

Fall Private Party Menus

AVAILABLE THROUGH DECEMBER 2017



White Dog Cafe



3420 SANSOM ST, PHILADELPHIA, PA 19104 | 215.386.9224 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe University City. Located in three Victorian brownstones that were completely renovated, White Dog Cafe is a long time favorite gathering destination in Philadelphia since 1983. 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 from 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 parties ranging in size from as few as 12 guests in the Dining Room, Tea Room or Parlor, and 24 up to 60 guests in the charming decor of the Wine Cellar, Porch and 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 our dedicated coordinators and professional staff. White Dog Cafe will leave a lasting impression on you and your guests for a memorable event. We look forward to planning your special occasion!

Sincerely,

Tamas Szene

Tamas Szene, General Manager

Zach Grainda

Zach Grainda, Executive Chef



Planning Your Party

MENUS

Prices do not include Pennsylvania or Philadelphia sales tax or 22% staffing charge. All prices quoted herein are guaranteed through March 2018. 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 coordinator 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 two entrée choices, and the number of entrée choices does not exceed four choices. If more than two 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, hosted and cash.

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 Wine Cellar located downstairs in an enclosed space seats between 24 to 30 guests. The Living Room can seat between 30 to 40 guests. The largest room available for private parties is the Porch, with the capacity to hold between 40 and 60 guests including the Parlor. Our smaller rooms may be reserved for private parties ordering from the regular menus.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and deposit of \$15 per person are 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 University City. 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

CASH BAR

Guests purchase the own beverages.

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

» *\$25 per guest for a Two Hour Event. + \$10 per guest for Top Liquor*

» *\$35 per guest for a Three Hour Event. + \$15 per guest for Top Liquor*

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

» *\$20 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

Tray Passed Hors D'oeuvres

COLD

Yellowfin Tuna Tartare <i>Avocado, Sesame Soy Emulsion, Micro Cilantro</i>	3.5
Chilled Jumbo Shrimp <i>Traditional Cocktail Sauce, Fresh Lemon</i>	4.
Green Meadow Filet Mignon Croustade <i>Black Pepper Whipped Boursin Cheese, Arugula</i>	3.5
Oven Roasted Tomato Bruschetta <i>Fresh Mozzarella, Basil Pesto, Balsamic Reduction</i>	3
Griggstown Duck Confit <i>Green Onions, Sesame Soy Vinaigrette, Wonton Crisp</i>	3.5
Maryland Lump Crab & Avocado Toast <i>Chili Spices, Lime</i>	4
Shellbark Goat Cheese Crostini <i>Red Onion Jam, Autumn Pesto</i>	2.5
Smoked Salmon <i>Everything Bagel Chip, Pickled Onion, Dill Cream Cheese, Caviar</i>	3.
Beet Hummus <i>Granny Smith Apple, Lavash, Extra Virgin Olive Oil</i>	3.
Mini Lobster Rolls <i>Bibb Lettuce, Tarragon Mayonnaise, Soft Brioche Roll</i>	5.
Sandy Ridge Farm Deviled Eggs <i>Assorted Fillings</i>	3.

CHICKEN LIVER MOUSSE

Cape May Sea Salt, Sun-Dried Cherry Chutney, Port Reduction 3.

HOT

Roasted Garlic-Saffron & Mozzarella Arancini <i>Roasted Red Pepper Emulsion</i>	3.5
Panko Crusted Mini Chesapeake Bay Crab Cake <i>Lemon Caper Remoulade</i>	4.
Laughing Bird Shrimp Tempura <i>Scallions, Sesame Seeds, Spicy Mayo</i>	4.
Dijon Rosemary Crusted Spring Lamb Chops	4.
Crispy Vegetable Spring Roll <i>Ginger Soy Glaze, Red Pepper Jam</i>	3.
Local Fingerling Potato 'Skins' <i>Applewood Smoked Bacon, Sharp Cheddar Cheese</i>	3.
Applewood Smoked Bacon Wrapped Scallops <i>Old Bay Remoulade</i>	4.
Truffled Mushroom Flatbread <i>Shellbark Goat Cheese, Roasted Shallots</i>	3.
Lump Crab Stuffed Kennett Square Stuffed Mushrooms	3.5
Broccoli Rabe Crostini <i>Garlic, Shaved Parmesan Reggiano</i>	3.
Braised Shortrib "Cheesesteak" <i>Brioche, Caramelized Onions, Goat Cheese</i>	4.5

