



*- Fall Private Party Menus -*



AVAILABLE THROUGH DECEMBER 2024



## *- Beverages -*

### **CONSUMPTION**

Server will keep a running tab of all beverages consumed and add to the final bill. Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

### **OPEN BAR**

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS

» \$45 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Liquor

» \$7 per guest for each additional half hour.

### **UNLIMITED BRUNCH COCKTAILS**

MIMOSAS, BLOODY MARYS, GREYHOUNDS, SANGRIA

» \$24 per guest for up to Two Hours with a \$100 Bar Set-Up Charge

### **WINE SERVICE**

See our wine list for wines to be served table side by the bottle

### **BARTENDER FEES**

There is a \$150 bartender fee for up to 50 guests, \$300 for more than 50 guests.

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## *- Stationary Hors d'oeuvres -*

SEASONAL FRUIT Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries 11.

LOCAL ARTISANAL CHEESE Assorted Locally Crafted Cheeses with Special Accompaniments 15.

VEGETABLE CRUDITE Seasonal Market Vegetables and Assorted House Made Dips 11.

WHITE BEAN & ROASTED GARLIC HUMMUS Warm Pita, Crispy Lavash, Local Vegetables 13.

ANTIPASTI Assortment of House Made Charcuterie, Local Artisan Cheeses and Pickled Vegetables 18.

RAW BAR Assortment of Sustainable Chilled Shellfish & Seafood 26.

**\* PRICES ARE PER PERSON**



## *- Tray Passed Hors d'oeuvres -*

### **COLD**

YELLOWFIN TUNA TARTARE Avocado, Sesame Soy Emulsion, Micro Cilantro 4.

CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 4.5

GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 4.

FRESH MOZZARELLA & ROASTED TOMATO BRUSCHETTA Aged Balsamic, Basil Pesto 3.

SMOKED SALMON Cucumber, Fresh Dill, Black Pepper Whipped Cream Cheese 3.5

ROASTED PEPPER & WALNUT SPREAD Lavash, Lemon Oil 3.

SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.

GOAT CHEESE WHIPPED RICOTTA Fifer Farms Strawberry, Balsamic, Pistachio 4.

### **HOT**

ARANCINI Roasted Red Pepper Emulsion 3.5

PANKO CRUSTED MINI CHESAPEAKE BAY CRAB CAKE Lemon Capers Remoulade 5.

SHRIMP TEMPURA FRITTERS Scallions, Sesame Seeds, Sweet Chili Sauce, Spicy Mayo 4.5

ASIAN VEGETABLE SPRING ROLL Ginger Soy Glaze, Red Pepper Jam 3.5

BEEF SLIDERS Bread & Butter Pickles, House Made Steak Sauce, Cheddar, Mini Brioche Rolls 4.

LOADED FINGERLING POTATO 'SKINS' Applewood Bacon, Sharp Cheddar Cheese 3.5

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 6.

SPANAKOPITA Oven Roasted Tomato 4.

DOGGIES IN A BLANKIE Pommery Mustard Dip 3.5

ITALIAN ROAST PORK Broccolini, Sharp Provolone, Seeded Roll 4.5

**\* PRICES ARE PER PIECE**





## *- Dinner Menu -*

Select up to two each based on your menu.

### **APPETIZERS**

PAN SEARED MARYLAND LUMP CRAB CAKE Tinkerbelle Pepper Slaw, Lemon-Caper Remoulade

BUFFALO CAULIFLOWER Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots & Celery

SPICY YELLOWFIN TUNA TARTARE Avocado, Sesame Soy Emulsion, Blue Moon Acre Micro Cilantro

HANDMADE ORECCHIETTE PASTA House Made Sausage, Tomato Confit, Sautéed Rapini, Shellbark Goat Cheese

AGED CHEDDAR PIEROGIES Short Rib Gravy, Wild Mushrooms, Horseradish

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

YUKON GOLD POTATO SOUP Smoked Bacon, Pa Noble Cheddar, Scallions

SEASONAL MARKET SOUP Chef's Daily Creation Using the Freshest Ingredients Available

### **SALAD**

CAESAR Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing

BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons'

FALL HARVEST SALAD Tuscan Kale, Arugula, Butter Squash, Cauliflower, Apples, Candied Pecans, Pepitas, Pennsylvania Maple- Dijon Vinaigrette



## ENTREES

Select up to three entrees or up to four entrees with pre-counts.

