



~ Summer Private Party Menus ~



- 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.

- 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 Tinkerbell Pepper Slaw, Lemon-Caper Remoulade

SCALLOP & SHRIMP PRIMAVERA* Baby Zucchini, Corn, Tomato, Spaghetti, Garlic, White Wine, Grana Padano

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

FRIED GREEN TOMATOES Cajun Shrimp Remoulade

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

SUMMER BERRY & BURRATA Mixed Berries, Baby Greens, Creamy Balsamic Vinaigrette, Toasted Almonds

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

GEM LETTUCE Black Peppercorn Bacon, Heirloom Cherry Tomatoes, Pickled Red Onions, Birchrun Blue Cheese, Green Goddess



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 Spice Crust, Roasted Plums, Charred Green Beans, Wild Mushrooms, Plum Wine Glaze, Toasted Almonds **

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 Zucchini, Roasted Red Peppers, Horseradish-Herb Butter

MEDITERRANEAN BRANZINO Summer Vegetable & Couscous Salad, Citrus Gastrique

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

PANKO CRUSTED EGGPLANT "PARM" Melted Provolone, Pomodoro Sauce, Pesto Aioli, Grana Padano

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

14OZ DUROC PORK CHOP Smoked Chili Glaze, Creamed Corn, Smoked Bacon, Summer Tomato Jam, Shishito Peppers

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 Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

BLUEBERRY CAKE Amaretto, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

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

JUMBO SHRIMP COCKTAIL Traditional Cocktail Sauce, Fresh Lemon, True Leaf Micro Salad*

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

SCALLOP & SHRIMP PRIMAVERA* Baby Zucchini, Corn, Tomato, Spaghetti, Garlic, White Wine, Grana Padano

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

SUMMER BERRY & BURRATA Mixed Berries, Baby Greens, Creamy Balsamic Vinaigrette, Toasted Almonds

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

GEM LETTUCE Black Peppercorn Bacon, Heirloom Cherry Tomatoes, Pickled Red Onions, Birchrun Blue Cheese, Green Goddess

* ADD \$5



WHITEDOG.COM

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 Zucchini, Roasted Red Peppers, Horseradish-Herb Butter

MEDITERRANEAN BRANZINO Summer Vegetable & Couscous Salad, Citrus Gastrique

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

FRIED LOCUST POINT FARM CHICKEN SANDWICH Pimento Cheese, Hot Honey, Bibb Lettuce, Pickles, Brioche Bun, Fingerling Potato Salad

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

PANKO CRUSTED EGGPLANT "PARM" Melted Provolone, Pomodoro Sauce, Pesto Aioli, Grana Padano

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

Select one

SEASONAL CHEESECAKE Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

BLUEBERRY CAKE Amaretto, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

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 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)

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

10" CAKE \$128 (serves up to 16)

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

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



~ Special Amenities ~

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, Audio Visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate and add a custom garnish.

» \$4 per guest

AUDIO VISUAL EQUIPMENT

White Dog is happy to provide the following equipment for your events.

Screen » \$75

LCD Projector » \$150

Microphone » \$75

