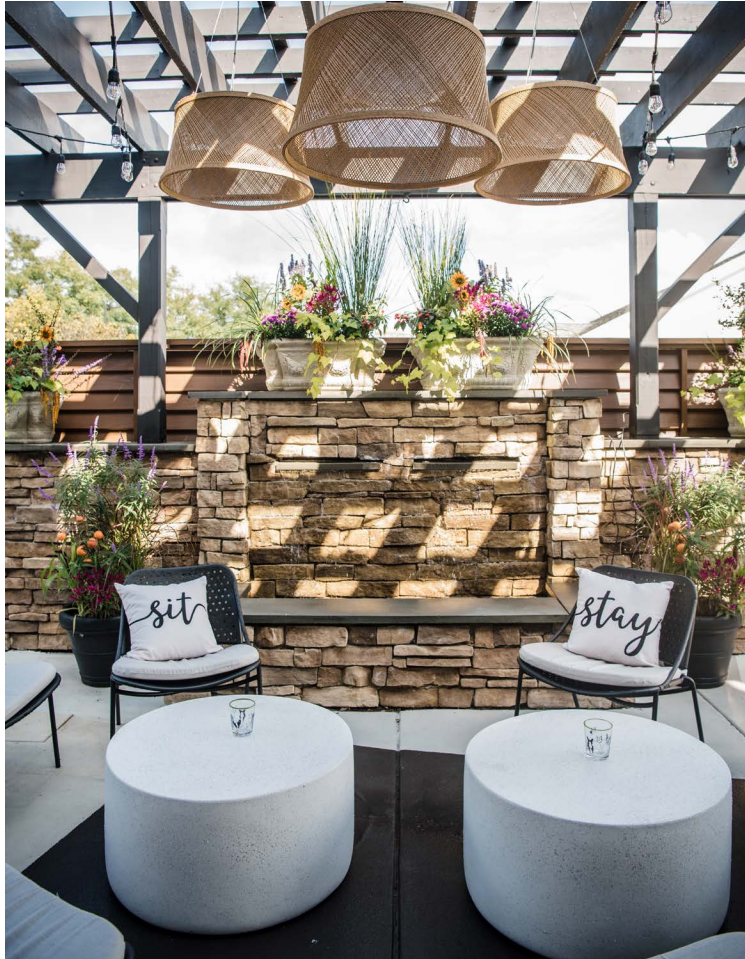


# *Winter Private Party Menus*

AVAILABLE THROUGH MARCH 2025





## *~ 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

» \$45 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

» \$28 per guest for up to Two Hours with a \$100 Bar Set-Up Charge

### **WINE SERVICE**

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

Bartender Fees

There is a \$150 bartender fee for up to 50 guests, \$300 for more than 50 guests.

## *~ Stationary Hors d'oeuvres ~*

SEASONAL FRUIT Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries **11**

LOCAL ARTISANAL Cheese Assorted Locally Crafted Cheeses with Special Accompaniments **15**

VEGETABLE CRUDITE Seasonal Market Vegetables and Assorted House Made Dips **11**

HUMMUS PLATTER Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, Market Vegetables **13**

ANTIPASTI Assortment of House Made Charcuterie, Local Artisan Cheeses and Pickled Vegetables **18**

RAW BAR Assortment of Sustainable Chilled Shellfish & Seafood **26**

**\* PRICES ARE PER PERSON**



## *~ Tray Passed Hors d'oeuvres ~*

### **COLD**

- YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro **6**
- CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon **6**
- GREEN MEADOW FARM FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula **6**
- HEIRLOOM TOMATO BRUSCHETTA Basil Pesto, Shaved Grana Padana, Balsamic Reduction **4**
- THAI STEAK LETTUCE CUP Shiitake Mushrooms, Carrot, Basil, Peanut, Chili-Lime Vinaigrette **4**
- ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chips **4**
- SANDY RIDGE FARM DEVILED EGGS Chefs Seasonal Assortment of Locally Sourced Cage-Free Eggs **4\***
- GOAT CHEESE WHIPPED RICOTTA Jersey Cranberries, Grapes, Spiced Hazelnuts, Crostini **4**
- SMOKED SALMON CANAPE Baby Pickle, Tomato, Dill, Crème Fraiche **5**

