



*Brandywine Prime*  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

Holiday Dinner Proposal #2 2016

STARTERS

**Chopped Steak House Cesar Salad**

Or

**Chopped Iceberg Wedge**

Bacon, cucumber, tomato, creamy Rogue valley blue cheese vinaigrette

ENTREES

**Maryland Style Lump Crab Cake**

Gulf shrimp and corn risotto, saffron-chardonnay sauce

**House Made Seasonal Pasta**

Butternut Squash Ravioli-sage cream, pumpkin seed oil

**12 oz. Angus Center Cut NY Strip Steak**

Creamy mashed potatoes, haricot vert, BP steak sauce

DESSERTS

**Carrot Cup Cake**

Candied carrots, cream cheese icing

**Bourbon Crème Brûlée**

House made biscotti

**Fresh Seasonal Berries**

Whipped cream

Food \$44.50 per person

Tax 6% of food

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 if 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 mustard*

*Vegetable Crudités*                      *House cut seasonal vegetables; choose from one of our house made dips*

*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 crudité, 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*