



**200 West Lancaster Ave.**

**Wayne, PA 19087**

**610-225-3700**

**[www.whitedog.com](http://www.whitedog.com)**

Thank you for your interest in the White Dog Café. Still a local favorite in Philadelphia The White Dog has now opened in Wayne! The White Dog is known for its unusual blend of award – winning contemporary American Cuisine, civic engagement and environmental sustainability. We use only the finest ingredients from farms that pasture feed livestock and practice sustainable farming methods. All of our seafood comes from sustainable sources while our wine list includes quality varietals from American Vineyards.

We proudly offer a variety of private dining options and can accommodate parties for as few as 12 and up to 150 guests. Our private party portfolio has been developed to give you a point of reference. It includes a wide variety of menu items and choices. Every event is personally planned and orchestrated by a dedicated Event Specialist, and will leave a lasting impression with you and your guests. We look forward to planning your special occasion.

Sincerely,

Tamas Szene

General Manager

### Menus

Enclosed are White Dog's private party menus. Please note that the prices quoted do not include Pennsylvania sales tax or 20% service charge. The White Dog does not permit any food or beverage to be brought into the restaurant. All prices quoted herein are firm through December 2010 and any affair beyond this date is- subject to a proportionate price increase consistent with increased costs of food and beverage. Our menu selections are subject to change according to seasonality & market availability.

### Guarantees

The final number of guests is required seventy two hours prior to your party. This is critical to insure that we meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

### Cocktails

We offer different beverage options to accommodate your particular needs.

### Coat Check

Complimentary coat check can be made available upon request.

### Special Amenities

Specialty Cakes are available through our Pastry Department. Other amenities that can be provided for you at an additional charge are valet parking, specialized linen and audiovisual equipment. Please speak to a catering representative for the pricing of these amenities.

### Deposit and Payment

To confirm your date, a signed contract and deposit are required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at the White Dog in Wayne. An initial deposit of \$10 dollars per person are required for all lunch parties and a \$20 deposit per person for dinner parties a with signed contract to guarantee your date.

## **Hors D'oeuvres**

### **Cold**

- Spicy Yellow Fin Tuna Tartar, Avocado, Sesame Soy Vinaigrette, Micro Cilantro \$3.00/piece
- Chilled Pacific Jumbo Shrimp, Traditional Cocktail Sauce, Fresh Lemon Zest \$4.00/piece
- Local Bosc Pear, Birchrun Blue Cheese, House Cured Duck Prosciutto, Balsamic Reduction \$3.00/piece
- Green Meadow Spicy Filet Mignon, Blue Cheese, Local Arugula, Roasted Red Pepper \$4.00/piece
- Griggs town Duck Confit, Green Onions, Sesame Soy Vinaigrette, Wonton Crisp \$3.00/piece
- Crispy Phyllo Cup with Chick Pea Hummus, Extra Virgin Olive Oil, Grilled Baby Vegetables \$2.00/piece
- Skewer of Olive Oil Preserved Tomato, Kalamata Olive, Feta Cheese, Marinated Artichoke \$3.00/piece
- Norwegian Smoked Salmon Canape, Caper-Beet Salad, Green Meadow Farm Dill, Salmon Caviar \$4.00/piece
- Meadow Run Chicken Liver Mousse, Sea Salt, Sun Dried Cherry Chutney, Port Reduction \$2.50/piece

### **Hot**

- Fried Cauliflower, Micro Arugula, Golden Raisins, Toasted Almonds, Greek Yogurt
- Kennett Square Wild Mushroom Profiteroles, Tarragon Aioli \$2.50/piece
- Panko Crusted Mini Chesapeake Bay Crab Cake, Lemon Caper Remoulade \$3.75/piece
- Meadow Run Dijon Rosemary Crusted Lamb Chops \$4.25/piece
- Asian Vegetable Spring Roll, Ginger Soy Glaze, Wasabi Crème Fraiche \$2.50/piece
- Local Fingerling Potato 'Skins', Apple Wood Smoked Bacon, Sharp Cheddar Cheese \$2.50/piece
- Apple Wood Smoked Bacon Wrapped Barnegat Scallops, Saffron Emulsion \$3.25/piece
- House Cured Duck Prosciutto Wrapped Black Mission Figs, Birchrun Blue Cheese \$3.25/piece
- Wood Grilled Meadow Run Farm Sliders, Preserved Tomato Olive Tapenade, Yogurt Riata \$4.00/piece
- Maryland Blue Crab Stuffed Kennett Square Mushrooms, Lemon Infused Olive Oil \$3.00/piece
- Fried Cauliflower, Micro Arugula, Golden Raisins, Toasted Almonds, Greek Yogurt \$2.50/piece
- Roasted Butternut Squash, Imported Speck, Sage, Shellbark Goat Cheese \$2.50/piece