### **HOT**

- LOCUST POINT CHICKEN SATAY Scallion, Soy-Peanut Glaze **5**
- DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion **5**
- BANG BANG SHRIMP Scallions, Sesame Seeds, Spicy Mayo **6**
- CRISPY VEGETABLE POTSTICKERS Sweet Chili Duck Sauce **4**
- LOADED FINGERLING POTATO 'SKINS' PA Noble Cheddar, Smoked Bacon, Chives **4**
- SPANAKOPITA Spinach & Feta Phyllo Purse, Roasted Tomato Relish **4**
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade **8**
- GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B&B Pickle, Lettuce, Tomato, Garlic Mayo **6**
- TRUFFLED MUSHROOM TOAST Wild Mushrooms, Sherry Cream, Herbs, Sourdough Toast **4**
- BUTTERMILK FRIED CHICKEN SLIDERS Bacon, Lettuce, Tomato, Pickles, Ranch Dressing **6**

**\* PRICES ARE PER PIECE**



# ~ Dinner Menu ~

## APPETIZERS

*Select two*

HOUSEMADE SWEET POTATO PIEROGIS PA Noble Cheddar, Bacon, Onion, Brown Butter, Sour Cream

KUNG PAO CAULIFLOWER Tempura Fried, Soy-Ginger Glaze, Scallions, Chilis, Toasted Peanuts

SEPTEMBER FARM CHEDDAR CHEESE CURDS Tempura Fried, Hot Honey Drizzle,  
Horseradish Cream

YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B&B Pickle, Lettuce, Tomato,  
Garlic Mayo

## SOUP & SALAD

*Select two*

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

BUTTERNUT SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

BEEF & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons'

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

ROMAINE CAESAR SALAD Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing

WINTER HARVEST SALAD Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese,  
Local Greens, Maple-Dijon Vinaigrette



## ENTREES

Select up to three

LANCASTER COUNTY CHICKEN BREAST Seasonal Baby Root Vegetables, Natural Chicken Jus

CENTER CUT 8OZ FILET MIGNON Baby Spinach, Potato Puree, Birchrun Blue Cheese Butter,  
House Made Steak Sauce\*\*\*

DUROC PORK MILANESE Baby Arugula, Oven Roasted Tomatoes, Shaved Parmesan, Aged Balsamic

BLACK ROCK FARM NY STRIP 14oz Angus, Truffle Parmesan Fries, Red Wine Demi\*\*\*\*

SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,  
Eagle Road Farm Lacinato Kale

JERSEY FLOUNDER PICCATA Lemon Caper Butter, Creamy Crab & Broccoli Orzo\*

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone,  
Sourdough, French Fries

SPICY THAI STEAK SALAD Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts,  
Baby Greens, Vegetables, Cilantro Lime Vinaigrette

SEAFOOD BUCATINI Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine,  
Lemon Breadcrumbs

GREEN MEADOW FARM BEEF MEATLOAF Country Style Mashed Potatoes, Swiss Chard,  
Crispy Onions, Mushroom Gravy

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers,  
Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

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

**\* ADD \$5 \*\* ADD \$10 \*\*\* ADD \$15 \*\*\*\*\* ADD \$20**



## DESSERT

*Select one*

CRÈME BRULÉE Vanilla Shortbread (d)

SEASONAL CHEESECAKE Brown Sugar Caramel (d,g)

HONEY APPLE CAKE Whipped Cream, Caramel Sauce (d,g)

COCONUT CREAM CAKE Coconut Cake, Cream Cheese Icing, Passion Fruit Coulis (d,g)

CHOCOLATE MOUSSE TRIFLE Chocolate Crumb, Vanilla Chantilly, Fresh Fruit (d)

TRIO OF MINIATURE DESSERTS Chef's Selection

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

**Menu One \$70 per Guest:** Three Courses including Soup or Salad, Entree & Dessert

**Menu Two \$80 per Guest:** Four Courses including Appetizer, Soup or Salad, Entree & Dessert



## *~ Lunch & Brunch Menu ~*

### **APPETIZERS**

*Select two*

SANDY RIDGE FARM DEVEILED EGGS Chefs Seasonal Assortment of Locally Sourced Cage-Free Eggs

SMOKED SALMON TOAST Capers, Onions, Dill, Everything Bagel Spice Crème Fraiche, Artisanal Bread

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B&B Pickle, Lettuce, Tomato, Garlic Mayo

YELLOWFIN TUNA TARTARE Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro

SEASONAL BREAKFAST BREAD Housemade Pumpkin Bread, Sea Salt Honey Whipped Butter

### **SOUP & SALAD**

KENNETT SQUARE MUSHROOM Soup Truffle Crème Fraîche, Snipped Chives

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

BUTTERNUT SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons'

YOUNG LETTUCE SALAD Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

WINTER HARVEST SALAD Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese, Local Greens, Maple- Dijon Vinaigrette

ROMAINE CAESAR SALAD Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

**\* ADD \$5**



## ENTREES

*Select up to three entrees*

**SPICY LAMB BOLOGNESE** House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

**LANCASTER COUNTY CHICKEN BREAST** Seasonal Baby Root Vegetables, Natural Chicken Jus

**IMPOSSIBLE PATTY MELT** Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries

**WHITE DOG 'DOUBLE CHEDDAR' BURGER** Green Meadow Farm Bacon Mayo, Tomato, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries

