



## *Summer Private Party Menus*



AVAILABLE THROUGH SEPTEMBER 2025



White Dog Cafe



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## *~ 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

» \$28 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.

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## *~ 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 6.

CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 6.

GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 6.

HEIRLOOM TOMATO BRUSCHETTA Basil Pesto, Shaved Grana Padano, Balsamic Reduction 4.

GOAT CHEESE WHIPPED RICOTTA Fifer Orchard Strawberries, Basil, Mint,  
Spiced Hazelnuts, Crostini 4.

ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chips 4.

SANDY RIDGE FARM DEVEILED EGGS Chefs Seasonal Assortment of Locally Sourced  
Cage-Free Eggs 4.

THAI STEAK LETTUCE CUP Shiitake Mushrooms, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 4.

SMOKED SALMON CANAPE Baby Pickle, Tomato, Dill, Crème Fraiche 5.

### **HOT**

LOCUST POINT CHICKEN SATAY Scallion, Soy-Peanut Glaze 5.

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 5.

BANG BANG SHRIMP Scallions, Sesame Seeds, Spicy Mayo 6.

CRISPY VEGETABLE POTSTICKERS Sweet Chili Duck Sauce 4.

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

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B & B Pickle, Lettuce, Tomato,  
Garlic Mayo 6.

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 8.

TRUFFLED MUSHROOM TOAST Wild Mushrooms, Sherry Cream, Herbs, Sourdough Toast 4.

SPANAKOPITA Spinach & Feta Phyllo Purse, Roasted Tomato Relish 4.

BUTTERMILK FRIED CHICKEN SLIDERS Bacon, Lettuce, Tomato, Pickles, Ranch Dressing 6.

**\* PRICES ARE PER PIECE**





## *~ Dinner Menu ~*

Select up to two each based on your menu.

### **APPETIZERS**

SEPTEMBER FARM CHEDDAR CHEESE CURDS Tempura Fried, Hot Honey Drizzle, Horseradish Ranch Dipping Sauce

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

HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES Brown Butter, Crispy Bacon, Onions, Peppers, Herbs

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B & B Pickle, Lettuce, Tomato, Garlic Mayo

CRISPY EGGPLANT & BURRATA Caponata, Basil, Aged Balsamic, Olive Oil

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Sweet & Spicy Pepitas, Micro Cilantro

ROASTED TOMATO BISQUE Oak Grove Farm Watermelon, Chili Oil

### **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

LITTLE GEM SALAD Local Heirloom Tomatoes, Toasted Pistachios, Pickled Onion, Green Goddess



## ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Baby Potatoes, Seasonal Vegetables, Natural Chicken Jus

CENTER CUT 8OZ FILET MIGNON Baby Spinach, Potato Puree, Blue Cheese Butter, House Made Steak Sauce\*\*\*

LAMB STEAK LONDON BROIL Mint Salsa Verde, Marinated Cucumber & Tomato Salad, Yogurt\*\*

BLACK ROCK FARM NY STRIP 14oz Angus, Truffle Parmesan Fries, Red Wine Demi\*\*\*\*\*

VERLASSO SALMON Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Summer Pepper

SEAFOOD BUCATINI Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Bread-crumbs

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

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries

RAINBOW TROUT New Potatoes, Green Beans, Almonds, Red Pepper Romesco

ASIAN BBQ PORK RIBS Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted Steamed Rice

**Vegetarian Options available from our seasonal Vegetarian Menu**

**\* ADD \$5   \*\* ADD \$10   \*\*\* ADD \$15   \*\*\*\*\* ADD \$20**



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## DESSERT

*Select one*

SEASONAL CHEESECAKE Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

STRAWBERRY MOUSSE CAKE Macerated Strawberries, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE LAYER CAKE Chocolate Fudge Frosting, Chocolate Sauce

CHEF'S TRIO OF MINIATURE DESSERTS

**MENU ONE \$70 PER GUEST:** Three Courses including Soup or Salad, Entree and Dessert

**MENU TWO \$80 PER GUEST:** Four Courses including Appetizer, Soup or Salad, Entree and Dessert

**MENU THREE \$90 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

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

SMOKED SALMON TOAST Capers, Onions, Dill, Everything Bagel Spice Crème Fraiche, Artisanal Bread

SEVEN STAR YOGURT BOWL House Made Granola, Seasonal Berries, Agave Drizzle

SEASONAL BREAKFAST BREAD Chef's Choice, Sea Salt Honey Butter & Spreads

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Basil, Toasted Parmesan, Crouton

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

LITTLE GEM SALAD Local Heirloom Tomatoes, Toasted Pistachios, Pickled Onion, Green Goddess

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

**\* ADD \$5**



## ENTREES

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

SPICY LAMB BOLOGNESE House Made, Whipped Basil Ricotta, Organic Baby Spinach

LANCASTER FREE RANGE CHICKEN BREAST Baby Potatoes, Seasonal Vegetables,  
Natural Chicken Jus

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone,  
Sourdough, French Fries

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

KENNETT SQUARE OMELET Three Cage-Free Eggs, Mushrooms, Caramelized Onions, PA Cheddar,  
Breakfast Potatoes

LANCASTER COUNTY OMELET Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese,  
Spinach, Oven Dried Tomatoes, Home Fries

FRENCH TOAST Pennsylvania Maple, Vanilla Anglaise, Strawberries

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers,  
Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

SEAFOOD BUCATINI Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon  
Breadcrumbs

VERLASSO SALMON Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Summer Pepper

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

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

BLACK ROCK FARM NY STRIP 14oz Angus, Truffle Parmesan Fries, Red Wine Demi\*\*\*\*

OPEN FACED TUNA MELT SANDWICH Swiss, Bacon, Sourdough, House Made Potato Chips

PULLED PORK SANDWICH Carolina BBQ Glaze, Caramelized Onions, Apple-Cabbage Slaw, Toasted  
Pretzel Bun, House Made Potato Chips

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

**Vegetarian Options available from our seasonal Vegetarian Menu**

**\* ADD \$5   \*\* ADD \$10   \*\*\* ADD \$15   \*\*\*\* ADD \$20**



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## DESSERT

*Select one*

SEASONAL CHEESECAKE Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

STRAWBERRY MOUSSE CAKE Macerated Strawberries, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE LAYER CAKE Chocolate Fudge Frosting, Chocolate Sauce

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**

#### FLAVORS

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 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**