**Seasonal Fruit**

Colorful Assortment of Fresh Seasonal Fruits & Fresh Market Berries

\$7.50 Per Person

**Gourmet Cheese**

Assorted Pennsylvania Cheeses w. seasonal accompaniments

\$8.00 Per Person

**Gourmet Crudités**

Seasonal Market Vegetables and Assorted House made Dips

\$6.00 Per Person

We offer a variety of dinner packages; hors d'oeuvres and intermezzo courses are not included in these prices but can be added. Events with 50 or more guests require a pre-count of the entrées 3 days prior to the event date. If entrée pre-counts cannot be supplied there will be a \$5.00 per guest supplement charge. Events with 50 guests or less do not require pre-counts unless there are more than two entrée choices. If more than two entrées are offered and pre-counts cannot be provided a \$5.00 per guest supplement charge will be added. Events with three entrée choices are subject to Chef's Selection of Starch & Vegetable.

### Menu One

\$60 Per Guest

- Soup or Salad (choose one)
- Entrees
- Dessert
- Coffee & Tea

### Menu Two

\$65 Per Guest

- Appetizer
- Soup or Salad (choose one)
- Entrees
- Dessert
- Coffee & Tea

### Menu Three

\$75 Per Guest

- Appetizer
- Soup
- Salad
- Entrees
- Dessert
- Coffee & Tea

## **Appetizers**

### **Chesapeake Bay Lump Crab Cake**

Whole Grain Mustard Emulsion, Lemon Vinaigrette, Micro Arugula, Crispy Potato Sticks

### **Pumpkin Tortellini**

House Cured Prosciutto, Roasted Root Vegetables, Braised Greens, Sage, Parmesan Cream

### **Spicy Yellow Fin Tuna Tartar**

Avocado Salsa, Branch Creek Micro Cilantro, Sesame Soy Vinaigrette, Croustades

### **Aromatic Shellfish**

Simmered Pacific Shrimp, Steamed Littleneck Clams, Bouchot Mussels, Saffron Shellfish Emulsion

### **Pan Roasted Maine True Day Boat Scallop**

Curried Cauliflower, Golden Raisins, Parsnip Puree, Caper Brown Butter

### **Kennett Square Wild Mushroom Ravioli**

Shiitake Mushrooms, Green Onions, Tasso Ham, Light Porcini Cream

### **Green Meadow Farms Steak Tartare**

Traditional Garnishes, Lemon Infused Olive Oil, Purple Mustard, Micro Arugula

## Soups

### **Kennet Square Wild Mushroom Soup**

Grilled Amish Chicken, Truffle Chive Crème Fraiche

### **Butternut Squash Bisque**

Cinnamon Mascarpone, Granny Smith Apples, Candied Walnuts

### **Seasonal Market Soup**

Chef's Daily Creation Using the Freshest Ingredients Available

## Salads

### **Roasted Bosc Pear Salad**

Baby Arugula, Sun Dried Cherries, Birchrun Blue Cheese, Spiced Pecans, Local Honey Sherry Vinaigrette

### **Hearts of Romaine**

Roasted Garlic Parmesan Croustade, Classic Caesar Dressing, Shaved Grana Padana

### **Lancaster Beet Salad**

Shellbark Hollow Goat Cheese, Crispy Polenta 'Croutons', Herb Creme Fraiche, Balsamic Reduction

### **Heirloom Apple Walnut Salad**

Kaufmann Farm Apples, Baby Frisee, Craisins, Jicama, Spiced Cider-Yogurt Dressing

## Entrees

### **Lancaster Free Range Chicken Breast**

Madeira Chicken Jus

### **Duroc 14oz Pork Chop**

Green Peppercorn Au Poive

### **Green Meadow Filet Mignon**

(\$8.00 Supplement)Blue Cheese Butter

### **Meadow Run Lamb Loin**

Rosemary Garlic Lamb Jus

### **Painted Hills New York Strip Steak**

(\$6.00 Supplement)Cognac Black Pepper Cream

### **Jumbo Lump Chesapeake Bay Crab Cakes**

(\$6.00 Supplement) Whole Grain Mustard Emulsion

### **Prosciutto Wrapped Rainbow Brook Trout**

Crab Stuffing, Caper Remoulade

### **Icelandic Arctic Char**

Cape May Lobster Emulsion

### **Herb Crusted Pacific Cod**

(\$8.00 Supplement)Romesco Sauce, Olive Oil

### **Pan Seared Line Caught Mahi Mahi**

Shellfish-Tomato Butter

### **Chef's Choice Vegetarian/Vegan**

### **Seasonal Sides (accompanied by Chef's Selection of Fresh Vegetables)**

**Sauteed Fall Vegetables w/Chive Gnocchi**

**Soft Polenta w/ Branch Creek Oregano and Sautéed Greens**

**Birchrun Blue Cheese Scallion Mashed Potatoes**

**Anson Mills-Cheddar Cheese Grits w/ Wilted Spinach**

**Root Vegetable Risotto w/ White Truffle Oil**

## Entrée Duets

Duets are designed for a single entrée selection & not as a choice; they will be accompanied with potato purée and Chef's selection of vegetables.

