



2010 Catering Package



Thank you for your interest in the White Dog Cafe. Located in three adjacent Victorian brownstones in the University City section of Philadelphia, the White Dog Cafe is known for its unusual blend of award-winning contemporary American cuisine, civic engagement and environmental sustainability. We use only the finest, organic 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.

At the White Dog Cafe we offer a variety of private dining options, depending on your needs. We can accommodate parties for as few as 12, and up to 175 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,

*Andrew Welch, General Manager
Eric Yost, Executive Chef
Jennifer Dobrydnia, Party Planner*

Menus

Enclosed are White Dog Cafe's private party menus. Please note that the prices quoted do not include Pennsylvania sales tax or 20% service charge. The White Dog Cafe does not permit any food or beverage to be brought into the restaurant. All prices quoted herein are firm through December 2010. Any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Choice of two entrees requires pre-order; a \$3.00 supplement per person is required for parties that cannot provide a pre-order. Our menu selections are subject to change according to seasonality & market availability.

Guarantees

The final number of guests attending your affair is required seven days prior to your event date. This is critical to insure that we can meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

Special Amenities

Specialty Cakes are available through our Pastry Department. Other amenities that can be provided for you at an additional charge are specialized linen and audiovisual equipment. Please speak to our Event Coordinator 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 Cafe. Any remaining balances are to be paid in full day of the event. Reception rooms are open to guests fifteen minutes prior to the scheduled time.

Private Rooms

Private Room	Seated Minimum	Seated Maximum	Seated Maximum w/ Buffet	Standing Maximum
Porch	40	45	40	70
Piano Parlor	25	35	25	50
Oak Room	12	18	X	X
Dens	18/36	20/40	X	20/40

*Room fees may apply



- The **Oak Room** seats 12 to 18 guests at one large antique table.
- The **Piano Parlor** seats 25 to 35 guests, with the capacity to seat 6 more along the bar. The piano room can also accommodate cocktail parties of up to 50 guests. The room includes a private bar and piano.
- The **Dens** are mirror images of each other connected by a greeting space. Together, they can seat a total of 40 guests - up to 20 on each side. The rooms can be separated (by wooden doors with glass windows) and booked individually with a minimum guarantee of 18 guests.
- The **Porch** seats 40 to 45 guests and opens up to adjoining rooms to hold a maximum of 80 guests.

Butlered Hors D'oeuvres

Cold Hors D'oeuvres (priced per piece)

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado \$2.50

Sesame Seared Ahi Tuna, Wasabi Crème Fraiche, Blue Corn Tortilla Chip \$3.00

Roma Tomato Bruschetta, Fresh Mozzarella with Aged Balsamic Syrup \$2.25

Crispy Phyllo Cup with Chick Pea Hummus, Grilled Vegetables \$2.25

Spicy Filet Mignon with Boursin Cheese, Organic Baby Arugula \$4.00

Chilled Jumbo Gulf Shrimp, Cocktail Sauce with Lemon and Dill Dressed \$4.00

California Roll, Avocado, Citrus Lump Crabmeat \$3.00

Hot Hors D'oeuvres (priced per piece)

Wild Mushroom Profiteroles \$2.50

Panko Crusted Mini Crab Cake, Caper Remoulade \$3.25

Steamed Vegetarian Dumpling with Ponzu Dipping Sauce \$2.75

Petite Kosher Beef Sausage, Puff Pastry, Napa Valley Dijon \$2.00

Tandori Chicken Satay with Cilantro Cream \$3.00

Asian Vegetable Spring Roll with Ginger Soy Glaze, Wasabi Crème Fraiche \$2.50

Warm Bartlet Pear & Blue Cheese Phyllo Crisp \$3.00

Bacon Wrapped Scallops Saffron Aioli \$4.00

Spinach & Goat Cheese Flatbread, Roma Tomato Herb Confetti \$2.25

Meadow Run Baby Lamb Chops \$4.00

Hors D'oeuvre Stations

Seasonal Fruit

Colorful Assortment of Fresh Seasonal Fruits & Fresh Market Berries
\$7.50 per person

Gourmet Cheese

Assorted Pennsylvania Cheeses with seasonal accompaniments
\$8.00 per person

Gourmet Crudités

Seasonal Market Vegetables and Assorted House Made Dips
\$6.00 per person

Luncheon Party Menu

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

Soups / Salads

Select One or Two From The Following:

