



# Spring Private Party Menus

AVAILABLE THROUGH JUNE 2021

White Dog Cafe



379 LANCASTER AVE, HAVERFORD, PA 19041 | 610.896.4556 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe Haverford. White Dog Cafe has been a long time favorite in Philadelphia for over thirty five years, and a popular dining destination on the Main Line since 2010. Known for our commitment to serving local, seasonal and sustainable foods, White Dog offers an unusual blend of award-winning Contemporary American cuisine, civic engagement and environmental sustainability. Our cuisine is prepared using only the best ingredients from local farms we trust; including pasture-fed animals, humanely treated livestock, and sustainable farming practices. Our wines are grown and produced from American vineyards, while our fish and seafood is harvested through sustainable suppliers.

We proudly offer a variety of private dining options accommodating groups ranging in size from 15 up to 65 guests in the charming decor of the Living Room. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by a dedicated concierge and our professional staff. White Dog Cafe will leave a lasting impression on you and your guests. We look forward to planning your special occasion!

Sincerely,

*Liz Tretter*

Liz Tretter, Private Event Concierge

*Jake Wade*

Jake Wade, Private Event Concierge

*Erica Spadaccini*

Erica Spadaccini, Assistant Private Event Concierge



# Planning Your Party

## **MENUS**

Prices do not include Pennsylvania sales tax or 22% staffing charge. All prices quoted herein are guaranteed through December 2021. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Our Chefs are happy to customize a market menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your conceirage for the available options and pricing. A minimum of 24 guests is required to order from the packages.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

## **BEVERAGES**

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

## **GUARANTEES**

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

## **AVAILABLE DINING ROOMS**

The Living Room is our most intimate room and can seat between 15 and 65 guests with a variety of table and banquet seating.

## **DEPOSIT AND PAYMENT**

To reserve and guarantee your date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at White Dog in Haverford. Final payment is due at the end of your event.

# 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

» *\$35 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

» *\$22 per guest with a \$100 Bar Set-Up Charge*

## **WINE SERVICE**

See our wine list for wines to be served table side by the bottle

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.

# Tray Passed Hors D'oeuvres

## COLD

Yellowfin Tuna Tartare

*Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro*

Chilled Jumbo Shrimp

*Traditional Cocktail Sauce, Fresh Lemon*

Green Meadow Filet Mignon Croustade

*Black Pepper Whipped Boursin Cheese, Arugula*

Broccoli Rabe Crostini

*Garlic, Shaved Parmesan Reggiano*

Fresh Mozzarella & Roasted Tomato Bruschetta

*Aged Balsamic, Basil Pesto*

Smoked Salmon Bagel Chip

*Fresh Dill, Black Pepper Whipped Cream Cheese*

Roasted Garlic Hummus

*Lavash, Extra Virgin Olive Oil*

Mini Lobster Rolls

*Bibb Lettuce, Tarragon Mayonnaise, Soft Brioche Roll*

Sandy Ridge Farm Deviled Eggs

*Assorted Fillings*

Duck Confit

*Green Onions, Sesame Soy Vinaigrette, Wonton Crisp*

Curried Chicken Salad

*Granny Smith Apple, Golden Raisins, Candied Walnuts*

## HOT

Crispy Sweet Pea & Mozzarella Aracini

*Roasted Red Pepper Emulsion*

Panko Crusted Mini Chesapeake Bay Crab Cake

*Lemon Caper Remoulade*

Shrimp Tempura Fritters

*Scallions, Sesame Seeds, Sweet Chili Sauce, Spicy Mayo*

Asian Vegetable Spring Roll

*Ginger Soy Glaze, Red Pepper Jam*

Local Fingerling Potato 'Skins'

*Applewood Smoked Bacon, Sharp Cheddar Cheese*

Applewood Smoked Bacon Wrapped Scallops

*Old Bay Remoulade*

Truffled Mushroom Flatbread

*Shellbark Goat Cheese, Roasted Shallots*

Lump Crab Stuffed Kennett Square Stuffed Mushrooms

Beef Sliders

*Bread & Butter Pickles, House Made Steak Sauce, Cheddar,*

*Mini Brioche Rolls*

Braised Short Rib "Cheesesteak"

*Brioche, Caramelized Onions, Goat Cheese*

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\* PRICES ARE PER PIECE.



# Stationary Hors D'oeuvres

## Seasonal Fruit

*Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries* 8.

## Local Artisanal Cheese

*Assorted Locally Crafted Cheeses with Special Accompaniments* 9.

## Vegetable Crudite

*Seasonal Market Vegetables and Assorted House Made Dips* 7.

## Hummus Platter

*Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, Market Vegetables* 8.

