



# Winter 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.

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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 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.
- HEIRLOOM TOMATO BRUSCHETTA Shaved Grana Padano, Basil, Balsamic Reduction 3.
- GOAT CHEESE WHIPPED RICOTTA Dried Figs, Honey, Balsamic, Pistachio 4.
- ROASTED GARLIC HUMMUS Giardiniera, Espelette, Lavash Crisp 3.
- SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.
- 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 6,
- TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots 4.
- SPICY ITALIAN SAUSAGE KENNETT SQUARE STUFFED 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

FRIED SHRIMP CAKES Tinkerbelle Pepper Slaw, Texas Petal Sauce

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

MUSHROOM RAVIOLI Kennett Square Mushrooms, Baby Spinach, Truffle Cream

CRISPY BRUSSELS SPROUTS Sweet Potatoes, Cilantro, Maple Nauc Cham

## SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

AUTUMN SQUASH SOUP Compressed Apples, Sweet & Spicy Pepitas

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

## 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



## ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Fork Crushed Potatoes, Sautéed Baby Vegetables, Natural Chicken Jus

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

BERKSHIRE PORK "MIGNON" Hasselback Sweet Potato, Cinnamon Sea Salt Butter, Smoked Pecans, Apple Cider Gastrique

SEVEN HILLS FARM 14OZ DRY AGED NY STRIP Pickled Shallot Butter, Red Wine Demi-Glace, Truffle Parmesan Fries\*\*\*\*

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

VERLASSO SALMON Sweet Potato Gnocchi, Lacinato Kale, Mushrooms, Lemon Brown Butter

PAN SEARED STRIPED BASS Sweet Baby Pepper Piperade, Marinated Cherry Tomatoes, Saffron-Citrus Broth, Espelette Butter

RAINBOW TROUT Brussels Sprouts, Bacon, & Roasted Yam Hash, Pickled Apple, Celery Root Puree

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

CAULIFLOWER MILANESE Tlush Farm Royal Trumpet Mushroom & Tomato Hunter's Sauce, Arugula Salad

PAN SEARED SCALLOPS Pumpkin Polenta, Caulilini, Fig & Petite Onion Agrodolce\*\*\*

GREEN MEADOW FARM BEEF MEATLOAF Brown Sugar Chipotle Glaze, Twice Baked Potato, Broccoli, Local Cheddar

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

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



## DESSERT

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Biscotti

SPICED APPLE CAKE Freshly Whipped Cream, Caramel Sauce

TIRAMISU Chocolate Sauce

CHOCOLATE MOUSSE CAKE Vanilla Anglaise

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

CRISPY BRUSSELS SPROUTS Green Meadow Farm Bacon, Potato Chip Crunch, Maple Nauc Cham

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

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

SMOKED SALMON FLAT BREAD Preserved Lemon, Crispy Capers, Onion, Tomato, Everything Bagel Spiced Cream Cheese, Naan Bread

WARM DONUTS Cinnamon, Sugar, Crème Anglaise

## SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

AUTUMN SQUASH SOUP Compressed Apples, Sweet & Spicy Pepitas

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

## 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

\* 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

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

VEGAN CHEESEBURGER Plant Based Burger, Cheddar, 1,000 Island Sauce, Pickle, Sesame Seed Bun, French Fries\*

DOUBLE CHEDDAR GREEN MEADOW FARM 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

VERLASSO SALMON Sweet Potato Gnocchi, Lacinato Kale, Mushrooms, Lemon Brown

APPLE PIE FRENCH TOAST Linvilla Orchard Apples, Caramel, Crème Anglaise, Pie Crust Crunch, Pennsylvania Maple Syrup

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

CHURROS WAFFLES Cinnamon & Sugar, Pumpkin Creme, Toasted Pecans, Pennsylvania Maple Syrup

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

FRIED SHRIMP CAKE SANDWICH Lettuce, Tomato, Epic Spicy Pickles, Texas Petal Sauce, Toasted Sesame Bun

JERSEY SAMMIE Taylor Pork Roll, Cooper Sharp American, Fried Egg, Pickled Baby Bell Peppers, Brioche, Mixed Greens

PULLED PORK SANDWICH Caramelized Onions, Apple Cabbage Slaw, BBQ Glaze, Toasted Brioche, Market Greens Salad

SEVEN HILLS FARM 14OZ DRY AGED NY STRIP Roasted Shallot Butter, Truffle Parmesan French Fries, Spicy Aioli\*\*\*

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

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





## DESSERT

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Biscotti

SPICED APPLE CAKE Freshly Whipped Cream, Caramel Sauce

TIRAMISU Chocolate Sauce

CHOCOLATE MOUSSE CAKE Vanilla Anglaise

CHEF'S TRIO OF MINIATURE DESSERTS

**\$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

## 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 \$3 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. » \$3 per guest

## **AUDIO VISUAL EQUIPMENT**

White Dog is happy to provide the following equipment for your events.

Screen » \$75

LCD Projector » \$150

