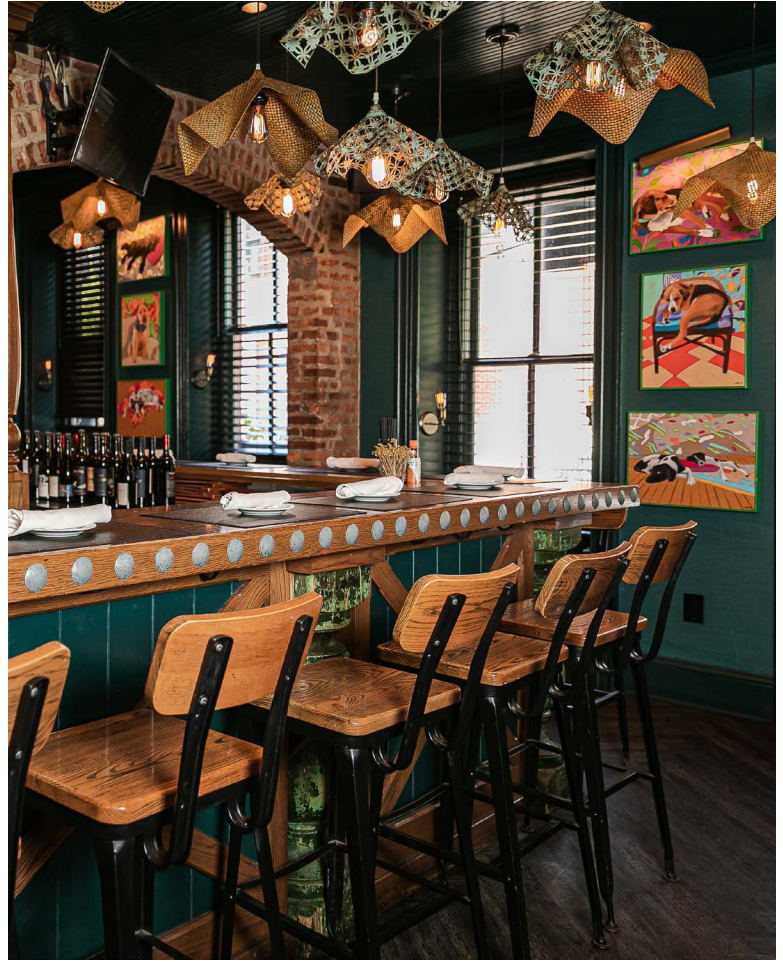


Winter Private Party Menus

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

BAR SET UP FEE

There is a \$100 bar set up fee for all events

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**

ROASTED GARLIC HUMMUS Farm Fresh Crudite, House Made Grilled Pita, Green Tomato Chermoula **13**

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

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

*** PRICES ARE PER PERSON**



~ 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, Carrot, Basil, Peanuts, Cilantro-Lime Vinaigrette 4

ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chip 4

SANDY RIDGE DEVEILED 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

HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES 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

BUTTERNUT SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

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

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

ROMAINE CAESAR SALAD Sourdough Croutons, Shaved Grana Padano, 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 Tinkerbelle Peppers, Everything
Bagel Spice, Pumppernickel Croutons, Creamy Horseradish Dressing

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERT

Select one

CRÈME BRULEE 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 and Dessert

MENU TWO \$80 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$90 PER GUEST: Five Courses including Appetizer, Soup, Salad, Entree and Dessert



~ Lunch & Brunch Menu ~

APPETIZERS

SANDY RIDGE FARM DEVEILED EGGS Chef's 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

BUTTERNUT SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

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 three

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

LANCASTER FREE RANGE 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 3 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, Baby Zucchini, Corn, 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, Pumpernickel Croutons, Creamy Horseradish Dressing

VEGETARIAN OPTIONS AVAILABLE FROM OUR SEASONAL VEGETARIAN MENU

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



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 & 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

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

HOUSE BAKED CUPCAKES

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

