



Holiday Dinner Proposal #1 2016

STARTERS

Seasonal Petite Salad

Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Or

Crock of French Onion Soup

ENTREES

Grilled Faroe Island Salmon

Warm tarragon-mustard fingerling potato and haricot vert salad

House Made Seasonal Pasta

-Butternut Squash Ravioli-sage cream, pumpkin seed oil

Center Cut 8 oz. Filet Mignon

Creamy mashed potatoes, butter braised haricot vert, BP steak sauce

DESSERTS

Chocolate Pot au Crème

Fresh whipped cream

Bourbon Crème Brûlée

Served with a house made biscotti

Seasonal Bread Pudding

Whipped cream

Food \$48.50 per person

Tax 6%

Gratuity 20%

+++Beverage/Bar Info See Below

Suggested Hors D'oeuvres additions listed below

Hors D'oeuvres-If you would like to add hors d'oeuvres on to your party, we suggest 1.2 pieces of each hors d'oeuvre per person. The quantity will provide for a nice lite bite before sitting down for dinner. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors d'oeuvres listed

below will be passed. Ask Michael for a full list of hors d'oeuvres it you wish to splurge a little more.

Tarts-\$1.50 per tart

Kennett Square Tart- local mushrooms and triple creamed brie baked in filo

Local Goat Cheese Tart- Second Chance Ranch honey, nuts, caramelized onions

Served Crispy-each roll is 3 pieces, \$3 per roll

Vegetable spring roll- hand rolled, tamari dipping sauce

Shrimp spring rolls- house made BBQ sauce

House Made Flat Breads-each flat bread is 10 pieces, \$10 per flat bread

3 cheese-Hand-made mozzarella, Reggiano, boursin, tomato, aged balsamic

Braised Short Rib with boursin and aged balsamic

Other creative bites-\$1 per piece

Amish Chicken Quesadillas- Jack cheese, chipotle aioli

Mini Fried Mozzarella- Hand-made, roasted tomato

+++Beverage/Bar Info

Non-alcoholic beverages-

Non-alcoholic beverage station includes coffee, fresh brewed un-sweetened tea, lemonade, coke, diet coke and sprite-\$2.00 per person

Alcoholic Beverages- We can limit the bar to only have what you want, for example, only wine, wine and beer, or a full bar.

Wine-

You may pre-order from the wine list posted on the website

For \$25 per bottle, you may elect to serve our house red and white wine. The house wines change frequently, but are always dry and high quality artisan wines.

Beer-

You may select just few beers from the list to be available for your guests or have the entire list available. The list is posted on the website as well.

Liquor-

You may elect to have mixed drinks available as well.

Bar Packages for events@ Brandywine Prime

Full Open Bar-\$9.75 per person per hour-3 hour minimum

(Top shelf liquor, premium wines by the glass, domestic craft beer, imported and domestic bottled beer), includes non-alcoholic beverages also.

**Wine and Beer only-\$7 per person per hour-3 hour minimum
(Premium wines by the glass, imported and domestic and craft bottled beer), includes non-alcoholic beverages also.**

On Consumption Bar- is available as a consumption based bar also, i.e. you pay only for what your guests consume. We can customize this bar to only offer the beverages you choose to have.

Non-alcoholic beverages maybe purchased on consumption or are available unlimited for a flat fee of \$2.50 per person. They are included with either bar package above.

Cash Bar-The restaurant and bar are open during the hours we host events. You can elect to have your guests purchase their own drinks at the bar.

Popular items guests use to modify the menu and pricing-Many of these items will increase the price of the sample menu above.

Cold

Shrimp and Avocado Salsa in a Corn Cup

Jamison Farms Duck Breast-with poached black truffle and onion, currant jam, brioche

Shellbark Hollow Goat Crostini-Second Chance ranch honey, caramelized nuts

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue

Hot

Mini Crab Cakes-Meyer lemon aioli

Surf and Turf Skewers-diver scallops wrapped in smoked bacon

Beef Wellington Skewers-topped with creamy boursin cheese

Short rib spring rolls-horseradish dipping sauce

Shrimp tempura-Thai chili sauce

Roasted Garlic and Tenderloin Wontons

Marinated Grilled Mini Lamb Chops

Sliders-

Best of Philly Slider-Prime beef, jack cheese, caramelized onions, local mushrooms

Unionville Buffalo Slider-Green peppercorn aioli

Battlefield Slider-Rogue valley blue cheese, crumbled bacon

Charcuterie Board-

Prosciutto di Parma, soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustardo

*Vegetable Crudités
house made dips*

House cut seasonal vegetables; choose from one of our

Spinach Blue Cheese-

Served warm

Spinach and Artichoke-Served warm

Red pepper hummus-Roasted with garlic

Chili lime avocado-Creamy dipping sauce, served cool

(Dips can be served without crudités, by substituting house made crisp and/or grilled flatbreads)

Cheese Board-

Farmhouse cheddar, jack cheese, mild creamy goat, Rogue valley blue, house made crisps

Local Cheese Board-

Birch run blue, Shellbark Hollow Farm goat, Conebella farm cheddar