



~ 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.

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 Tinkerbell Pepper Slaw, Lemon-Caper Remoulade*

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

SEAFOOD & ANDOUILLE PASTA Shrimp and Bay Scallop, Spaghetti, Trinity

TOMATO TOAST Crispy Sourdough, Heirloom Tomato, Blue Cheese, Boquerones

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

GRILLED CHEESE PANZANELLA Heirloom tomato, Cucumber, Grilled Cheese Croutons



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****

SWORD FISH Street Corn Vegetable Sautes, Tomato Butter

VERLASSO SALMON Marinated Shrimp, Mexican Cocktail Sauce, Avocado, Crispy Tortilla Strips

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

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

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

CRISPY LAMB SHOULDER English Peas and Heirloom Carrots, Mint Jus

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

LA BELLE FARM HALF DUCK Crispy Duck Leg, Seared Breast, Roasted Strawberry and Tomato Vierge, Blistered Shishito**

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

TOMATO TOAST Crispy Sourdough, Heirloom Tomato, Blue Cheese, Boquerones

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

GRILLED CHEESE PANZANELLA Heirloom tomato, Cucumber, Grilled Cheese Croutons



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 Marinated Shrimp, Mexican Cocktail Sauce, Avocado, Crispy Tortilla Strips

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

CHICKEN SALAD SANDWICH Lettuce and tomato, 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 -

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

