

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 717-431-3307 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* - * (\$200 per use)	-	Seats 64 people maximum 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 (<i>possible \$200 room rental fee</i>) * 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* (\$200)	-	Boardroom style seating for 20 people by special request with Audio Visual 19 People



* 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.

Parking

Free parking in Lancaster arts garage first and second floor.



3 Course Menu

\$22 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 Lettuces and Seasonal Vegetables
- 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

\$30 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 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.

Pastured Heritage Breed Pork - \$26

Burkes Garden Lamb - \$36

Lil' Ponderosa Ranch Chicken - \$25

Specialty Poultry Selection - \$30

To be determined dependent on availability.

Selection to be determined at least 14 days prior to event.

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

Lil' Ponderosa Ranch Braised Beef - \$34

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

Limestone Springs Preserve Rainbow Trout – \$26

Icelandic Arctic Char - \$29

Barnegat Light Dry Packed Sea Scallops - \$38

Organic Wild Isles Scottish Salmon - \$30

Surf & Turf: 4oz Steak and Shrimp or Scallops - \$40

4oz Steak and Lobster - \$50



Private Party Package I

All Inclusive

\$105 per person

(30 People or less 40-50 People take away one Entree)

This package will include 3 course Menu, 2 selections of Hors D'oeuvres, 2 Glasses Premium Wine or Beer Plus Champagne Toast

- Bamboo Skewer Grilled Shrimp
- Focaccia Toast with Olive Tapenade
- Seasonal Soup
- Saffron & Chevre Risotto Cakes
- Chile Rubbed Beef Tips
- Meatballs with Tomato Sauce
- Lil' Ponderosa Grass Fed Beef Steak Tartare
- Lil' Ponderosa Fried Chicken Pieces (*Gluten Free*)

1st Course:

- Local Seasonal Salad (option soup with 2 weeks' notice)

Maine Course:

- **Lil' Ponderosa Ranch Chicken**
- **Responsible Seafood Catch of the Day**
- **Lil' Ponderosa Ranch Braised Beef** (Steak up charge \$5 per person)
- **Local Seasonal Organic Vegetarian Entrée –**
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.

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

3rd Course: (choose 2)

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



Additional Menu Items

Displayed

Artisan Cheese Display **\$7 per person**

A selection of four local cheeses with Crostini and Nuts

Spring/Summer Vegetable Crudit 

House made dressing \$5 per person

Soft Taco Basket **\$60 per dozen**

Soft tacos filled with braised beef or pork, cabbage, salsa, chimichurri and cr me fraiche

Passed Hors D'oeuvres - **\$36 per dozen**

Lil' Ponderosa Ranch Grass-Fed Beef Steak Tartare

Seasonal Soup Shots

Meatballs *with tomato sauce*

Crispy Pork Belly Love Seasonal Prep

Bamboo Skewer Grilled Shrimp

Chile Rubbed Beef Tips

Saffron & Chevre Risotto Cakes

Focaccia Toast with Olive Tapenade

Focaccia toast with Hummus

Lil' Ponderosa Fried Chicken Pieces (**Gluten Free**)

Grilled Dry Packed Scallop with Bacon **\$40 per dozen**

Passed Petite Dessert **\$36 per Dozen**

Organic Chocolate Dessert: Pastry Chef's Choice of Chocolate Mousse, Pecan Derby Pie or Chocolate Pate

Seasonal Cr me Brulee Spoons

FTO Chocolate Brownies

Lemon Curd Spoons



Private Party Package II

All Inclusive

\$125 per person

(30 People or less 40-50 People take away one Entree)

This package will include 4 course Menu, 2 Glasses of Premium Wine or Beer per person, 2 selections of Hors D'oeuvres Plus Champagne Toast

- Bamboo Skewer Grilled Shrimp
- Focaccia Toast with Olive Tapenade
- Seasonal Soup
- Saffron & Chevre Risotto Cakes
- Chile Rubbed Beef Tips
- Meatballs with Tomato Sauce
- Lil' Ponderosa Grass Fed Beef Steak Tartare
- Lil' Ponderosa Fried Chicken Pieces (*Gluten Free*)

1st Course:

- Local Seasonal Salad

2nd Course:

- Soup du Jour of Seasonal Organic Ingredients

Maine Course:

- **Lil' Ponderosa Ranch Chicken**
- **Barnegat Light Dry Packed Sea Scallops**
- **Responsible Seafood Catch of the Day**
- **Pastured Heritage Breed Pork**
- **Lil' Ponderosa Ranch Beef Steak**
- **Local Seasonal Organic Vegetarian Entrée –**
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.

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