## Antipasti

*Assortment of House Made Charcuterie, Local Artisan Cheeses, and Pickled Vegetables* 10.

## Raw Bar

*Assortment of Sustainable Chilled Shellfish & Seafood* 18.

**\* PRICES ARE PER PERSON**

# Dinner Menu

*Select up to two each based on your menu.*

## APPETIZERS

Pan Seared Maryland Lump Crab Cake

*Fresh Orange Segments, Shaved Asparagus Salad, Lemon Vinaigrette*

Kennett Square Mushroom Ravioli

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

Spicy Yellowfin Tuna Tartare

*Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro*

Pan Roasted Maine Dayboat Scallop

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

Burrata Mozzarella

*Spring Peas, Arugula, Mint, Prosciutto, Lemon-Balsamic Vinaigrette*

Green Meadow Farm Steak Tartare

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

Handmade Orecchiette Pasta

*House Made Sausage, Tomato Confit, Sautéed Rapini, Shellbark Goat Cheese*

## SOUP

Kennett Square Mushroom Soup

*Crème Fraiche, Snipped Chives, White Truffle Oil*

Spring Pea Soup

*Green Garlic, Prosciutto Crisps, Chili Oil*

Seasonal Market Soup

*Chef's Daily Creation Using the Freshest Ingredients Available*

## SALADS

Arugula & Beets

*Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'*

Baby Romaine Caesar Salad

*Herb Oil, Garlic Croustade, Shaved Grana Padano, Lemon Parmesan Dressing*

BLT Salad

*Romaine, Black Peppercorn Bacon, Cherry Tomatoes, Pickled Red Onions, Avocado, Hardboiled Egg, Green Goddess Dressing*

Spring Mix Salad

*Mixed Greens, Green Beans, Shallots, Hard Boiled Egg, Lemon Vinaigrette*

## ENTREES

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

### Lancaster County Chicken Breast

*Whipped Goat Cheese Potatoes, Baby Spinach, Roasted Tomatoes,  
Madeira Chicken Jus*

### Green Meadow Farm 8oz Filet Mignon\*\*

*Birchrun Blue Cheese Crust, Baby Spinach, Potato Puree,  
Port Wine Reduction*

### Berkshire Pork Tenderloin

*Whipped Yukon Potatoes, English Peas, Pork Jus*

### Seven Hill Farm 12oz Dry Aged NY Strip\*\*

*Truffle Fries, Arugula Salad, House Made Steak Sauce*

### Maryland Striped Bass

*Asparagus, Truffle Gnocchi, Woodland Jewel Mushrooms, Porcini Emulsion*

### Verlasso Salmon

*Sweet Potato, Baby Carrots, Miso Butter*

### Bronzino

*Spring Peas, Wild Mushrooms, Black Garlic Puree, Hazelnut Brown  
Butter*

### Main Dayboat Scallops\*\*

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

### Mahi Mahi

*Herb Crust, Romesco Sauce, Spring Vegetable Ragout, Almond Crumble*

### Spicy Lamb Bolognese

*Handmade Rigatoni, Wilted Spinach, Crushed Jersey Tomatoes, Basil  
Whipped Ricotta*

### Green Meadow Farm Filet Mignon & Maryland Crab Cake\*\*\*

*Yukon Mashed Potatoes, Crispy Onions, Roasted Garlic Thyme Jus*

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

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





## DESSERTS

*Select one each*

Vanilla Cheesecake  
*Seasonal Berries & Sauce*

Creme Brulee  
*Biscotti*

Dark and White Chocolate Mousse Cake  
*Freshly Whipped Cream, Raspberry Sauce and Berries*

Fresh Fruit Tart  
*Orange Crème Anglaise*

Lemon Meringue Tart  
*Strawberry Sauce and Berries*

Classic Chocolate Layer Cake  
*Vanilla Anglaise*

Chef's Trio of Miniature Desserts

**MENU ONE \$60 PER GUEST:** Three Courses including Soup or Salad, Entree and Dessert

**MENU TWO \$65 PER GUEST:** Four Courses including Appetizer, Soup or Salad, Entree and Dessert

**MENU THREE \$75 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

Green Meadow Farm Steak Tartare

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

Jumbo Shrimp Cocktail\*

*Traditional Cocktail Sauce, Fresh Lemon, True Leaf Micro Salad*

Seven Stars Yogurt Parfait

*Vanilla Yogurt, House Made Granola, Poached Pears, Singing Dog Vanilla  
Infused Honey*

