



## *~ Spring 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.

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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.

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.
- WHIPPED FETA Strawberries and Spring Onion, Toasted Sourdough 4.
- SMOKED SALMON Pumpnickel Toast, Grape Tomato, Dill, Everything Spiced Cream Cheese 5.
- ROASTED GARLIC HUMMUS Cucumber-Tomato Salad, Feta Cheese, Lavash, Extra Virgin Olive Oil 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 3.5.
- 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 Tinkerbelle Pepper Slaw, Lemon-Caper Remoulade\*

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

SHRIMP PESTO Trennete Pasta, Chopped Shrimp, Pistachio and Citrus Pesto

CRISPY ARTICHOKEs Baby Artichokes, Parsley Aioli

CRISPY BRUSSELS SPROUTS Pennsylvania Maple Dressing, Bacon

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

SPRING PEA SOUP Mint Crème Fraîche, Dill

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\*\*\*\*

HAND CARVED PRIME RIB Truffle Fries, Beef Jus\*\*\*\*

PAN SEARED SCALLOPS Parsley Risotto, Roasted Spring Vegetables, Bacon\*\*

VERLASSO SALMON Marinated Asparagus, Crab Bearnaise

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

GRILLED SHRIMP ANTIPASTI SALAD Chilled Marinated Vegetables, Grilled Shrimp, Pepperoni, Basil

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

PORK SHANK CARNITA Mexican Cola, Refried Black Beans, Salsa Macha

GREEN MEADOW FARM BEEF MEATLOAF Mashed Yukon Potatoes, Eagle Road Farm Tuscan Kale, Caramelized Onions, Mushroom Gravy

VEGAN CHEESE BURGER Plant Based Burger, Cheddar, Pickles, Onion, Lettuce, 1,000 Island Sauce, Sesame Seed Bun, French Fries

PAN SEARED DUCK BREAST Roasted Pineapple, Duck Fat Salad, B&B Jalapenos\*\*

**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**

CRISPY ARTICHOKEs Baby Artichokes, Parsley Aioli

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 GARLIC BREAD Milk Bread, Parmesan, Garlic Butter, Fresh Herbs

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

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

SPRING PEA SOUP Mint Crème Fraiche, Dill

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 Severino Rigatoni, Whipped Basil Ricotta, Organic Baby Spinach

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

VERLASSO SALMON Marinated Asparagus, Crab Bearnaise

VEGAN CHEESE BURGER Plant Based Burger, Cheddar, Pickles, Onion, Lettuce, 1,000 Island Sauce, Sesame Seed Bun, 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

GRILLED SHRIMP ANTIPASTI SALAD Chilled Marinated Vegetables, Grilled Shrimp, Pepperoni, Basil

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

STRAWBERRY WAFFLE Cured Strawberries, Vanilla Anglaise, Whipped Cream

TUNA MELT Green Meadow Farm Bacon, Swiss, Toasted Sourdough

MCMORTADELLA Grilled Smoking Goose Mortadella, Cooper Sharp Cheese, Romaine Slaw, Special Sauce, Potato Chips

SOUTHERN FRIED CHICKEN SANDWICH Spicy Honey Butter Sauce, B&B Pickle Slaw, Toasted Brioche, House Made Potato Chips

**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 ~*

### **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**

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

#### CAKES

Vanilla Chocolate Marble Lemon Red Velvet Carrot Cake Funfetti Pound Cake

#### FILLINGS

Lemon Curd White Chocolate Mousse Cream Cheese Vanilla Buttercream Chocolate Mousse  
Chocolate Buttercream Peanut Butter Mousse Raspberry Mousse Chocolate Ganache Mocha Buttercream  
Funfetti Icing Vanilla Mousseline with Fresh Strawberries Raspberry Jam Vanilla Buttercream and Fresh  
Raspberries

#### ICING FLAVORS

Vanilla Buttercream Chocolate Buttercream Coffee Buttercream Ganache (not for wedding)  
Funfetti (not for wedding)

**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, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are Available at an Additional Cost



## *~ 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.

### **CAKE CUTTING FEE**

When a cake 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

