



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

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
- SHRIMP ROLL Pacific Shrimp, Lemon Herb Aioli, Bibb Lettuce, Brioche Split Top Roll, Old Bay Potato Chips 6
- CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 4.5
- GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 5.
- FIG & BALSAMIC Blue Cheese Whiz, Brioche Toast Point 5.
- CRAB SALAD CUPS Maryland Lump Crab, Avocado Crema, Phyllo Cups 7.
- ROASTED GARLIC HUMMUS Spring Vegetables, Herb Oil, Phyllo Cup 3.
- SANDY RIDGE FARM DEVEILED EGGS Caviar, Truffle Filling, Fried Potato 4.
- BEET BRUSCHETTA Honey Whipped Goat Cheese, Fresh Horseradish 3.
- SMOKED SALMON Vegetable Cream Cheese, Cucumber 4.

HOT

- BEEF SLIDERS Bread & Butter Pickles, Special Sauce 6.
- ALL BEEF 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.
- SPANAKOPITA Oven Roasted Tomato Chutney, Spinach, Feta 4.
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 7.
- CRAB CAKES Mustard Aioli 7.
- BUTTERMILK FRIED CHICKEN Shaved Romaine, Ranch Dressing 7.
- FALAFEL BITES Roasted Garlic Hummus, Herb Oil 4.

*** PRICES ARE PER PIECE**



- Dinner Menu -

Select up to two each based on your menu.

APPETIZERS

DEVILED EGGS Caviar, Truffle Filling, Fried Potato

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

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 BISQUE Tajin Roasted Pumpkin Seeds, Chili Oil

SALAD

ARUGULA & BEETS Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

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

ROMAINE CAESAR Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

HONEY CRISP APPLE 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.

GIANNONE FARM ROASTED HALF CHICKEN Wild Mushrooms, Sunchokes, Sherry Jus

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

MURRAY'S FARM TURKEY A LA KING Winter Vegetables, Wild Mushrooms, Herb Butter Egg Noodle, Toasted Breadcrumbs, Turkey Gravy

BLACK ROCK NY STRIP 14oz Black Angus, Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite Greens***

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

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

PAN SEARED FLOUNDER Lemon Tahini Crème Fraiche, Crispy Artichoke, Shaved Asparagus and Radish Salad

RAINBOW TROUT Brussels Sprouts, Baby Turnip & Black Pepper Bacon Hash, Buttery Rutabaga Puree, Linvilla Orchard Apple Cider Gastrique

FALAFEL BURGER Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato, Mixed Greens

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

SHRIMP & LINGUINE Broccoli Rabe, Garlic, White Wine, Butter, Fine Herbs

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

DAYBOAT SCALLOPS Parsnip Puree, Curried Cauliflower, Golden Raisins, Caper Brown Butter***

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

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

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

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 BISQUE Tajin Roasted Pumpkin Seeds, Chili Oil

SALAD

ARUGULA & BEETS Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

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

ROMAINE CAESAR Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

HONEY CRISP APPLE 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 House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

GIANNONE FARM ROASTED HALF CHICKEN Wild Mushrooms, Sunchokes, Sherry Jus

FALAFEL BURGER Falafel Patty, Feta Cheese, Tzatziki, 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* Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

APPLE CIDER FRENCH TOAST Apple Compote, Vanilla Anglaise

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

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

SHRIMP & LINGUINE* Broccoli Rabe, Garlic, White Wine, Butter, Fine Herbs

MURRAY'S FARM TURKEY A LA KING Winter Vegetables, Wild Mushrooms, Herb Butter Egg Noodle, Toasted Breadcrumbs, Turkey Gravy

FRIED CHICKEN SANDWICH Buttermilk Ranch, Romaine, Sliced White Onion, Spicy EPIC Pickles, Bacon, Tomato, Brioche Bun, Side of Mixed Greens

BLACK ROCK NY STRIP 14oz Black Angus, Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite Greens***

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

\$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 ~

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 6-15)

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

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

12" CAKE \$240 (serves up to 30-50)

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