## Entrée Duets

### Entrée Duets

Lancaster Free Range Chicken & Icelandic Arctic Char with Dijon Mushroom Cream

Lancaster Free Range Chicken & Chesapeake Lump Crab Cake with Lemon Caper Butter

Green Meadow Filet Mignon & Wood Grilled Pacific Shrimp with Roasted Garlic Veal Jus

Petite Green Meadow Filet Mignon & Chesapeake Bay Lump Crab Cake with Cabernet Demi

## Desserts

Warm Brioche Bread Pudding, Vanilla Ice Cream

Brown Sugar Apple Tart w/Graham Cracker Crust & Pastry Cream

Shellbark Hollow Goat Cheese Cheesecake w/Honey Poached Pears

Pumpkin Creme Brulee w/ Ginger Bread Cookies

Fair Trade Chocolate Flourless Ganache Cake

Chef's Tasting/Trio of Miniature Desserts

## Luncheon Party Menu

Enclosed please find White Dog Cafe's lunch menus. For parties that require more than two entree selection, a pre-order is required. There is a \$3.00 supplement per person for parties that cannot provide a pre-order.

\$30 per person (not inclusive of 20% gratuity and 6% sales tax)

### **Soups/Salads**

#### **Kennet Square Wild Mushroom Soup**

Grilled Amish Chicken, Truffle Chive Crème Fraiche

#### **Seasonal Market Soup**

Chef's Daily Creation Using the Freshest Ingredients Available

#### **Roasted Bosc Pear Salad**

Baby Arugula, Sun Dried Cherries, Birchrun Blue Cheese, Spiced Pecans, Local Honey Sherry Vinaigrette

#### **Hearts of Romaine**

Roasted Garlic Parmesan Croustade, Classic Caesar Dressing, Shaved Grana Padana

#### **Lancaster Beet Salad**

Shellbark Hollow Goat Cheese, Crispy Polenta 'CROUTONS', Herb Creme Fraiche, Balsamic Reduction

## **Lunch Entrée Selections**

### **Spicy Lamb Bolognese**

Meadow Run Farms Lamb, Severino Rigatoni, Whipped Basil Ricotta, Organic Baby Spinach

### **Idaho Rainbow Brook Trout**

Local Fingerling Potatoes, Wild Mushrooms, Fine Herbs, Lemon Caper Butter

### **Lancaster Free Range Chicken Breast**

Roasted Garlic Mashed Potatoes, Baby Vegetables, Madeira Chicken Jus

### **Icelandic Arctic Char**

Roasted Asparagus Risotto, Oven Dried Tomato Vinaigrette, Aged Balsamic Vinegar

### **Cashew Crusted Tofu**

Jasmine Rice, Stir Fired Vegetables, Hot Mustard, Green Curry Emulsion

### **Green Meadow Farm Smoked Turkey Salad**

Whole Wheat Pita, Sun Dried Cherries, Pistachios, Curry Mayo

### **Double Cheddar Grass Fed Burger**

Smoked Bacon Mayo, PA Noble Cave Aged Cheddar, Sharp Cheddar, Grilled Red Onion, Bricolage Roll

### **Wood Grilled, Cajun Spiced Pacific Shrimp**

Local Romaine Lettuce, Lemon Anchovy Dressing, Parmesan, Garlic Croutons, Roasted Red Peppers

### **Herb Crusted Amish Chicken Breast**

Baby Arugula, Roasted Red Peppers, Hard Boiled Egg, Feta, Fingerling Potatoes, Red Wine Vinaigrette

### ***Dessert***

**Chef's Selected Tasting Dessert**

**Coffee & Tea**

# **White Dog Café-Wayne Brunch Catering Package**

## **First Course**

### **Wild Mushroom Soup**

Grilled Amish Chicken, Truffle Chive Crème Fraiche

### **Seasonal Market Soup**

Chef's Daily Creation Using the Freshest Ingredients Available

### **Seven Stars Creamery Yogurt Parfait**

Fresh Seasonal Fruit, House Made Granola

### **Fried Shellbark Hollow Goat Cheese**

Baby Arugula, Local Strawberries, Golden Raisins, Marcona Almonds, Aged Balsamic Vinegar

