

Summer Private Party Menus

AVAILABLE THROUGH SEPTEMBER 2026



~ 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. \$55 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 American sourced wine list for wines to be served table side by the bottle

FEES

\$100 bar set up fee for all events.
\$150 bartender fee for up to 50 guests, \$300 for more than 50 guests.

~ Grazing Platters ~

PRICES ARE PER PERSON

MEZZE Hummus, Tzatziki, Marinated Olives, Feta, Roasted Pepper Salad, Flatbread Chips, Grilled Pita (D,G) 15

ARTISANAL CHEESE Assorted Locally Curated Cheeses, Nuts, Fruits, Seasonal Jam, Honey, Crostini (D,G,N) 16

VEGETABLE CRUDITÉS Seasonal & Locally Sourced Vegetables, Caramelized Onion Dip, Buttermilk Ranch, Blue Cheese Dressing (D) 12

FARMHOUSE SNACK BOARD A Selection of Chef's Favorite Cured Meats, Local Cheeses, Pickles, Fruit, House-Made Potato Chips, Crostini (D,G,N) 17

CHILLED SHRIMP COCKTAIL Sustainably Sourced, Traditional Cocktail Sauce, Remoulade, Horseradish, Lemon (S) 30 per dozen

*** ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH**



~ Passed Hors d'oeuvres ~

SELECT THREE FOR A HALF-HOUR \$13 per person
SELECT FIVE FOR ONE HOUR \$22 per person

COLD

HEIRLOOM TOMATO BRUSCHETTA Pesto, Parmesan, Crostini (D,G)

JUMBO SHRIMP COCKTAIL Sustainably Sourced, House Cocktail Sauce, Lemon (S) +\$10

GREEN MEADOW FARM BEEF TENDERLOIN CROUSTADE Horseradish Crema, Flaky Salt (D,G)

IVY CITY SMOKED SALMON Crispy Caper, Red Onion, Dill Crème Fraiche, Pumpernickel Toast (D,G)

WHIPPED FETA Fifer's Farm Strawberries, Balsamic, Mint, Sourdough (D,G)

SANDY RIDGE FARM DEVEILED EGG Traditional Filling, Crispy Shallots, Smoked Paprika (G)

HOAGIE DIP BITES Local Cured Meats, Provolone, Lettuce, Tomato, Onion, Creamy Italian Dressing (D,G)

HOT

LOCUST POINT SOUTHERN FRIED CHICKEN SKEWER Hot Honey, Epic Pickle Slice (G)

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Honey Mustard (D,G)

VEGETABLE SPRING ROLLS Sweet Chili Duck Sauce (G)

FONTINA CHEESE ARANCINI Tomato Coulis (D,G)

SPANAKOPITA Spinach & Feta Pastry Purse, Herb Yogurt Dipping Sauce (D,G)

BACON WRAPPED SCALLOPS Old Bay Remoulade (S) +\$10

BERKSHIRE PORK DUMPLING Asian BBQ Dipping Sauce (G)

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH
GLUTEN FREE CROSTINI ARE AVAILABLE



~ Dinner Menu ~

THREE COURSE DINNER Soup or Salad, Entree and Dessert \$70 per person

FOUR COURSE DINNER Appetizer, Soup or Salad, Entree and Dessert \$80 per person

FIVE COURSE DINNER Appetizer, Soup, Salad, Entree and Dessert \$90 per person

APPETIZERS

Select up to two

YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES Caramelized Onion, Green Meadow Farm Bacon, Brown Butter, Sour Cream (D,G)

KENNETT SQUARE MUSHROOM TOAST Pickled Shallots, Herbs, Whipped Cream Cheese, Artisanal Bread (D,G)

FLASH FRIED SHRIMP Scallions, Pickled Peppers, Bang Bang Sauce (S)

SOUP & SALAD

Select up to two

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives (D)

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton (D)

SEASONAL MARKET SOUP Chef's Choice of Local Harvest

BEEF & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' (D)

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette (G)

CAESAR SALAD Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing (D,G)

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH



ENTREES

Select up to three entrees

BELL & EVANS ROASTED CHICKEN BREAST Smashed Baby Potatoes, Seasonal Vegetables, Natural Jus

STEAK FRITES 14 oz NY Strip, Cabernet Demi, Truffle Parmesan French Fries, Petite Local Greens Salad (D) +\$20

BLACK ROCK FARM FILET MIGNON 8 oz, Local Asparagus, Country Style Mashed Potatoes, Red Wine Demi, Smoked Onion Jam (D) +\$15

SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G)

VERLASSO SALMON Roasted Fingerling & Fifer's Farm Asparagus Hash, Basil, Lemon Caper Sauce (D)

