



~ 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

» \$28 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**



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~ Tray Passed Hors d'oeuvres ~

COLD

YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro 6.

CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 6.

GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 6.

HEIRLOOM TOMATO & ASPARAGUS BRUSCHETTA Shaved Grana Padano, Basil, Balsamic Reduction 4.

GOAT CHEESE WHIPPED RICOTTA Fifer Orchard Strawberries, Basil, Mint, Spiced Hazelnuts, Crostini 4.

ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chips 4.

SANDY RIDGE FARM DEVEILED EGGS Chefs Seasonal Assortment of Locally Sourced Cage-Free Eggs 4.

THAI STEAK LETTUCE CUP Shiitake Mushrooms, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 4.

SMOKED SALMON CANAPE Baby Pickle, Tomato, Dill, Crème Fraiche 5.

HOT

LOCUST POINT CHICKEN SATAY Scallion, Soy-Peanut Glaze 5.

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 5.

BANG BANG SHRIMP Scallions, Sesame Seeds, Spicy Mayo 6.

CRISPY VEGETABLE POTSTICKERS Sweet Chili Duck Sauce 4.

LOADED FINGERLING POTATO 'SKINS' Smoked Cheddar, Bacon, Parmesan, Chive 4.

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B & B Pickle, Lettuce, Tomato, Garlic Mayo 6.

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 8.

TRUFFLED MUSHROOM TOAST Wild Mushrooms, Sherry Cream, Herbs, Sourdough Toast 4.

SPANAKOPITA Spinach & Feta Phyllo Purse, Roasted Tomato Relish 4.

BUTTERMILK FRIED CHICKEN SLIDERS Hot Honey, Pimiento Cheese Spread, Pickle, Brioche 6.

*** PRICES ARE PER PIECE**



~ *Dinner Menu* ~

Select up to two each based on your menu.

APPETIZERS

EGGPLANT & BURRATA Crispy Eggplant, Caponata, Basil Aioli, Aged Balsamic

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

HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES Charred Sweet Corn, Kielbasa, Dijon Crème Fraîche

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B & B Pickle, Lettuce, Tomato, Garlic Mayo

BUTTERMILK FRIED CHICKEN SLIDERS Hot Honey, Pimiento Cheese Spread, Pickle, Brioche

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Oak Grove Farm Watermelon, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SALAD

ARUGULA & BEETS Herb Crème Fraîche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

ROMAINE CAESAR SALAD Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

LITTLE GEM LETTUCE SALAD Local Heirloom Tomatoes, Toasted Pistachios, Pickled Onion, Green Goddess



ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Baby Potatoes, Seasonal Vegetables, Natural Chicken Jus

GREEN MEADOW FARM 8OZ FILET MIGNON Baby Spinach, Potato Puree, Blue Cheese Butter, House Made Steak Sauce***

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

BLACK ROCK FARM NY STRIP 14oz Angus, Truffle Parmesan Fries, Red Wine Demi****

VERLASSO SALMON Corn Crust, Zucchini & Cucumber Salad, Marinated Tomatoes, Creamy Basil Dressing

SEAFOOD BUCATINI Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Bread-crumbs

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

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

GREEN MEADOW FARM MEATLOAF Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries

RAINBOW TROUT Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Summer Pepper

PORK MILANESE Baby Arugula, Oven Roasted Tomatoes, Shaved Parmesan, Aged Balsamic

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

STRAWBERRY MOUSSE CAKE Macerated Strawberries, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE LAYER CAKE Chocolate Fudge Frosting, Chocolate Sauce

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

MENU ONE \$70 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$80 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$90 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

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

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

SMOKED SALMON TOAST Capers, Onions, Dill, Everything Bagel Spice Crème Fraiche, Artisanal Bread

SEVEN STAR YOGURT BOWL House Made Granola, Seasonal Berries, Agave Drizzle

SEASONAL BREAKFAST BREAD Chef's Choice, Sea Salt Honey Butter & Spreads

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Oak Grove Farm Watermelon, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SALAD

ARUGULA & BEETS Herb Crème Fraîche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

LITTLE GEM LETTUCE SALAD Local Heirloom Tomatoes, Toasted Pistachios, Pickled Onion, Green Goddess

ROMAINE CAESAR SALAD Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

*** ADD \$5**



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ENTREES

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

SPICY LAMB BOLOGNESE House Made, Whipped Basil Ricotta, Organic Baby Spinach

LANCASTER FREE RANGE CHICKEN BREAST Baby Potatoes, Seasonal Vegetables,
Natural Chicken Jus

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Creamy Pepper Sauce, Spicy Pickles, Vegan Provolone,
Sourdough, French Fries

WHITE DOG 'DOUBLE CHEDDAR' BURGER Smoked Bacon Mayo, Bibb Lettuce, Tomato, PA Noble
Cave Aged Cheddar, Sharp Cheddar, Grilled Red Onion, Brioche Roll

KENNETT SQUARE OMELET Three Cage-Free Eggs, Mushrooms, Caramelized Onions, PA Cheddar,
Breakfast Potatoes

LANCASTER COUNTY OMELET Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese,
Spinach, Oven Dried Tomatoes, Home Fries

FRENCH TOAST Pennsylvania Maple, Vanilla Anglaise, Strawberries

SEAFOOD BUCATINI Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Bread-
crumbs

VERLASSO SALMON Corn Crust, Zucchini & Cucumber Salad, Marinated Tomatoes, Creamy Basil Dressing

LANCASTER COUNTY CHICKEN CAESAR SALAD Hearts of Romaine, Red Endive, Sourdough
Croutons, Parmesan Tuile, Lemon Anchovy Dressing

FRIED LOCUST POINT FARM CHICKEN SANDWICH Hot Honey, Pimento, Cheese Spread,
Pickles, Brioche Bun, House Made Potato Chips

BLACK ROCK FARM NY STRIP 14oz Angus, Truffle Parmesan Fries, Red Wine Demi*****

OPEN FACED TUNA MELT SANDWICH Swiss, Bacon, Sourdough, House Made Potato Chips

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers,
Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

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

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

STRAWBERRY MOUSSE CAKE Macerated Strawberries, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE LAYER CAKE Chocolate Fudge Frosting, Chocolate Sauce

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

\$30 PER GUEST (Available Monday - Friday for lunch only): Two Courses including Soup or Salad and Entree

\$45 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

\$55 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert



~ Dessert Additions ~

HOUSE BAKED CAKES BY WHITE DOG

BAKERY

FLAVORS

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

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 Mousseline with Strawberry Jam

ICING

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

6" CAKE \$48 (serves 6 - 15)

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

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

12" CAKE \$240 (serves 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