### **Lancaster Beet Salad**

Crème Fraiche, Goat Cheese Polenta 'Croutons', Lemon Olive Oil, Micro Arugula

### **Spicy Yellowfin Tuna Tartar**

Branch Creek Micro Cilantro, Sesame Soy Emulsion, Avocado

### **Norwegian Smoked Salmon Carpaccio**

Horseradish Cream, Capers, Heirloom Cherry Tomatoes, Baby Frisee, Citrus Vinaigrette

Second Course

**Pumpkin Spice Pancakes**

Whipped Cream Cheese, Brown Sugar Butter, Maple Syrup, Smoked Bacon

**Cinnamon Brioche French Toast**

Golden Raisins, Green Meadow Smoked Bacon, Crème Anglaise, Marinated Strawberries

**Sausage and Biscuits**

House Made Maple Brown Sugar Sausage Gravy and Buttermilk Biscuits

**Lump Crab Quiche**

Farm Fresh-Cage Free Eggs, Organic Butter Crust, Baby Greens, Dijon Vinaigrette

**'Steak & Eggs'**

Petite Creekstone Farm Filet Mignon, Asparagus & Wild Mushroom Frittata, Red Wine Demi

**Amish Chicken Caesar Salad**

Local Baby Romaine, Roasted Red Peppers, Domestic Prosciutto, Creamy Parmesan Dressing

**Sliced Norwegian Smoked Salmon**

Open Faced on an Everything Bagel, Capers, Red Onion, Baby arugula, Tomato, Dill Cream Cheese

**Classic Eggs Benedict**

Green Meadow Farm Canadian Bacon, Poached Cage Free Eggs, Toasted English Muffin, Hollandaise

**Wood Grilled Pacific Shrimp**

Organic Baby Iceberg, Birchrun Blue Cheese Dressing, Red Wine Bacon, Preserved Tomatoes

**Cashew Crusted Tofu**

Stir Fried Vegetables, Buckwheat Noodles, Red Chile Aioli, Hot Mustard

## Dessert

### Plated Desserts

All Desserts are made Fresh in-house by our Award-Winning Pastry Chef,  
And Include Organic Fair Trade Coffee & Tea

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**Warm Brioche Bread Pudding**

**Brown Sugar Apple Tart w/Graham Cracker Crust & Pastry Cream**

**Shellbark Hollow Goat Cheese Cheesecake w/Honey Poached Pears**

**Pumpkin Creme Brulee w/ Ginger Snap Cookies**

**Fair Trade Chocolate Flourless Ganache Cake**

**Chef's Tasting/Trio of Miniature Desserts**

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### Special Occasion Cakes

\$7.00/person

Chocolate Black Magic Layer Cake

Chocolate Magic Cake Layered with Trio of Ganaches

Berries and Cream

Vanilla Genoise filled and decorated with  
Fresh Strawberries and Orange-laced Fresh Whipped Cream  
Moistened with Grand Marnier

Carrot-Raisin Layer Cake

Cream Cheese Frosting

## Special Amenities

**Cake Cutting Fee** ~ includes custom garnish  
an outside vendor)

\$3.00 (Required if cake is provided by

### **Bartender Fees**

One hour cocktail reception

\$75.00

Multiple hour reception

\$125.00

### **Audio Visual Equipment**

Projector

\$75.00

Screen

\$60.00

Podium

\$50.00

Wireless Microphone

\$75.00

LCD Projector

\$150.00

Cordless Lavalier Microphone

\$150.00

w. Sound System

### **Bar Options**

All Drinks Charged On a Consumption Basis (Drink by Drink),

Bottled Wine & Champagne Charged on a per bottle basis

### **Liabilities**

The client assumes responsibility for the guests and any damages caused by the guest(s) to the restaurant property. The restaurant assumes NO liability for personal property, while using the facility or left at the facility.

**Notice:** Your function is not confirmed until we receive the deposit and signed agreement as follow:

<b>Date of Event:</b>	
<b>Time:</b>	
<b>Number of Guests</b>	
<b>Host Name:</b>	
<b>Company Name:</b>	
<b>Function Name:</b>	
<b>Address:</b>	
<b>Phone Number:</b>	<b>Cell Number:</b>
<b>Fax Number:</b>	<b>Email Address:</b>

My signature below will act as acknowledgement of all of the conditions, as well as authorization to charge the non-refundable credit card deposit. I understand a total deposit of \$ \_\_\_\_\_ will be charged to this credit card.

Please include a copy of the front and back of the Card with this Fax

<b>Menu Choice:</b>
<b>Type of Card:</b>
<b>Credit Card Number:</b>
<b>Name on the Card:</b>
<b>Expiration Date:</b>
<b>Signature:</b>

All remaining balances will be charged to this credit card three days in advance if no other form of payment is provided.