RAINBOW TROUT Local Green Beans, Almonds, Herb-Brown Butter Vinaigrette (D,G,N)

DUROC PORK MILANESE Crispy Cutlet, Oven Roasted Tomatoes, Baby Arugula, Shaved Lanchego Cheese, Lemon, Balsamic (D,G)

IMPOSSIBLE PATTY MELT Smoked Onions, Spicy Pickles, Chipotle Aioli, Vegan Provolone, Sourdough, French Fries 🐾

CAVATELLI House Made Cavatelli, Seasonal Veggies, Basil Pesto Cream, Parmesan Breadcrumbs (D,G)

THAI SPICY NOODLE SALAD Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) With Chilled Beef Tenderloin Or Marinated Organic Tofu 🐾

DESSERT

Select one

CRÈME BRULEE Vanilla Shortbread (D)

SEASONAL CHEESECAKE Brown Sugar Caramel (D,G)

LEMON POUND CAKE Whipped Cream, Lemon Curd (D,G)

COCONUT CREAM CAKE Coconut Cake, Cream Cheese Icing, Passion Fruit Coulis (D,G)

CHOCOLATE MOUSSE TRIFLE Chocolate Crumb, Vanilla Chantilly, Fresh Fruit (D)

TRIO OF MINIATURE DESSERTS Chef's Selection (D,G,N)

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH 🐾 VEGAN



- Lunch & Brunch Menu -

TWO COURSE Soup or Salad and Entree \$30 Per Guest (*Available Monday - Friday Lunch Only*)

THREE COURSE Soup or Salad, Entree and Dessert \$45 Per Guest

FOUR COURSE Appetizer, Soup or Salad, Entree and Dessert \$55 Per Guest

APPETIZERS

Select two

SANDY RIDGE FARM DEVEILED EGGS Traditional Filling, Smoked Paprika, Crispy Shallots (G)

AVOCADO TOAST Capers, Onions, Dill, Everything Bagel Spice Crème Fraiche, Artisanal Bread (D)

SMOKED SALMON FLATBREAD Cucumber, Tomato, Red Onion, Crispy Capers, Philly Cream Cheese (D,G)

YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, Crostini, Blue Moon Acres Micro Cilantro (G)

BREAD BASKET Chef's Choice of Seasonally Influenced Sweet Bread, Honey & Sea Salt Whipped Butter (D,G)

SOUP & SALAD

Select two

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives (D)

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton (D)

SEASONAL MARKET SOUP Chef's Choice of Local Harvest

BEEF & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' (D)

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette (G)

CAESAR SALAD Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing (D,G)

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH



ENTREES

Select up to three

SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G)

BELL & EVANS ROASTED CHICKEN BREAST Smashed Baby Potatoes, Seasonal Veggies, Natural Jus

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

VERLASSO SALMON Roasted Fingerling & Fifer's Farm Asparagus Hash, Basil, Lemon Caper Sauce (D)

CURRY CHICKEN SALAD SANDWICH Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant, House Made Ranch Potato Chips (D)

OPEN FACED TUNA SALAD MELT Green Meadow Farm Bacon, Swiss, Toasted Sourdough, House Made Ranch Potato Chips (D,G)

STEAK FRITES 8 oz Angus Steak, Cabernet Demi, Truffle Parmesan French Fries, Petite Local Greens Salad (D) +\$10

SHRIMP & GRITS Castle Valley Mills Cheddar Grits, <Marinated Tomatoes, Shrimp Scampi Butter Sauce, Sunny Side Egg (D) +\$10

AVOCADO BLT Sandy Ridge Farm Fried Egg, Smoked Bacon, Avocado, Spicy Aioli, Toasted Brioche, Yukon Potato Home Fries (D,G)

LANCASTER OMELET Cage-Free Eggs, Shellbark Hollow Goat Cheese, Spinach, Roasted Tomato, Bacon, Yukon Potato Home Fries (D)

BRIOCHE FRENCH TOAST Vanilla Anglaise, Seasonal Berries, Pennsylvania Maple (D, G)

KENNETT SQUARE OMELET Cage-Free Eggs, Mushrooms, Caramelized Onions, PA Cheddar, Yukon Potato Home Fries (D)

HAM & SWISS STRATA Country Ham, Egg, Swiss, & Sourdough Breakfast Casserole, Market Greens Salad (D,G)

THAI SPICY NOODLE SALAD Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) With Chilled Beef Tenderloin Or Marinated Organic Tofu 🐾

CAVATELLI House Made Cavatelli, Seasonal Veggies, Basil Pesto Cream, Parmesan Breadcrumbs (D,G)

IMPOSSIBLE PATTY MELT Smoked Onions, Spicy Pickles, Chipotle Aioli, Vegan Provolone, Sourdough, French Fries (G) 🐾

