

**john j. jeffries**  
SEASONAL. SUSTAINABLE. FARM-FRESH.

Private Dining



Chef Sean Cavanaugh and Chef Michael Carson bring their passion for whole, sustainable food and national experience to the farm rich, proudly historic, and culturally wealthy city that is Lancaster PA. Share in Chefs' commitment while

dining on food from small family farms where animals are pastured and void of antibiotics, hormones, and steroids and produce is seasonal, fresh and chemical free. It may be hard to remember all this after the intensity of flavor from your first bite lifts you to pure enjoyment. John J Jeffries offers a continuously changing seasonal menu and impeccable service that will impress you at every visit. Parties and private functions also benefit from this farm to table concept with customized seasonal menu choices in an intimate yet functional setting.

Thank you for choosing John J Jeffries for your special event. Attached please find our private party policies and menu guidelines. At John J Jeffries, parties of 10 guests or more are booked according to our private party terms and conditions.

Please call us at 717.431.3071 to make a private party inquiry or to schedule an appointment. E-mail inquiries are also accepted at [info@johnjjeffries.com](mailto:info@johnjjeffries.com).

### **Facilities**

- Blanche Nevin Room\* - Seats 64 people maximum  
\* (\$200 per use) 160 people maximum for a reception/flow style event (with partial use of Terrace space)
- Front Dining Room - Seats 24 people maximum
- Terrace - Seats 70 people maximum  
Blanche Nevin Room reservation (*possible \$200 room rental fee*)\* required in case of inclement weather
- Whole Restaurant - Seating for up to 144 people plus a 24 seat bar and the Terrace (weather permitting)
- LAH Art Gallery\* - Boardroom style seating for 20 people by special request  
\* (\$200 per use)

\* Book three Lancaster Arts Hotel room nights along with your reservation and the room fee is waived.



### **Deposits and Other Charges**

An event will not be confirmed until we have received a signed contract and credit card information. There will be a \$100 fee charged to this credit card which is non-refundable if the event needs to be canceled less than 30 days prior to your event. This \$100 fee can become a transferable deposit towards your next event with John J Jeffries. If cancellation of an event is less than 5 days of agreed date, the lowest priced menu item will be charged per anticipated attendee, as well as any room rental fee. At the conclusion of your event, all deposits will be deducted from your final balance. The balance of payment is required at the end of your function. All charges are subject to 6% PA state tax and 20% gratuity will be added to all food and beverage purchases. There is a service fee minimum of \$50 per server for lunch and \$100 per server for dinner in the event that the 20% gratuity does not equate the service minimum.

### **Guarantees**

The final guaranteed number of guests for all functions must be confirmed and guaranteed 5 business days prior to the event. This number is critical to ensure that we can meet your needs. Once received, this number will be considered a guarantee and is not subject to reduction. We will charge you for your guaranteed number of guests, or the actual number of guests, whichever is greater.

### **Cocktails and Beverage Service**

Cocktails, beer, and wine by the glass, as well as all non-alcoholic beverage, are charged on a per drink consumed basis. Wine and Champagne by the bottle are also available and are charged on a per bottle basis.

Our in-house triple filtered water is included with your reservation. Meals will include coffee, tea, and iced tea per guest request.

### **Audio Visual**

A 60" x 60" Tripod Screen, LCD Projector, and extension cords are available upon request.

### **Children**

Children are not permitted to use the Terrace, Dining Room, Bar Area, Front Dining Room or Hotel Lobby as a play area and should be supervised by a responsible adult who is aware of their surroundings and courteous to others. We do not offer a kid's menu, booster seats or high chairs.



