

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

Private Dining



Chef Sean Cavanaugh, Chef Michael Carson and Event Coordinator Ladan Golposhan 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 their 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 717-553-0845 to make a private party inquiry or to schedule an appointment. E-mail inquiries are also accepted at 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.

Audio Visual

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



Lil Ponderosa Beyond Organic

Grass Finished Is Better For The Animals because it allows them to roam free on clean grass pastures, which are more sanitary and **NATURAL**. They graze and live in a setting free of fertilizers, hormones, chemicals, pesticides, herbicides, and genetically modified grains. They are not, standing on concrete in crowded pens. They are not injected with, nor fed, antibiotics. They are never fed artificially supplemented feed stuff(s). Our processing and handling methods are considered more humane than those employed by CAFO's and major packers.

Grass Finished Is Better For The Environment because it is an efficient and ecologically sustainable method of converting solar energy into food. Beef produced in this manner requires less transportation; less fuel consumption equals less air pollution. Because we do not plow, our grass and trees, not only feed and shelter the cattle, but sequester a considerable amount of CO₂. Because there is little bare soil, we have less erosion and therefore less water pollution. Lil' Ponderosa is the proud recipient of numerous stewardship awards.

Grass Finished Is Better For The Consumer because it produces **REAL FOOD** of "unequaled" quality. It is lower in fat than conventionally raised beef. It is higher in many nutrients, including conjugated linoleic acid (CLA), vitamin E, beta-carotene, and the essential fatty acid --- omega-3. CLA is credited with helping maintain: normal triglyceride levels, normal cholesterol levels, thyroid function, our immune system and even fighting cancer. The grass based diet, has a positive effect on the pH level in the cattle's stomach by reducing acidity. This creates a hostile environment for E coli bacteria.



3 Course Menu

This Package Will Include 2 Glasses of House Wine or Beer Per Person plus Tax and Gratuity

\$100 Per Person All Inclusive

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

1st Course:

- Salad of Local Seasonal Lettuces

2nd Course Choice of:

- **Lil' Ponderosa Braised Beef**
- **Lil' Ponderosa Farms Chicken**
- **Responsible Catch of the Day**
- **Sweet Stem Farm Pork**

- **Local Seasonal Organic Vegetarian Entrée**
This can be altered to meet Vegan restrictions as needed.

3rd Course Choice of:

- Crème Brulee
- Chef Burton's Organic Chocolate Pate
- Singing Dog Vanilla Ice Cream with Butter Cookie



3 Course Menu Plus Cheese Display

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.

\$125 Per Person All Inclusive

This Package Will Include 2 Glasses of House Wine or Beer Per Person

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

1st Course:

- Local Seasonal Salad

2nd Course Entrée Selections

- **Thistle Creek Grass-Fed Dry Aged Beef Steak**
- **Specialty Poultry Selection**
- **Jamison Farm Lamb Shank**
- **Responsible Catch of the Day**
- **Local Seasonal Organic Vegetarian Entrée**
This can be altered to meet Vegan restrictions as needed.

3rd Course:

- Crème Brulee
- Chef Burton's Organic Chocolate Pate
- Singing Dog Vanilla Ice Cream with Butter Cookie



3 Course Menu a la Carte

\$20 per person + Entrée Price

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

1st Course: (*choose 1*)

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

Maine Course:

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

Dessert Course: (*choose 2*) *Made in house by Pastry Chef Brian Burton*

- Seasonal Crème Brulee
- Seasonal Cheesecake
- Organic Chocolate Dessert
- Vanilla Ice Cream with Butter Cookie

4 Course Menu a la Carte

\$28 per person + Entrée Price

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

1st Course:

- Soup du Jour of Seasonal Organic Ingredients

2nd Course:

- Local Seasonal Salad

Maine Course:

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

Dessert Course: (*choose 2*) *Made in house by Pastry Chef Brian Burton*

- Seasonal Crème Brulee
- Seasonal Cheesecake
- Organic Chocolate Dessert
- Vanilla Ice Cream with Butter Cookie



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 entrée 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.

Pastured Pork - \$26

Burkes Garden Farm Lamb - \$36

Lil' Ponderosa Ranch 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

Lil' Ponderosa Ranch Braised Beef - \$32

Lil' Ponderosa Ranch Grass-Fed Dry Aged Beef Steak - \$36

Limestone Springs Preserve Rainbow Trout – \$26

Icelandic Arctic Char - \$28

Barnegat Light Dry Packed Sea Scallops - \$36

Farm Raised Wild Isles Scottish Salmon - \$29



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 fraiche

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**

