

**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 within 25 miles of the restaurant 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 15 guests or more are booked according to our private party terms and conditions.

Please call us at 717.431.3309 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 - (\$200 per use)*	-	Seats 60 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 60 people maximum Blanche Nevin Room reservation 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 per use)*	-	Boardroom style seating for 20 people by special request

***\* Initial inquiry must be made directly to John J Jeffries for these preferred rates to apply (inquiries through LAH, fee is \$500). 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 \$100 deposit and signed contract. This deposit is non-refundable if there are less than 30 days to your event. 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.

### **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.

### **Audio Visual**

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

### **Lunch**

Private dining menus also available for lunch events with a minimum guarantee of 20 people.



**\$29++ per person**

**First Course**

*(Choose 1)*

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

**Entrée**

*(Choose 2)*

Kookaburra Farm Grass Fed Dry Aged Bistro Steak Seasonal Prep  
Wild Shrimp Risotto  
JJJ Trinity Love Loaf (Grass Fed Dry Aged Beef, Black Tamworth Pork and Pastured Lamb) Seasonal Prep  
JJJ's Grass Fed Beef, Pork, and Lamb Bolognese Seasonal Prep  
*Local Seasonal Organic Vegetarian Entrée - always available*

**Dessert**

*(Choose 2)*

Seasonal Goat Cheese Cheesecake  
Crème Brulee  
Pastry Chef Burton's Current Chocolate Dessert

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**\$39++ per person**

**First Course**

*(Choose 1)*

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

**Entrée**

*(Choose 2)*

Wild Alaskan Salmon Seasonal Prep  
Jamison Farm Pastured Lamb Seasonal Prep  
Kookaburra Farm Grass Fed Dry Aged Beef Seasonal Prep  
Sweet Stem Farm Black Tamworth Porkloin Seasonal Prep  
Meadow Run Farm Pastured Organic Roasted Chicken Seasonal Prep  
*Local Seasonal Organic Vegetarian Entrée - always available*

**Dessert**

*(Choose 2)*

Crème Brulee  
Seasonal Goat Cheese Cheesecake  
Pastry Chef Burton's Current Chocolate Dessert



**\$49++ per person**

**First Course**

Soup du Jour of Seasonal Organic Ingredients

**Second Course**

Seasonal Local Lettuce Salad

**Entrée**

*(Choose 2)*

Wild Alaskan Salmon Seasonal Prep  
Kookaburra Farm Grass Fed Dry Aged Beef Seasonal Prep  
Jamison Farm Pastured Lamb Seasonal Prep  
Pecan Meadows Pond Raised Duck Seasonal Prep  
Sweet Stem Farm Black Tamworth Pork Seasonal Prep  
Meadow Run Farm Pastured Organic Roasted Chicken Seasonal Prep  
*Local Seasonal Organic Vegetarian Entrée – always available*

**Dessert**

*(Choose 2)*

Crème Brulee  
Seasonal Goat Cheese Cheesecake  
Seasonal Fruit Crisp with Vanilla Ice Cream  
Pastry Chef Burton's Current Chocolate Dessert



## Additional Menu Items

Artisan Cheese Display with Fresh Bread and Dried Fruits  
**\$6 per person**

### Hors D'oeuvres

*Our hors d'oeuvres are priced per each. You may choose as many as you wish of the following selections.*

#### **\$2.00**

Soup Shots  
Steak Tartare  
Fried Oysters  
Meatballs with Roasted Tomato Sauce  
Marinated Heirloom Tomatoes (seasonal)  
Mini Seafood Cakes  
Goat Cheese Crostini  
Chile Rubbed Sirloin Tips  
Charcuterie Selections on Crostini

#### **\$3.00**

Grilled Scallop with Herb Aioli  
Organic Risotto Cakes  
Scallop with Bacon  
Fried Wild Alaskan Shrimp  
Mini Crab Cakes

### **Dessert Hors D'oeuvres (minimum 24 pieces each selection)**

#### **\$2.00**

Milk Shake Shots  
Mini Crème Brulee  
Cheesecake Truffles

