



200 West Lancaster Ave.

Wayne, PA 19087

610-225-3700

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,

Banquet 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.

Butlered Hors D'oeuvres

Cold Hors D'oeuvres (per piece)

Yellow fin Tuna Tartar, Paddlefish, Spicy Aioli, Micro Cilantro	\$3.00
Chilled Jumbo Shrimp, Traditional Cocktail Sauce, Fresh Lemon Zest	\$4.00
Green Meadow Spicy Filet Mignon, Birch Run Blue Cheese, Local Arugula, Roasted Red Pepper	\$4.00
Griggs town Duck Confit, Green Onions, Sesame Soy Vinaigrette, Wonton Crisp	\$4.00
Crispy Phyllo Cup with Chick Pea Hummus, Extra Virgin Olive Oil, Grilled Baby Vegetables	\$2.00
Wood Grilled Pita Chips, Heirloom Eggplant-Tomato Ragout, Shellbark Goat Cheese	\$2.25
House Cured Gravlox, Bagel Chips, Philadelphia Cream Cheese, Garlic Chives	\$2.50
Meadow Run Chicken Liver Mousse, Sun Dried Cherry Chutney, Sea Salt, Port Reduction	\$2.50

Hot Hors D'oeuvres (per piece)

Kennet Square Wild Mushroom Profiteroles, Tarragon Aioli	\$2.50
Panko Crusted Mini Crab Cake, Lemon Caper Remoulade	\$3.75
Meadow Run Dijon Rosemary Crusted Lamb Chops	\$4.25
Asian Vegetable Spring Roll, Ginger Soy Glaze, Wasabi Crème Fraiche	\$2.50
Local Fingerling Potato 'Skins', Apple Wood Smoked Bacon, Sharp Cheddar Cheese	\$2.50
Apple Wood Smoked Bacon Wrapped Barnegat Scallops, Saffron Emulsion	\$3.25
Warm Bartlett Pear and Birch Run Blue Cheese Phyllo Cup	\$2.50
Lump Crab Stuffed Kennet Square Stuffed Mushrooms	\$3.00
Warm Prosciutto Wrapped Butternut Squash, Brown Sugar, Lemon Confit	\$2.75
Fried Cauliflower, Micro Arugula, Golden Raisins, Toasted Almonds, Greek Yogurt	\$2.25
Tandori Chicken Satay with Cilantro Cream	\$2.75

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

Supplement

Maryland Lump Crab Cake

\$3.00

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

Kennet Square Wild Mushroom Raviolis

Shiitake Mushrooms, Green Onions, Tasso Ham,
Light Porcini Cream, Extra Virgin Olive Oil

Yellow Fin Tuna Tartar

Spicy Aioli, Micro Cilantro, Paddlefish,
Sourdough Croustades

Trio of Lancaster Beets

Crispy Shellbark Farms Goat Cheese Polenta,
Balsamic Mignonette, Ricotta Salata

Pan Roasted Barnegat Light Scallops

\$2.00

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

House Made Ricotta Potato Gnocchi

Amish Chicken Confit, Prosciutto, Toasted Walnuts,
Oven Dried Tomatoes, Pesto Infused Cream

Green Meadow Farms Aged Beef Carpaccio

\$3.00

Israeli Cous Cous, Saffron Aioli, Trumpet Mushrooms,
Lemon Infused Olive Oil

Soups

Kennet Square Wild Mushroom Soup

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Roasted Pumpkin Bisque

Toasted Walnuts, Brown Sugar Mascarpone, Fresh Sage

Seasonal Market Soup

Chef's Daily Creation Using the Freshest Ingredients Available

Salads

Blue Moon Acres Organic Greens

Shellbark Farms Goat Cheese, Sun Dried Cranberries, Walnut-Thyme Vinaigrette

Hearts of Romaine

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

Local Baby Spinach

Green Meadow Apple Wood Smoked Bacon, Crispy Shallots, Garlic Croutons, Blue Cheese Vinaigrette

