

Fall Private Party Menus

AVAILABLE THROUGH DECEMBER 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**



~ 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 FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula **6**

HEIRLOOM TOMATO BRUSCHETTA Basil Pesto, Shaved Grana Padano, Balsamic Reduction **4**

GOAT CHEESE WHIPPED RICOTTA Jersey Cranberries, Grapes, Spiced Hazelnuts, Crostini **4**

ROASTED GARLIC HUMMUS Herb Olive Oil, Pita Chips **4**

SANDY RIDGE FARM DEVEILED EGGS Chefs Seasonal Assortment of Locally Sourced Cage-Free Eggs **4**

THAI STEAK LETTUCE CUP Shiitake Mushrooms, Carrot, Basil, Peanut, Chili-Lime Vinaigrette **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' Smoked Cheddar, Bacon, Parmesan, Chive **4**

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B & B Pickle, Lettuce, Tomato, Garlic Mayo **6**

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade **8**

TRUFFLED MUSHROOM TOAST Wild Mushrooms, Sherry Cream, Herbs, Sourdough Toast **4**

SPANAKOPITA Spinach & Feta Phyllo Purse, Roasted Tomato Relish **4**

BUTTERMILK FRIED CHICKEN SLIDERS Bacon, Pickle, Black Pepper Ranch **6**

*** PRICES ARE PER PERSON**



~ Dinner Menu ~

APPETIZERS

Select two

SEPTEMBER FARM CHEDDAR CHEESE CURDS Tempura Fried, Hot Honey Drizzle,
Horseradish Ranch Dipping Sauce

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

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

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

BUFFALO CAULIFLOWER Birchrun Blue Cheese, Black Pepper Ranch, Carrots & Celery

SOUP & SALAD

Select two

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

ROASTED TOMATO BISQUE Oak Grove Farm Watermelon, Chili Oil

ARUGULA & BEETS Herb Crème Fraîche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

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

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

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

*** PRICES ARE PER PERSON**



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, Blue Cheese Butter,
House Made Steak Sauce***

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

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

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

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

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

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

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

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

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

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

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 Chef's Seasonal Assortment of Locally Sourced Cage-Free Eggs

SPICY YELLOWFIN TUNA TARTARE Avocado, Sesame Soy Emulsion, Blue Moon Acres Micro Cilantro*

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

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

SOUP & SALAD

Select two

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

ARUGULA & BEETS Herb Crème Fraîche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

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

FALL 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, Whipped Basil Ricotta, Organic Baby Spinach

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 Smoked Bacon Mayo, Bibb Lettuce, Tomato, PA Noble Cave Aged Cheddar, Sharp Cheddar, Grilled Red Onion, Brioche Roll

KENNETT SQUARE OMELET Three Cage-Free Eggs, Mushrooms, Caramelized Onions, PA Cheddar, Breakfast Potatoes

LANCASTER COUNTY OMELET Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries

FRENCH TOAST Pennsylvania Maple, Vanilla Anglaise, Seasonal Fruit

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

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

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

CURRY ROTISSERIE CHICKEN SALAD SANDWICH Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant

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

OPEN FACED TUNA MELT SANDWICH Swiss, Bacon, Sourdough, House Made Potato Chips

PULLED PORK SANDWICH Carolina BBQ Glaze, Caramelized Onions, Apple-Cabbage Slaw, Toasted Pretzel Bun, House Made Potato Chips

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

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

\$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**