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*

Spring Pea Gnocchi

*Spring Peas, Shiitake Mushrooms, Ham Broth, Shallot Butter*

Smoked Salmon Latkes

*House Made Tater Tots, Dill Crème Fraiche, Chopped Egg Yolk,  
Micro Arugula*

## SOUP

Kennett Square Mushroom Soup

*Crème Fraiche, Snipped Chives, White Truffle Oil*

Spring Pea Soup

*Green Garlic, Prosciutto Crisps, Chili Oil*

Seasonal Market Soup

*Chef's Daily Creation Using the Freshest Ingredients Available*

## SALADS

Arugula & Beets

*Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'*

Baby Romaine Caesar Salad

*Herb Oil, Garlic Croustade, Shaved Grana Padano, Lemon Parmesan  
Dressing*

BLT Salad

*Romaine, Black Peppercorn Bacon, Cherry Tomatoes, Pickled Red Onions,  
Avocado, Hardboiled Egg, Green Goddess Dressing*

Spring Mix Salad

*Mixed Greens, Green Beans, Shallots, Hard Boiled Egg, Lemon Vinaigrette*

## LUNCH OR BRUNCH 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*

### Idaho Rainbow Trout

*Green Beans, Shiitake Mushrooms, Almond Brown Butter*

### Lancaster County Chicken Breast

*Goat Cheese Mashed Potatoes, Baby Spinach, Cremini Mushrooms, Marsala*

### Maine Dayboat Scallops\*

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

### Green Meadow Farm Smoked Turkey Cobb Salad

*Birchrun Blue Cheese, Smoked Bacon, Hard Boiled Egg, Avocado, Honey Mustard Dressing*

### 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, Smoked Cheddar*

### Cinnamon Sugar Brioche French Toast

*Oak View Farm Seasonal Jam, Creme Anglaise, Vanilla Infused Maple Syrup*

### Buttermilk Pancakes

*Vanilla Infused Maple Syrup, Cinnamon Streusel, PA Dutch Pure Maple Syrup*

### Herb Grilled Locust Point Chicken

*Baby Romaine Salad, Lemon Parmesan Dressing, Roasted Red Peppers, Garlic Croutons*

### Thai Noodle Salad

*Udon Noodles, Shiitake Mushroom, Baby Greens, Julienne Vegetables, Peanuts, Chili Lime Vinaigrette*

### Maryland Crab Eggs Benedict\*

*Sandy Ridge Farm Poached Eggs, Toasted English Muffins, Old Bay Hollandaise*

### Sandy Ridge Farm Eggs Benedict

*Poached Eggs, Green Meadow Farm Canadian Bacon, English Muffin, Traditional Hollandaise*

### Koch Farm Turkey Burger

*Avocado, Crispy Onions, Havarti Cheese, Chipotle Ketchup, Brioche Roll*

### Pan Seared Maryland Lump Crab Cake\*

*Fresh Orange Segments, Baby Arugula, Shaved Asparagus, Lemon Vinaigrette*

### Lancaster Three Egg Omelet

*Applewood Smoked Bacon, Shellbark Goat Cheese, Spinach, Oven Dried Tomatoes*

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

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



## DESSERTS

*Select one each*

Vanilla Cheesecake  
*Seasonal Berries & Sauce*

Crème Brûlée  
*Biscotti*

Dark and White Chocolate Mousse Cake  
*Freshly Whipped Cream, Raspberry Sauce and Berries*

Fresh Fruit Tart  
*Orange Crème Anglaise*

Lemon Meringue Tart  
*Strawberry Sauce and Berries*

Classic Chocolate Layer 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

Chocolate Éclair  
Opera Torte  
Flourless Chocolate Cake  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Triple Chocolate Mousse Cup  
Tiramisu  
Butterscotch Budino  
Fresh Fruit Tart  
Lemon Meringue Tart  
Salted Caramel Chocolate Tart

Coffee and Tea Service

**SELECT THREE \$10 PER GUEST**

**SELECT FOUR \$12 PER GUEST**

## HOUSE BAKED CAKES

### Cakes

<i>Vanilla</i>	<i>Chocolate</i>
<i>Red Velvet</i>	<i>Carrot Cake</i>

### Fillings

<i>Lemon Curd</i>	<i>White Chocolate Mousse</i>
<i>Cream Cheese</i>	<i>Vanilla Buttercream</i>
<i>Chocolate Mousse</i>	<i>Chocolate Buttercream</i>
<i>Vanilla Mousseline with Fresh Strawberries</i>	
<i>Raspberry Jam, Vanilla Buttercream and Fresh Raspberries</i>	

### Icing Flavors

<i>Cream Cheese</i>	<i>Vanilla Buttercream</i>
<i>Chocolate Buttercream</i>	<i>Coffee Buttercream</i>

**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*