Wild Mushroom Soup

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Seasonal Market Soup

Mixed Baby Organic Greens

Grilled Seasonal Vegetables, Candied Almonds,
White Balsamic Dijon Vinaigrette

Hearts of California Romaine

Roasted Garlic, Parmesan Croustade,
Caesar Dressing

Baby Spinach Salad

Green Meadow Farm Apple Wood Smoked Bacon, Crispy Shallots,
Blue Cheese, Candied Walnuts, Shallot-Sherry Vinaigrette

Lunch Entrée Selections

Spicy Lamb Bolognese

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

Pan Seared Chicken Breast

Roasted Seasonal Farm Vegetables
Lemon Caper Beurre Blanc, Tomato Relish

Blackened Tilapia

Saffron Orzo, Flash Seared Asparagus
Mediterranean Feta Salsa

Orange-Ginger Tofu

Crispy Tofu, Mandarin Oranges, Broccoli Florets, Peanuts, Bell Peppers, Green Cabbage,
Orange-Ginger Sauce, Coconut Scented Jasmine Rice

Dessert

Trio of Miniature Desserts from our Seasonal Dessert Menu

Served with Organic Fair Trade Coffee and Tea

\$30 per person (Not Inclusive of 20% Gratuity & 8% Sales Tax)

Dinner Packages

Enclosed please find White Dog Cafe's dinner 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.

Menu One: \$38 per person - Select one item from the following categories:

- Soup or Salad
- Entree

Menu Two: \$49 per person - Select one item from the following categories:

- Soup or Salad
- Entree
- Dessert
- Coffee and Tea

Menu Three: \$60 per person - Select one item from the following categories:

- Appetizer or Salad
- Soup
- Entree
- Dessert
- Coffee and Tea

Appetizers

Maryland Lump Crab Cake

Tangy Aioli, Shoe String Potatoes

Main Diver Scallops

Saffron Cauliflower Puree, Beurre Meuniere, Micro Greens

Oley Valley Wild Mushroom Risotto

Shaved Grana Padano, Spring Truffles

Hawaiian Tuna Tartare

Sashimi Yellow Fin Tuna, Hajiki Seaweed Salad, Crispy Fried Wonton Chips,
Thai Curry Paste

Ravioli of Amish Chicken Confit

Fresh Lancaster Ricotta Fresh Herbs Parmesan Broth

Salads

Mixed Baby Organic Greens

Grilled Seasonal Vegetables, Candied Almonds,
White Balsamic Dijon Vinaigrette

Hearts of California Romaine

Roasted Garlic, Parmesan
Croustade, Caesar Dressing

Baby Spinach Salad

Green Meadow Farm Apple wood Smoked Bacon, Crispy Shallots, Blue Cheese, Candied
Walnuts, Shallot – Sherry Vinaigrette

Soups

Wild Mushroom Soup

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Seasonal Market Soup

Entrées

All entrées are served with your choice of:
House Made Gnocchi or **Potato Puree**
and **Chef's Selection of Fresh Vegetables**

Lancaster Free Range Chicken Breast
Tarragon Pan Jus

Berkshire Pork Tenderloin
Thyme Jus

Pan-Seared Mahi-Mahi
Citrus Beurre Blanc

Jumbo Crab Cake
Mustard Thyme Beurre Blanc

Chefs Choice Vegetarian/Vegan

Blackened Tilapia
Roasted Red Pepper Coulis

Pan-Seared Salmon
Lemon Caper Butter

Painted Hills New York Strip Steak \$8.00 Suppl.
Red Wine Shallot Demi

Grilled Filet of Beef \$8.00 Suppl.
Roasted Garlic Merlot Demi

Roasted Lamb Loin \$12.00 Suppl.
Rosemary Garlic Lamb Jus

***All entrees require a pre-order 72 hours in advance of event. Inability to provide entree counts will result in a \$3 per person charge added to the bill.**

Entrée Duets

**Duets are designed for a single entrée selection not as a choice*

All entrées are served with your choice of:
House Made Gnocchi or **Potato Puree**
and **Chef's Selection of Fresh Vegetables**

Free Range Chicken Breast & Jail Island Salmon with Wild Mushroom Madeira Sauce

Free Range Chicken Breast & Crispy Lump Crab Cake with Lemon Caper Butter

Petite Filet of Beef & Lump Crab Cake with Lemon Caper Butter \$8.00 Suppl.