* 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

APPETIZERS

Maryland Lump Crab Cake

Whole Grain Mustard Emulsion, Lemon Vinaigrette, Micro Arugula, Crispy Potatoes

Butternut Squash Tortellini

Shaved Brussels Sprouts, Prosciutto, Root Vegetables, Sage Parmesan Cream

Spicy Yellowfin Tuna Tartare

Avocado Salad, Sesame Soy Emulsion, True Leaf Micro Cilantro

Pan Roasted Maine Dayboat Scallop

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

Kennett Square Mushroom Ravioli

Tasso Ham, Shiitake Mushrooms, Porcini Mushroom Cream, White Truffle Oil

Green Meadow Farm Steak Tartare

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

Handmade Orrechetti Pasta

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

Crispy Curried Cauliflower

House Made Yellow Curry, Seven Stars Yogurt, Crispy Chick Peas

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Butternut Squash Bisque

Candied Walnuts, Granny Smith Apples, Cinnamon Mascarpone

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'

Bosc Pear Salad

Spiced Pecans, Mixed Greens, Sun Dried Cherries, Birchrun Blue Cheese, Port Reduction

Baby Romaine Caesar Salad

Grana Padano, Lemon Caesar Dressing, Sourdough Croutons

Tuscan Kale Salad

Orange Segments, Avocado, Grape Tomatoes, Marcona Almonds, Lemon Vinaigrette

ENTREES

Lancaster County Chicken Breast

Creamy Polenta, Sautéed Spinach, Cremini Mushroom-Marsala Sauce

Green Meadow Farm 8oz Filet Mignon**

Birchrun Blue Cheese Crust, Russet Potato Puree, Port Wine Reduction

Berkshire Pork Tenderloin

Roasted Garlic Mashed Potatoes, Bacon Braised Cabbage, Whole Grain Mustard Demi

Nature Source 12oz Dry Aged NY Strip**

Tempura Onion Rings, Market Vegetables, House Made Steak Sauce

Braised Lamb Shank**

Tuscan Kale, Soft Polenta, Red Wine Lamb Jus

Verlasso Salmon

Braised Red Cabbage, Roasted Baby Beets, Horseradish Crema

Idaho Rainbow Trout

Roasted Cauliflower, Smoked Bacon, Brussels Sprouts, Cauliflower Puree

Maryland Striped Bass

Roasted Fall Vegetables, Pickled Mustard Seeds, Curry Vinaigrette

Sesame Crusted Yellowfin Tuna**

Baby Bok Choy, Jasmine Rice, Shiitake Mushrooms, Ginger Soy Reduction

Maine Dayboat Scallops**

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

Grilled Green Meadow Farm 14oz Ribeye***

Roasted Garlic, Cabernet Demi Glaze, Cheddar-Chive Tater Tots

Butter Poached Maine Lobster***

Meyer Lemon Risotto, Melted Leeks, Chanterelle Mushrooms, Saffron Lobster Reduction

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

Yukon Mashed Potatoes, Broccolini, Bearnaise, Green Peppercorn Sauce

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

Vanilla Cheesecake

Seasonal Fruit & Sauce

Creme Brulee

Chocolate Shortbread Cookies

Dark and White Chocolate Mousse Cake

Tahitian Vanilla Ice Cream

Fresh Fruit Tart

Orange Crème Anglaise

Tiramisu

Chocolate Sauce

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

SOUP

Kennett Square Wild Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Butternut Squash Bisque

Candied Walnuts, Granny Smith Apples, Cinnamon Mascarpone

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'

