



~ 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.

- 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.

HUMMUS PLATTER Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, Market Vegetables 12.

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, Radish, Sesame Soy Emulsion, Micro Cilantro 4.5

CHILLED JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon Zest 4.5

GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 5.

HEIRLOOM TOMATO BRUSCHETTA Fresh Mozzarella, Basil Pesto, Balsamic Reduction 3.

THAI STEAK LETTUCE CUP Shiitake Mushroom, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 5.

GOAT CHEESE WHIPPED RICOTTA Local Roasted Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough 4.

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

ROASTED GARLIC HUMMUS Heirloom Carrot Chermoula, Crispy Lavash Chip 3.

SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.

HOT

LOCUST POINT CHICKEN SATAY Scallion, Ginger-Peanut Glaze 4.

SHRIMP TEMPURA Scallions, Sesame Seeds, Spicy Mayo 5.

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

LOADED FINGERLING POTATO 'SKINS' Apple Wood Smoked Bacon, Sharp Cheddar Cheese 4.

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 6,

TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots 4.

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 4.

SPANAKOPITA Spinach & Feta Phyllo Purse 4.

*** 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*

SPICY YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro

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

WILD MUSHROOM TOAST Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Sourdough

CRISPY BRUSSELS SPROUTS Pennsylvania Maple Dressing, Bacon

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

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

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



ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Fork Crushed Potatoes, Sautéed Baby Vegetables, Natural Chicken Jus

GREEN MEADOW FARM 8OZ FILET MIGNON Baby Spinach, Potato Puree, Birchrun Blue Cheese Butter****

NEW YORK STRIP FRITES 14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries***

SWORD FISH Street Corn Vegetable Sautés, Tomato Butter

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

IDAHO RAINBOW TROUT Crab Roe Brown Butter Amandine, Pommies Puree, Dilly Green Beans, Fennel Herb Salad

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

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

LAMB LOIN Honey Nut Squash, Tomato, Olives, Soft Parmesan Polenta*

GREEN MEADOW FARM BEEF MEATLOAF Roasted Fingerling Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy

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

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

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

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

WILD MUSHROOM TOAST Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Sourdough

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

SPICY YELLOWFIN TUNA TARTARE Avocado Salad, Sesame Soy Emulsion, True Leaf Micro Cilantro*

HOUSE MADE CORN BREAD Whipped Butter, Spicy Honey, Oakview Acre Strawberry Preserve

OATMEAL Linvilla Orchard Caramelized Apples, Dried Cranberries, Walnuts

WARM DONUTS Ricotta Donuts Fritters, Cinnamon & Sugar, Crème Anglaise

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

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

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



ENTREES

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

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

LANCASTER COUNTY CHICKEN BREAST Fork Crushed Potatoes, Sautéed Baby Vegetables, Natural Chicken Jus

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

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

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

KENNETT SQUARE OMELET Three Organic Eggs, Mushrooms, Caramelized Onions, Smoked Cheddar, Breakfast Potatoes

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

LANCASTER THREE EGG OMELET Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries

FRENCH TOAST Pennsylvania Maple, Vanilla Anglaise, Oak View Acre Berry Jam

TUNA MELT Green Meadow Farm Bacon, Swiss, Toasted Sourdough

PULLED PORK SANDWICH Apple-Cabbage Slaw, Mustard BBQ Sauce, Toasted Pretzel Bun, House Made Potato Chips

CHICKEN SALAD SANDWICH Apples, Golden Raisins, Cashews, Lettuce, Toasted Croissant, House Made Potato Chips

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

Vegetarian Options available from our seasonal Vegetarian Menu

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



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 16-30)

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

