



- 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

BAR SET UP FEE

There is a \$100 bar set up fee for all events

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.

ROASTED GARLIC HUMMUS Farm Fresh Crudite, House Made Grilled Pita, Green Tomato Chermoula 13.

ANTIPASTI Assortment of House Made Charcuterie, Local Artisan Cheeses and Pickled Vegetables 18.

RAW BAR Assortment of Sustainable Chilled Shellfish & Seafood MP.

*** PRICES ARE PER PERSON**



- Passed Hors d'oeuvres -

COLD

YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro 4.5

PACIFIC SHRIMP COCKTAIL Traditional Cocktail Sauce, Fresh Lemon 4.5

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

HEIRLOOM TOMATO BRUSCHETTA Shaved Grana Padano, Basil, Balsamic Reduction 3.

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

ROASTED GARLIC HUMMUS Carrot Chermoula, Toasted Flatbread 4.

SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.

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

SMOKED SALMON Pumpernickel Toast, Grape Tomato, Dill, Everything Spiced Cream Cheese 4.

HOT

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

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 3.5

SHRIMP TEMPURA Scallions, Sesame Seeds, Spicy Mayo 5.

CRISPY VEGETABLE POTSTICKERS Sweet Chili Duck Sauce 4.

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

CRISPY CAULIFLOWER Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts 5.

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 6,

TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots 4.

SPICY ITALIAN SAUSAGE STUFFED KENNETT SQUARE MUSHROOMS Herb Jus 4.5

SPANAKOPITA Spinach & Feta Phyllo Purse 4.

*** PRICES ARE PER PIECE**



- Dinner Menu -

Select up to two each based on your menu.

APPETIZERS

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

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

BUFFALO CHICKEN DIP Extra Sharp Cheddar, Toasted Baguette, Farm Fresh Crudite

CRISPY BRUSSELS SPROUTS Pennsylvania Maple, Bacon

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, 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

CHOPPED SALAD Heirloom Cherry Tomato, Black Pepper Bacon, Red Onion, Corn Nuts, Buttermilk Ranch

FALL HARVEST SALAD Roasted Broccoli, Apples, Craisins, Pepitas, Pecans, Birchrun Blue Cheese, Local Greens, Maple-Dijon Vinaigrette



ENTREES

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

ROASTED GIANNONE FARM HALF CHICKEN Smokey Mac & Cheese, Herby Chicken Jus

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

MEADOW RUN FARM LAMB SHANK Honey Nut Squash, Tomato, Olives, Creamy Parmesan Polenta**

1855 BLACK ANGUS 14 OZ NY STRIP Truffle Fries, Red Wine Demi, Shallot Butter****

PECAN CRUSTED VERLASSO SALMON Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

LA BELLE FARM ROASTED HALF DUCK Shoestring Fries, Blood Orange Sweet & Sour Sauce, Grilled Scallions**

LOCAL FLOUNDER PICCATA Lemon Caper Butter, Creamy Crab & Broccoli Orzo

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

FALL VEGETABLE AREPAS Charred Corn, Black Bean, Sweet Potato Salsa, Queso Blanco, Avocado Crema, Salsa Roja

VEGAN CHEESEBURGER Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, French Fries

BLACKENED CAJUN CATFISH Blue Moon Acres Rice Pilaf, Pickled Tinkerbelle Peppers, Crispy Okra, Petites Herbs, Shrimp Etouffee

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

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

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

SMOKED SALMON TOAST Preserved Lemon, Crispy Capers, Onion, Tomato, Everything Bagel Spiced Cream Cheese, Pumpernickel Toast

FALL GRAIN BOWL Roasted Fall Vegetables, Dried Cranberries, Almonds, Kale, Farro, Quinoa, Curry Dressing (Lunch Only)

SEASONAL BREAKFAST BREAD Salted Honey Butter

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, 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

CHOPPED SALAD Heirloom Cherry Tomato, Black Pepper Bacon, Red Onion, Corn Nuts, Buttermilk Ranch

FALL HARVEST SALAD Roasted Broccoli, Apples, Craisins, Pepitas, Pecans, Birchrun Blue Cheese, Local Greens, Maple-Dijon Vinaigrette

*** ADD \$5**



ENTREES

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

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

LANCASTER FREE RANGE CHICKEN BREAST Red Bliss Potato Salad, Coombs Farm Green Beans, Natural Chicken Jus

VEGAN CHEESE BURGER Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, Fries

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

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

CHURROS WAFFLES Pennsylvania Dutch Apple Pie Compote, Raisins, Cinnamon Streusel, Pecans, Anglaise (weekend brunch only)

VERLASSO SALMON ARUGULA & BEET SALAD Herb Crème Fraîche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

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

NASHVILLE HOT CHICKEN & FRENCH TOAST Fried Tenders, Chili Spice, Dill Pickles, Thick Cut Bread, Pennsylvania Maple Syrup Drizzle (weekend brunch only)

NASHVILLE HOT CHICKEN SANDWICH Herb Sour Cream Sauce, Pickles, Lettuce, Toasted Brioche Bun, House Made BBQ Potato Chips

AVOCADO BLT Sandy Ridge Farm Fried Egg, Smoked Bacon, Guacamole, Spicy Aioli, Toasted Brioche, Home Fries

BLACKENED FISH TACOS Red Cabbage Slaw, Pickled Fresno, Spicy Aioli, Salsa Verde, Corn Tortilla

BREAKFAST MIGAS Scrambled Egg, Queso Fresco, Avocado, Black Beans, Cilantro, Pico de Gallo, Sour Cream, Corn Tortilla (weekend brunch only)

TURKEY CAESAR SALAD WRAP Green Goddess Turkey Salad, Romaine, Crispy Parmesan, Spinach Wrap, Market Greens

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 to 15)

8" CAKE \$80 (serves up to 10 to 20)

10" CAKE \$128 (serves up to 15 to 30)

12" CAKE \$240 (serves up to 30 to 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

