

# Winter Private Party Menus

AVAILABLE THROUGH MARCH 2025



## *~ 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.

## *~ 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 Jersey Cranberries, Grapes, Spiced Hazelnuts, Crostini **4**

ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chips **4**

SANDY RIDGE FARM DEVILED 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, Pickle, Black Pepper Ranch **6**

**\* PRICES ARE PER PERSON**



# *- Dinner Menu -*

## **APPETIZERS**

Select two

YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro

HOUSEMADE SWEET POTATO PIEROGIS PA Noble Cheddar, Bacon, Onion, Brown Butter, Sour Cream

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

BUFFALO CAULIFLOWER Birchrun Blue Cheese, Black Pepper Ranch, Carrots & Celery

## **SOUP & SALAD**

Select two

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

BUTTERNUT SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

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

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

**\* PRICES ARE PER PERSON**



## ENTREES

Select up to three

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

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

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

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

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

SEAFOOD BUCATINI Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs

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

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

DUROC PORK MILANESE Baby Arugula, Oven Roasted Tomatoes, Shaved Parmesan, Aged Balsamic

### Vegetarian Options Available From Our Seasonal Vegetarian Menu

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



## **DESSERT**

Select one

CRÈME BRULEE Vanilla Shortbread (d)

SEASONAL CHEESECAKE Brown Sugar Caramel (d,g)

HONEY APPLE CAKE Whipped Cream, Caramel Sauce (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

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

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

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



# *- Lunch & Brunch Menu -*

## **APPETIZERS**

Select two

**SANDY RIDGE FARM DEVILED 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 Fraîche, Artisanal Bread

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

**SEASONAL BREAKFAST BREAD** Housemade Pumpkin Bread, Sea Salt Honey Whipped Butter

## **SOUP & SALAD**

Select two

**KENNETT SQUARE MUSHROOM SOUP** Truffle Crème Fraîche, Snipped Chives

**BUTTERNUT SQUASH BISQUE** Roasted Pumpkin Seeds, Chili Oil

**ROASTED TOMATO BISQUE** Basil, Toasted Parmesan, Crouton

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

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

**WINTER HARVEST SALAD** Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette

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

**\* ADD \$5**



## ENTREES

Select up to three entrees

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

LANCASTER FREE RANGE CHICKEN BREAST Seasonal Baby Root 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, Seasonal Fruit

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

SEAFOOD BUCATINI Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs

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

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

CURRY ROTISSERIE CHICKEN SALAD SANDWICH Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant

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



## **DESSERT**

Select one

CRÈME BRULEE Vanilla Shortbread (d)

SEASONAL CHEESECAKE Brown Sugar Caramel (d,g)

HONEY APPLE CAKE Whipped Cream, Caramel Sauce (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

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

**\$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**

## **HOUSE BAKED CUPCAKES**

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

### **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**