## 3 Course Menu

---

### \$20 per person + Entrée Price

To include Triple Filtered Water at each place setting  
Iced Tea, Hot Tea, and Coffee Service

**1<sup>st</sup> Course: (*choose 1*)**

- Salad of Local Seasonal Lettuces
- Soup du Jour of Seasonal Organic Ingredients

**2<sup>nd</sup> Course:**

- Choice of 2 Proteins and 1 Vegetarian Option (see next page)

**3<sup>rd</sup> Course: (*choose 2*)**

- Crème Brulee
- Seasonal Goat Cheese Cheesecake
- Chef Burton's Organic Chocolate Pate
- Seasonal Organic Ice Cream

## 4 Course Menu

---

### \$28 per person + Entrée Price

To include Triple Filtered Water at each place setting  
Iced Tea, Hot Tea, and Coffee Service

**1<sup>st</sup> Course:**

- Soup du Jour of Seasonal Organic Ingredients

**2<sup>nd</sup> Course:**

- Local Seasonal Salad

**3<sup>rd</sup> Course:**

- Choice of 2 Proteins and 1 Vegetarian Option (see next page)

**4<sup>th</sup> Course: (*choose 2*)**

- Crème Brulee
- Seasonal Goat Cheese Cheesecake
- Chef Burton's Organic Chocolate Pate
- Seasonal Organic Ice Cream



## Dinner Entrée Selections

Preparation and accompaniment to each entrée will be determined by what is locally and seasonally available from our organic and sustainable practicing farm partners the week of the event.

---

**Your Private Dining Menu will feature  
the current Vegetarian entree and your choice of TWO SELECTIONS BELOW**

---

### **Local Seasonal Organic Vegetarian Entrée – \$20**

A Vegetarian Meal will always be featured as a third entrée choice for your menu. This can be altered to meet Vegan restrictions as needed.

**Sweet Stem Farm Pork - \$26**

**Jamison Farm Lamb Shank - \$32**

**Lil' Ponderosa Farms Breast of Chicken - \$24**

**Specialty Poultry Selection - \$29**

*To be determined dependent on availability.*

*The exact selection cannot be known until the days prior to the event.*

- Pecan Meadow Pond Raised Duck
- Keiser Farm Pheasant
- Pecan Meadow Guinea Hen
- Keiser Farm Young Turkey

**Thistle Creek Braised Beef - \$32**

**Thistle Creek Grass-Fed Dry Aged Beef Steak - \$36**

**Limestone Springs Preserve Rainbow Trout – \$22**

**Icelandic Artic Char - \$28**

**Ranch Raised Suzuki Black Bass - \$29**

**Barnegat Light Dry Packed Sea Scallops - \$36**



## Additional Menu Items

---

### Displayed Hors D'oeuvres

Artisan Cheese Display **\$6 per person**

*A selection of four local cheeses with Crostini*

Shanker Soft Taco Basket **\$40 per dozen**

*Soft tacos filled with braised beef, sautéed onions, salsa, and crème fraîche*

Crispy Pork Belly Love **\$40 per dozen**

*Johnny Cake and Pennsylvania Maple syrup*

Mini Jim Bim Bop Bowls **\$40 per dozen**

*Spicy pork mix-mix rice, kimchi, seasonal vegetables, chile paste*

Albondigas with Fire Roasted Tomato Sauce and Colby Cheese **\$36 per dozen**

*Meatball combo of beef and pork with a fire-roasted tomato sauce and Colby cheese*

Crayfish & Grits **\$40 per dozen**

*Anson Mills Antebellum Grits, Chorizo Sausage, Seasonal Vegetables and Beurre Blanc*

---

### Passed Hors D'oeuvres - \$36 per Dozen

Thistle Creek Steak Tartare

Seasonal Soup Shots

Chile Rubbed Sirloin Tips

Organic Risotto Cakes

Meadow Run Farm Fried Chicken Pieces (*Gluten Free*)

Grilled Dry Packed Scallop with Bacon

---

### Dessert Display - \$72 per Dozen

Seasonal Goat Cheese Cheesecake

Chef Burton's Organic Chocolate Pate

Crème Brulee

---

### Specialty Courses

Add these courses to your plated meal selection

Cheese course - **\$7 per person**

Intermezzo - **\$3 per person**