**KENNETT SQUARE OMELET** Three Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries

**VERLASSO SALMON** Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

**LANCASTER COUNTY CHICKEN CAESAR SALAD** Hearts of Romaine, Red Endive, Sourdough Croutons, Parmesan Tuile, Lemon Anchovy Dressing

**LANCASTER OMELET** Shellbark Hollow Goat Cheese, Spinach, Roasted Tomato, Bacon, Yukon Potato Home Fries, Mixed Greens

**SEAFOOD BUCATINI** Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs

**FRENCH TOAST** Pennsylvania Maple, Vanilla Anglaise, Seasonal Fruit

**OPEN FACED TUNA SALAD MELT** Swiss, Bacon, Sourdough, Housemade Potato Chips

**NASHVILLE HOT CHICKEN SANDWICH** Herby Sour Cream Sauce, Pickles, Lettuce, Toasted Brioche Bun, House Made Potato Chips

**BLACK ROCK FARM NY STRIP** 14oz Angus, Truffle Parmesan Fries, Red Wine Demi\*\*\*\*

**SPICY THAI STEAK SALAD** Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette

**AVOCADO BLT** Sandy Ridge Farm Fried Eggs, Smoked Bacon, Smashed Avocado, Spicy Aioli, Toasted Brioche, Home Fries

**IVY CITY SMOKED SALMON CHOPPED SALAD** Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumppernickel Croutons, Creamy Horseradish Dressing

## VEGETARIAN OPTIONS AVAILABLE FROM OUR SEASONAL VEGETARIAN MENU

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





## DESSERTS

*Select one*

CRÈME BRULÉE Vanilla Shortbread (d)

SEASONAL CHEESECAKE Brown Sugar Caramel (d,g)

HONEY APPLE CAKE Whipped Cream, Caramel Sauce (d,g)

COCONUT CREAM CAKE Coconut Cake, Cream Cheese Icing, Passion Fruit Coulis (d,g)

CHOCOLATE MOUSSE TRIFLE Chocolate Crumb, Vanilla Chantilly, Fresh Fruit (d)

TRIO OF MINIATURE DESSERTS Chef's Selection

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

**\$30 PER GUEST (Available Monday - Friday for lunch only):** Two Courses including Soup or Salad and Entree

**\$45 PER GUEST:** Three Courses including Soup or Salad, Entree and Dessert

**\$55 PER GUEST:** Four Courses including Appetizer, Soup or Salad, Entree and Dessert



## *~ Dessert Additions ~*

### **HOUSE BAKED CAKES BY WHITE DOG BAKERY**

#### **FLAVORS**

Vanilla  
Chocolate  
Devil's Food  
Red Velvet  
Lemon  
Marble  
Funfetti Pound  
Chocolate Chip Pound  
Carrot Cake

#### **FILLINGS**

Lemon Curd   White Chocolate Mousse  
Chocolate Mousse   Peanut Butter Mousse  
Raspberry Mousse   Cream Cheese  
Mocha Buttercream   Coffee Buttercream  
Funfetti Icing   Chocolate Ganache  
Vanilla Buttercream with Raspberry Jam  
Vanilla Mousseline with Strawberry Jam

#### **ICING**

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

**6" CAKE \$48** (serves 6 - 15)

**8" CAKE \$80** (serves 10 - 20)

**10" CAKE \$128** (serves 15-30)

**12" CAKE \$240** (serves 30-50)

**ADD Ice Cream and Sauce,  
ADD \$4 PER GUEST**

### **HOUSE BAKED CUPCAKES**

Multi-tiered Cakes & Intricate Decoration  
are Available at an Additional Cost

#### **CAKE FLAVORS**

Vanilla   Chocolate  
Lemon   Red Velvet  
Citrus

#### **FILLINGS**

Lemon Curd   White Chocolate Mousse  
Chocolate Mousse   Peanut Butter Mousse  
Raspberry Mousse   Cream Cheese  
Raspberry Jam

#### **ICING FLAVORS**

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream  
3.5 each, minimum of 12, add filling +1

### **MINIATURE DESSERT DISPLAY**

Cream Puffs  
Mocha Torte  
Flourless Chocolate Cake  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Seasonal Mousse Cups  
Chocolate Budino  
Tiramisu  
Lemon Meringue Tart  
Salted Caramel Chocolate Tart

### **COFFEE AND TEA SERVICE**

**SELECT THREE \$10 PER GUEST**

**SELECT FOUR \$12 PER GUEST**