LANCASTER COUNTY CHICKEN BREAST Fingerling Potatoes, Baby Vegetables, Madeira Chicken Jus

GREEN MEADOW FARM 8OZ FILET MIGNON Birchrun Blue Cheese Crust, baby spinach, Potato Puree, Port Wine Reduction\*\*

JURGIELEWICZ & SON DUCK BREAST Honey & Lavender Crust, Butternut Squash Caponata, Creamy Polenta \*\*

1855 ANGUS NY STRIP STEAK Truffle Fries, Arugula Salad, House made Steak Sauce\*\*\*\*

SPICY LAMB BOLOGNESE Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

LOCAL FLOUNDER PICCATA Lemon Caper Butter, Creamy Crab & Broccoli Orzo

MARYLAND STYLE LUMP CRAB CAKES Truffle Fries, Cabbage Slaw, Spring Onion Tartare Sauce\*\*

VEGAN CHEESEBURGER Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun

FALL VEGETABLE FETTUCCHINE Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan

SPICY THAI STEAK SALAD Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette

ASIAN BBQ PORK RIBS Linvilla Orchard Pear & Bok Choy Kimchi, Sesame Crusted Steamed Rice

GREEN MEADOW FARM FILET MIGNON & MARYLAND CRAB CAKE Yukon Mashed Potatoes, Crispy Onions, Roasted Garlic Thyme Jus\*\*\*

**Vegetarian Options available from our seasonal Vegetarian Menu**

\* ADD \$5 \*\* ADD \$10 \*\*\* ADD \$15 \*\*\*\* ADD \$20



## DESSERT

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Vanilla Shortbread

SPICED APPLE CAKE Whipped Cream, Caramel Sauce

LEMON TORTE Citrus Cake, Lemon Mascarpone Mousse, Lemon Curd

CHOCOLATE TIRAMISU Chocolate Espresso Sponge Cake, Chocolate Mascarpone Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

**MENU ONE \$65 PER GUEST:** Three Courses including Soup or Salad, Entree and Dessert

**MENU TWO \$70 PER GUEST:** Four Courses including Appetizer, Soup or Salad, Entree and Dessert

**MENU THREE \$80 PER GUEST:** Five Courses including Appetizer, Soup, Salad, Entree and Dessert



## *- Lunch and Brunch Menu -*

Select up to two each based on your menu.

### **APPETIZERS**

SAKURA PORK BELLY Coriander, Herb Chermoula, Pea & Radish Salad

GREEN MEADOW FARM BAKED MEATBALLS Mozzarella, Pomodoro Sauce, Garlic Bread

SANDY RIDGE FARM DEVEILED EGGS Chef's Seasonal Assortment of Locally Sourced Cage Free Eggs with Seasonal Fillings

BUFFALO CAULIFLOWER Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots & Celery

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

YUKON GOLD POTATO SOUP Smoked Bacon, Pa Noble Cheddar, Scallions

SEASONAL MARKET SOUP Chef's Daily Creation Using the Freshest Ingredients Available

### **SALAD**

CAESAR Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing

BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons'

FALL HARVEST SALAD Tuscan Kale, Arugula, Butter Squash, Cauliflower, Apples, Candied Pecans, Pepitas, Pennsylvania Maple- Dijon Vinaigrette

**\* ADD \$5**



## ENTREES

*Select up to three entrees or up to four entrees with pre-counts.*

SPICY LAMB BOLOGNESE Severino Rigatoni, Whipped Basil Ricotta, Organic Baby Spinach

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

LOCAL FLOUNDER PICCATA Lemon Caper Butter, Creamy Crab & Broccoli Orzo

LANCASTER COUNTY CHICKEN BREAST Fingerling Potatoes, Baby Vegetables, Madeira Chicken Jus

FRIED LOCUST POINT FARM CHICKEN SANDWICH Apple Slaw, Maple Dijon Aioli, Sweet Potato Bun, Truffle Fries