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH 🐾 VEGAN



DESSERT

Select one

CRÈME BRULÉE Vanilla Shortbread (D)

SEASONAL CHEESECAKE Brown Sugar Caramel (D,G)

LEMON POUND CAKE Whipped Cream, Lemon Curd (D,G)

COCONUT CREAM CAKE Coconut Cake, Cream Cheese Icing, Passion Fruit Coulis (D,G)

CHOCOLATE MOUSSE TRIFLE Chocolate Crumb, Vanilla Chantilly, Fresh Fruit (D)

TRIO OF MINIATURE DESSERTS Chef's Selection (D,G,N)

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH



- Buffet or Family Style Menu -

- Lunch -

\$40 Per Person available for a minimum of 20 guests available Monday - Friday

SALADS *Select One*

BEET & ARUGULA Shellbark Hollow Goat Cheese, Lemon Olive Oil, Saba, Crispy Polenta 'Croutons' (D)

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

CAESAR SALAD Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing (D,G)

ENTREES *Select One*

CHICKEN PICCATA Lancaster County Chicken Breast, Lemon Caper Sauce (D,G)

VERLASSO SALMON Horseradish Dill Crema (D)

SHRIMP PRIMAVERA House Made Pasta, Seasonal Vegetables, Pesto Cream, Parmesan Breadcrumbs (D,G,S)

ASIAN BBQ PORK RIBS Szechuan Peppercorn, Sesame Seeds, Scallions (G)

SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G)

SIDES *Select Two*

GRILLED ASPARAGUS Lemon Olive Oil

GREEN BEANS Brown Butter, Almonds (D,N)

COUNTRY STYLE MASHED POTATOES Sour Cream & Chives (D)

ROASTED FINGERLING POTATOES Herbs, Olive Oil

SEASONAL VEGETABLE SAUTÉ Chef's Selection of Local Harvest

DESSERT +10 PER PERSON

CHEF'S SELECTION OF ASSORTED DESSERT BITES (D,G,N)

ASSORTED HOUSE BAKED COOKIES, BROWNIES & BLONDIES (D,G)

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH



~ Dinner ~

\$75 Per Person available for a minimum of 20 guests available Monday - Friday

BREAD BASKET Local Honey & Sea Salt Whipped Butter (D,G)

SALADS *Select Two*

BEET & ARUGULA Shellbark Hollow Goat Cheese, Lemon Olive Oil, Saba, Crispy Polenta 'Croutons' (D)

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

CAESAR SALAD Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing (D,G)

HOUSE MADE PASTA *Select One*

ALLA VODKA Rigatoni, Baby Spinach, Roasted Tomatoes, Rose Sauce (D,G)

CAVATELLI House Made Cavatelli, Seasonal Veggies, Basil Pesto Cream, Parmesan Breadcrumbs (D,G)

ALFREDO Black Pepper Bacon, English Peas, Rigatoni (D,G)

ENTREES *Select Two*

Served with a choice of side

VERLASSO SALMON Horseradish Dill Crema (D)

GREEN MEADOW FARM MEATLOAF Kennett Square Mushroom Gravy, Crispy Onions (D,G)

CHICKEN PICCATA Lancaster County Chicken Breast, Lemon Caper Sauce (D,G)

ASIAN BBQ GLAZED PORK RIBS Szechuan Peppercorn, Sesame Seeds, Scallions (G)

GIANNONE ROASTED WHOLE CHICKEN Quarter Cuts, Herby Chicken Jus

PRIME RIB Natural Jus, Horseradish Cream +\$20

SIDES *Select Two*

GRILLED ASPARAGUS Lemon Olive Oil

GREEN BEANS Brown Butter, Almonds (D,N)

COUNTRY STYLE MASHED POTATOES Sour Cream & Chives (D)

ROASTED FINGERLING POTATOES Herbs, Olive Oil

SEASONAL VEGETABLE SAUTÉ Chef's Selection of Local Harvest

DESSERT

CHEF'S TRIO OF MINIATURE DESSERTS (D,G,N)

ALLERGY: D:DAIRY, G:GLUTEN, N:NUTS, S:SHELLFISH



~ Dessert Additions ~

WHITE DOG BAKERY HOUSE BAKED CAKES

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 & SAUCE

ADD \$4 PER GUEST

Multi-tiered Cakes and Intricate Decoration
are Available at an Additional Cost

HOUSE BAKED CUPCAKES

VANILLA
CHOCOLATE
LEMON
RED VELVET
CITRUS

FILLINGS

LEMON CURD
WHITE CHOCOLATE MOUSSE
CHOCOLATE MOUSSE
PEANUT BUTTER MOUSSE
RASPBERRY MOUSSE
CREAM CHEESE
RASPBERRY JAM

ICING

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

