



Fall 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 13.

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**



- Passed Hors d'oeuvres -

COLD

- YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro 4.5
- CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 4.5
- GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 5.
- PORT POACHED PEARS Pistachio Mascarpone, Prosciutto 4.
- CRAB SALAD CUPS Maryland Lump Crab, Avocado Crema, Phyllo Cups 7.
- ROASTED GARLIC HUMMUS Giardiniera, Espelette, Lavash Crisp 3.
- SANDY RIDGE FARM DEVEILED EGGS Caviar, Truffle Filling, Fried Potato 4.
- THAI STEAK LETTUCE CUP Shiitake, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 5.
- SMOKED SALMON Bagel Chip, 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.
- IRONSTONE CREAMERY PULLED PORK SLIDERS Apple-Cabbage Slaw, BBQ Glaze, Brioche 5.
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 7.
- TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots 4.
- SPICY ITALIAN SAUSAGE KENNETT SQUARE STUFFED MUSHROOMS Herb Jus 4.5
- GENERAL TSO'S CAULIFLOWER Sesame Seeds, Scallions 4.

*** PRICES ARE PER PIECE**



- Dinner Menu -

Select up to two each based on your menu.

APPETIZERS

GENERAL TSO'S CAULIFLOWER Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions

ROASTED BEET TOAST Whipped Goat Cheese, Dill, Fresh Horseradish, Toasted Artisan Bread

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

PULLED PORK MAC & CHEESE Carolina BBQ Glazed Pork, Pickled Jalapenos, Smoked Gouda Cheese

MARYLAND LUMP CRAB CAKE Celery Root Slaw, Arugula, Green Peppercorn Remoulade*

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

FIVE ONION BISQUE Spring Onions, Sourdough Croutons

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

AUTUMN SQUASH SOUP Compressed Apples, Sweet & Spicy Pepitas

SALAD

ARUGULA & BEETS Herb Crème Fraiche, 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

APPLE AND CABBAGE SALAD Linvilla Orchard Apples, Shaved Cabbage, Pickled Radish, Arugula, Lemon Olive Oil

POACHED PEAR SALAD Birchrun Blue Cheese, Fall Greens, Candied Pecans, White Balsamic Vinaigrette



ENTREES

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

“BRICK” HALF CHICKEN Castle Valley Mill Cheddar Grits, Collard Greens, Green Meadow Farm Bacon

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

SHORT RIB Charred Baby Carrots, Parsnip Puree, Roasted Garlic Gremolata, Red Wine Jus**

14OZ 1855 ANGUS NY STRIP Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite

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

VERLASSO SALMON Sauteed Broccolini, Cipollini Onions, Bearnaise Emulsion

PAN SEARED SCALLOPS Curried Cauliflower, Butternut Squash Puree, Brown Butter, Golden Raisins, Capers**

IDAHO RAINBOW TROUT Farro & Brussels Salad, Pickled Beets, Lemon Vinaigrette, Chili Spiced Brown Butter Cream

FALAFEL BURGER Falafel Patty, Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens

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

SHRIMP SCAMPI Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs, Broccoli Rabe, Linguine*

GREEN MEADOW FARM BEEF MEATLOAF Boursin Country Style Mashed Potatoes, Brussels Sprouts, Crispy Onions, Mushroom Gravy

STOUT BRAISED PORK SHANK Levante Brewing Infinite Obsidian Stour, Mustard Spaetzle, Sweet & Sour Cabbage*

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

MOCHA MOUSSE CAKE Devils food Cake, Espresso Mousse, Milk Chocolate Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

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

MARYLAND LUMP CRAB CAKE Celery Root Slaw, Arugula, Green Peppercorn Remoulade*

SANDY RIDGE FARM DEVEILED EGGS Caviar, Truffle Filling, Fried Potato

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

GENERAL TSO'S CAULIFLOWER Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions

WARM DONUTS Cinnamon, Sugar, Crème Anglaise

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

FIVE ONION BISQUE Spring Onions, Sourdough Croutons

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

AUTUMN SQUASH SOUP Compressed Apples, Sweet & Spicy Pepitas

SALAD

ARUGULA & BEETS Herb Crème Fraiche, 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

APPLE AND CABBAGE SALAD Linvilla Orchard Apples, Shaved Cabbage, Pickled Radish, Arugula, Lemon Olive Oil

POACHED PEAR SALAD Birchrun Blue Cheese, Fall Greens, Candied Pecans, White Balsamic Vinaigrette

*** ADD \$5**



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

“BRICK” HALF CHICKEN Castle Valley Mill Cheddar Grits, Collard Greens, Green Meadow Farm Bacon

FALAFEL BURGER Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens

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, PA Cheddar, Breakfast Potatoes

VERLASSO SALMON Sauteed Broccolini, Cipollini Onions, Bearnaise Emulsion

BREAD PUDDING FRENCH TOAST Pumpkin Pie Anglaise, Caramelized Apples, Pecan Butter, Pa Local Maple Syrup

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

CHURROS WAFFLES Nutella, Maple Dulce De Leche, Whipped Cream

LANCASTER OMELET Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries

SHRIMP SCAMPI Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs, Broccoli Rabe, Linguine*

PORK ROLL SAMMIE Taylor Pork Roll, Cooper Sharp American, Fried Egg, Special Sauce, Philly Muffin, Mixed Greens

BREAKFAST SAUSAGE SANDWICH Cooper Sharp American Cheese, Chipotle Ketchup, Scrambled Egg, Relish, Sweet Potato Roll, Yukon Potato Home Fries

FRIED CHICKEN SANDWICH Buttermilk Ranch, Romaine, Sliced White Onion, Spicy Ep!C Pickles, Brioche Bun, Side Of Mixed Greens

14OZ 1855 ANGUS NY STRIP Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite****

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

MOCHA MOUSSE CAKE Devils food Cake, Espresso Mousse, Milk Chocolate Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

\$45 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

\$55 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