Entrees

Supplement

Chef's Choice Vegetarian/Vegan

Lancaster Free Range Chicken Breast
Madeira Chicken Jus

Meadow Run Pork Chop
Aged Balsamic Syrup

Green Meadow Filet Mignon
Cabernet Demi Glaze

\$8.00

Meadow Run Lamb Loin
Rosemary Garlic Lamb Jus

Painted Hills New York Strip Steak
Cognac Black Pepper Cream

\$8.00

Jumbo Lump Maryland Crab Cakes
Whole Grain Mustard Emulsion

Pocono Brown Trout
Lemon Caper Beurre Blanc

Wild Copper River Salmon
Shiitake Ginger Vinaigrette

Farm Raised Domestic Tilapia
Romesco Sauce, Extra Virgin Olive Oil

Pan Seared Line Caught Mahi- Mahi
Yellow Curry Emulsion

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

Supplement

Lancaster Free Range Chicken &
Wild Alaskan Salmon with Dijon Mushroom Cream

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

Green Meadow Filet Mignon & \$3.00
Wood Grilled Jumbo Shrimp with Roasted Garlic Veal Jus

Petite Green Meadow Filet Mignon & \$8.00
Maryland Lump Crab Cake with Cabernet Demi

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

Select One From the Following Options:

Sweet Potato Puree

Crispy Truffled Potato Cake

Roasted Garlic Mashed Potatoes

Butter Poached Fingerling Potatoes

House Made Chive Gnocchi

Wild Mushroom Risotto with Shaved Grana Padana

Luncheon Party Menu

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

Chef's Selected Tasty Dessert

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

Soups/Salads

Select One From the Following:

Kennet Square Wild Mushroom Soup

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Seasonal Market Soup

Chef's Daily Creation Using the Freshest Ingredients Available

Blue Moon Acres Organic Greens

Shellbark Farms Goat Cheese, Sun Dried Cranberries, Walnut-Thyme Vinaigrette

Hearts of Romaine

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

Local Baby Spinach

Green Meadow Apple Wood Smoked Bacon, Crispy Shallots, Garlic Croutons,
Blue Cheese Vinaigrette

Lunch Entrée Selections

Select One From the Following:

Spicy Lamb Bolognese

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

Pocono Brown 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

Wild Alaskan Salmon

Baby Frisee, Kalamata Olives, Oven Dried Tomatoes, Wax Beans, Truffle Vinaigrette

Sesame Crusted Crispy Tofu

Jasmine Rice, Stir Fired Vegetables, Toasted Peanuts, Orange Ginger Sauce

Dessert

**Chef's Selected Tasting Dessert
Coffee & Tea**

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White Dog Café Wayne Fall Brunch Catering Package

Chef's Selected Tasty Dessert

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

First Course

Wild Mushroom Soup

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Lancaster County Pumpkin Bisque

Toasted Walnuts, Brown Sugar Mascarpone, and Fresh Sage

Seven Stars Creamery Yogurt Parfait

Fresh Seasonal Fruit, House Made Granola

Blue Moon Acres Mixed Greens

Extra Virgin Olive Oil, Lemon, Aged Sherry Vinegar, Fine Herbs

Lancaster Beets

Crème Fraiche, Goat Cheese Polenta 'Croutons', Balsamic Mignonette, Ricotta Salata

Entree Course

Big Stack of Pumpkin Pancakes

Kaufmann Farm Apples, Brown Sugar Mascarpone, Maple Syrup

Cinnamon Brioche French Toast

Golden Raisins, Green Meadow Smoked Bacon, Crème Anglaise

Sausage and Biscuits

House Made Maple Brown Sugar Sausage Gravy and Buttermilk Biscuits

Lump Crab Quiche

Farm Fresh Eggs, Organic Butter Crust, Baby Greens, Dijon Vinaigrette

Steak & Eggs

Green Meadow Beef, Sunny Side Up Egg, Fingerling Home fries, Hollandaise

Amish Chicken & Spinach Salad

Green Meadow Bacon, Red Onion, Blue Cheese Vinaigrette

Grilled Shrimp & Local Bosc Pear Salad

Blue Moon Acres Arugula, Hazelnuts, Shaved Pecorino

Roasted Local Vegetable Casserole

Turnips, Roasted Yams, Olives, Tomato Confit, Arugula Pesto

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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Singing Bird Vanilla Infused Crème Brulee

Seasonal Fruit Tart with House Made Ice Cream

Lancaster Pumpkin-Mascarpone Cheese Cake

Free Trade Chocolate Flourless Ganache Cake

Trio of Miniature Desserts from our Seasonal Dessert Menu

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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 is provided by an outside vendor) \$2.00 (Required if cake

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:

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

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

Menu Choice:
Type of Card:
Credit Card Number:
Name on the Card:
Expiration Date:
Signature:

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