Pan Seared Salmon & Petit Filet Mignon with Red Wine Reduction \$8.00 Suppl.

Dessert

Dinner Packages include a Plated Tasting Dessert Selection:

Trio of Miniature Desserts from our Seasonal Dessert Menu

Served with Organic Fair Trade Coffee and Tea

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

**All Desserts are made fresh, in – house by our Pastry Chef*

Special Amenities

Cake Cutting Fee ~ includes custom garnish \$2.00 per person
(Required if cake is provided by an outside vendor)

Bartender Fees

One hour cocktail reception
Multiple hour reception

\$75.00
\$125.00

Attendants

\$75.00

Audio Visual Equipment

Slide Projector

\$75.00

Screen

\$60.00

Podium

\$50.00

Wireless Microphone

\$75.00

LCD Projector

\$150.00

Cordless Lavalier Microphone with Sound System

\$150.00

Directions to the White Dog Cafe

3420 Sansom Street, Philadelphia, PA 19104 - 215.386.9224

From the South (Airport, Spectrum, Delaware)

95 North to 291 West to Schuylkill Expressway West (Rte 76)

Take exit 346B for University Ave

Merge onto S 34th St

Slight left at University Ave

Continue on S 38th St/US-13

Turn right at Chestnut St

Turn right at S 34th St

Turn right at Sansom St

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the South (New Jersey)

Take the Walt Whitman Bridge to 76 West.

Take exit 346B for University Ave

Merge onto S 34th St

Slight left at University Ave

Continue on S 38th St/US-13

Turn right at Chestnut St

Turn right at S 34th St

Turn right at Sansom St

(It is a small street; there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the North (PA suburbs & NJ)

(From NJ, Take the Betsy Ross Bridge to 95 South)

95 South to 676 West to Schuylkill Expressway East (Rte 76) (towards Airport)

Bear right to first exit, Exit 345, 30th Street Station exit

Follow road around the station, and at the second light, make a right turn onto Market Street

go four blocks and make a left onto 34th Street

go down 1 1/2 blocks and make a right onto Sansom Street

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the North (New York)

Take the NJ Turnpike South to Exit 4

Follow signs for the Ben Franklin Bridge (Route 73 North to 38 West)

Cross the Ben Franklin Bridge and get on to 676 West

Exit 676 onto 76 East (toward the airport)

Immediately bear right to exit for 30th Street Station (exit 345)

follow road around the station, and at the second light, make a right turn onto Market Street

go four blocks and make a left onto 34th Street

go down 1 1/2 blocks and make a right onto Sansom Street

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the East (New Jersey)

Ben Franklin Bridge to 676 West

Exit 676 onto 76 East (toward the airport)

Immediately bear right to exit for 30th Street Station (exit 345)

follow road around the station, and at the second light, make a right turn onto Market Street

go four blocks and make a left onto 34th Street

go down 1 1/2 blocks and make a right onto Sansom Street

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the West (Main Line, PA Suburbs)

Schuylkill Expressway East (Rte 76) to 30th Street Station (exit 345)

follow road around the station, and at the second light, make a right turn onto Market Street

go four blocks and make a left onto 34th Street

go down 1 1/2 blocks and make a right onto Sansom Street

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

From the Philadelphia Museum of Art

Take the Parkway to 21st St, and take 21st St south to Market Street

Take Market St to 34th, turn left onto 34th

go down 1 1/2 blocks and make a right onto Sansom Street

(it is a small street, there is a "Sansom Row" sign) WDC is 1/2 way up the block

Parking

On-street parking is available on our block, and all along Walnut and Chestnut Streets. It's metered until 8pm. Indoor, garage parking is available in the Sheraton Garage at 36th and Chestnut (entrance on 36th St.) and at the Penn garage at 38th and Walnut.

By Public Transportation

Take the Market-Frankford "E" (Blue Line) Westbound from 11th & Market

or from 13th & Market to 34th & Market

When you reach the street, follow 34th St. South 1 1/2 blocks to Sansom Street

Make a Right and follow Sansom Street 1/2 block to the Cafe (on Left)

OR

Take any Subway-Surface Trolley (Green Line) (except #10) to the 36th St.

Stop (at Sansom Street)

Walk East down Sansom Street 1/2 block to the Cafe (on right)