WHITE DOG 'DOUBLE CHEDDAR' BURGER Green Meadow Farm Bacon Mayo, Tomato, Bibb Lettuce, Grilled Red Onion, Brioche, Truffle Parmesan Fries

KENNETT SQUARE OMELET Three Sandy Ridge Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, PA Cheddar, Home Fries

SPICY THAI STEAK SALAD Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette

CINNAMON SUGAR WAFFLES Three Spring Farm Caramelized Apples, Creme Anglaise, Pa Maple

KOCH'S FARM TURKEY CAESAR SALAD WRAP Chipotle Turkey Salad, Romaine, Crispy Parmesan, Sun-dried Tomato Wrap, Market Greens

LANCASTER THREE EGG OMELET Sandy Ridge Cage-Free Eggs, Applewood Smoked Bacon, Shellbark Goat Cheese, Spinach, Oven Roasted Tomatoes

VEGAN CHEESEBURGER Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun

FALL VEGETABLE FETTUCCHINE Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan

BEET REUBEN Local Sauerkraut, 1000 Island, Baby Swiss, Rye, Truffle Fries

**Vegetarian Options available from our seasonal Vegetarian Menu**

**\* ADD \$5 \*\* ADD \$10 \*\*\* ADD \$15**





## DESSERTS

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Vanilla Shortbread

SPICED APPLE CAKE Whipped Cream, Caramel Sauce

LEMON TORTE Citrus Cake, Lemon Mascarpone Mousse, Lemon Curd

CHOCOLATE TIRAMISU Chocolate Espresso Sponge Cake, Chocolate Mascarpone Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

**\$25 PER GUEST (Available Monday - Friday for lunch only):** Two Courses including Soup or Salad and Entree

**\$40 PER GUEST:** Three Courses including Soup or Salad, Entree and Dessert

**\$50 PER GUEST:** Four Courses including Appetizer, Soup or Salad, Entree and Dessert



## *- Dessert Additions -*

### **HOUSE BAKED CAKES BY WHITE DOG**

#### **BAKERY**

##### CAKE FLAVORS

Vanilla Chocolate  
Lemon Marble  
Carrot Red Velvet  
Devil's Food Citrus  
Funfetti Pound

##### FILLINGS

Lemon Curd White Chocolate Mousse  
Chocolate Mousse Peanut Butter Mousse  
Raspberry Mousse Cream Cheese  
Mocha Buttercream Coffee Buttercream  
Funfetti Icing Chocolate Ganache  
Vanilla Buttercream with Raspberry Jam  
Vanilla Buttercream with Strawberry Jam

##### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

**6" CAKE \$48** (serves up to 6-15)

**8" CAKE \$80** (serves up to 10-20)

**10" CAKE \$128** (serves up to 15-30)

**12" CAKE \$240** (serves up to 30-50)

#### **ADD ICE CREAM AND SAUCE, ADD \$4 PER GUEST**

Multi-tiered Cakes and Intricate Decoration are Available at an Additional Cost

### **HOUSE BAKED CUPCAKES**

##### CAKE FLAVORS

Vanilla Chocolate  
Lemon Red Velvet  
Citrus

##### FILLINGS

Lemon Curd White Chocolate Mousse  
Chocolate Mousse Peanut Butter Mousse  
Raspberry Mousse Cream Cheese  
Raspberry Jam

##### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

**3.5 EACH, MINIMUM OF 12, ADD FILLING +1**

### **MINIATURE DESSERT DISPLAY**

##### CREAM PUFFS

##### MOCHA TORTE

##### FLOURLESS CHOCOLATE CAKE

##### CARROT CAKE

##### CHOCOLATE MOUSSE CAKE

##### VANILLA RASPBERRY JAM CAKE

##### SEASONAL CHEESECAKE

##### SEASONAL MOUSSE CUPS

##### CHOCOLATE BUDINO

##### TIRAMISU

##### LEMON MERINGUE TART

##### SALTED CARAMEL CHOCOLATE TART

Coffee and Tea Service

**SELECT THREE \$10 PER GUEST**

**SELECT FOUR \$12 PER GUEST**