Bosc Pear Salad

Spiced Pecans, Mixed Greens, Sun Dried Cherries, Birchrun Blue Cheese, Port Reduction

Baby Romaine Caesar Salad

Grana Padano, Lemon Caesar Dressing, Sourdough Croutons

Tuscan Kale Salad

Orange Segments, Avocado, Grape Tomatoes, Marcona Almonds, Lemon Vinaigrette

APPETIZERS

Green Meadow Farm Steak Tartare

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

Pacific 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

Kennett Square Mushroom Ravioli

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

House Cured Gravlax

Everything Bagel Chips, Dill Cream Cheese, Pickled Onions, Capers, Salmon Caviar

*** ADD \$5**

LUNCH OR BRUNCH ENTREES

Spicy Lamb Bolognese

Handmade 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

Creamy Polenta, Sautéed Spinach, Cremini Mushroom-Marsala Sauce

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

Sesame Crusted Yellowfin Tuna*

Baby Bok Choy, Jasmine Rice, Shiitake Mushrooms, Ginger Soy Reduction

Green Meadow Farm Steak Salad

*Fingerling Potatoes, Baby Arugula, Shaved Pecorino, Tomato Confit, Aged
Balsamic*

Cinnamon Sugar Brioche French Toast

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

Blackened Lancaster County Chicken

*Hearts of Romaine, Lemon Anchovy Dressing, Roasted Red Peppers,
Garlic Croutons*

Buttermilk Pancakes

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

Maryland Crab Eggs Benedict*

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

Lancaster Three Egg Omelet

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

Koch Farm Turkey Burger

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

Blackened Green Meadow Farm 10oz NY Strip**

Kennett Square Mushrooms, Roasted Shallots, Bearnaise Aioli

Chilled Maine Lobster Salad**

*Avocado, Pickled Red Onions, Wakame, Rocket Greens, Mango Sriracha
Dressing*

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

DESSERTS

Vanilla Cheesecake
Seasonal Fruit & Sauce

Creme Brulee
Chocolate Shortbread Cookies

Dark and White Chocolate Mousse Cake
Vanilla Bean Ice Cream

Fresh Fruit Tart
Orange Crème Anglaise

Tiramisu
Chocolate Sauce

Chef's Trio of Miniature Desserts

Vegetarian Options available from our seasonal Vegetarian Menu

\$25 PER GUEST: Two Courses including Soup or Salad and
Entree **(Available Monday - Friday for lunch only)**

\$35 PER GUEST: Three Courses including Soup or Salad, Entree
and Dessert

\$45 PER GUEST: Four Courses including Soup, Salad, Entree
and Dessert

Dessert Additions

MINIATURE DESSERT DISPLAY

Opera Torte
Flourless Chocolate Torte
Carrot Cake
Red Velvet Cake
Chocolate Mousse Cake
Chocolate Flourless Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cups
Tiramisu
Chocolate Flourless Torte
Butterscotch Budino
Fruit Tart
Lemon Meringue Tart
Salted Caramel Tart

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES

Cakes

Vanilla *Chocolate*
Chocolate Devil's Food *Carrot Cake*
Red Velvet

Fillings

Lemon Mousse *White Chocolate Mousse*
Raspberry Mousse *Milk Chocolate Hazelnut Mousse*
Chocolate Mousse *Raspberry Jam*
Bailey's Espresso Soak and Frangelico Mascarpone Mousse
Vanilla Mousseline and Fresh Strawberries
Vanilla Buttercream and Fresh Raspberries

Icing Flavors

Cream Cheese *Vanilla Buttercream*
Chocolate Buttercream *White Chocolate Buttercream*
Peanut Butter Buttercream *Grand Marnier Buttercream*
Coffee Buttercream

6" CAKE \$48 (SERVES UP TO 6)

8" CAKE \$80 (SERVES UP TO 10)

10" CAKE \$100 (SERVES UP TO 16)

12" CAKE \$180 (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 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 » *\$60*

LCD Projector » *\$150*