



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Holiday Dinner Proposal #3 2016

STARTERS

Baby Spinach Salad

Goat cheese, caramelized nuts, sun-dried cranberry port wine vinaigrette

ENTREES

12 oz. Center Cut Prime Pork Chop

PA cheddar cheese whipped potatoes, butter braised haricot vert, BP steak sauce

Sautéed Gulf Shrimp

Crab and corn risotto, saffron-chardonnay sauce

House Made Seasonal Pasta

Butternut Squash Ravioli-sage cream, pumpkin seed oil

DESSERTS

Chocolate Cheese Cake

Raspberry coulis

Carrot Cup Cake

Candied carrots, cream cheese icing

Chocolate Pot au Crème

Whipped cream

Food	\$36.50 per person
Tax	6% of food
Gratuity	20%

+++Beverage/Bar Info See 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 yours 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.

Customize your own Rehearsal menu!

Butlered Hors d'oeuvres Selections

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

Stationed Hors d'oeuvres Selections

<i>Charcuterie Board-</i>	<i>Prosciutto di Parma, soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustardo</i>
<i>Vegetable Crudités</i>	<i>House cut seasonal vegetables; choose from one of our house made dips</i>
<i>Spinach Blue Cheese-</i>	<i>Served warm</i>
<i>Spinach and Artichoke-</i>	<i>Served warm</i>
<i>Red pepper hummus-</i>	<i>Roasted with garlic</i>
<i>Chili lime avocado-</i>	<i>Creamy dipping sauce, served cool</i>
<i>(Dips can be served without crudités, by substituting house made crisp and/or grilled flatbreads)</i>	
<i>Cheese Board-</i>	<i>Farmhouse cheddar, jack cheese, mild creamy goat, Rogue valley blue, house made crisps</i>
<i>Local Cheese Board-</i>	<i>Birch run blue, Shellbark Hollow Farm goat, Conebella farm cheddar</i>

Fresh Garden Salads

Tuscan salad - fresh field greens with tomato, artichoke hearts, mushrooms, and hearts of palm tossed with a light lemon vinaigrette

Prime house salad—mixed greens, red grapes, Rogue Valley blue cheese, and dark balsamic vinaigrette

Steakhouse romaine salad-salad of romaine tossed in a creamy, garlic-laced vinaigrette
With homemade brioche croutons and Reggiano

Classic chopped wedge-creamy Rogue Valley blue cheese dressing, chopped bacon, and fresh tomato

Local Organic Roasted Red Beet Salad-Coach farm goat cheese, micro greens, balsamic syrup

House Made Soups

Roasted butternut squash – Puree of roasted squash pumpkin seed oil

Classic French onion

New England clam chowder

Maryland Crab Chowder

Pasta-Made in House

Hand rolled tortellini filled with ricotta cheese in a sun-dried tomato cream sauce

Handmade agnolotti filled with baby spinach and ricotta, velvety cream sauce

Penne pasta marinara with roasted garlic, gulf shrimp, fresh basil, fresh tomatoes

• From the Steakhouse Grill*

13 oz. Prime Pork Chop

12 oz. Angus Center Cut New York Strip

10 oz. Barrel Cut Rib Eye

8 oz. Center Cut Angus Filet Mignon

10 oz. Center Cut Filet Mignon

8 oz. Center Cut Prime Sirloin

Prime 16 oz. Delmonico

• Customize your steak with:

Classic Béarnaise

Jumbo Lump Crab Sauté

Sides

Brussels sprouts+Pancetta

Creamy Potato Puree

Cast Iron Sautéed Spinach

Maine Lobster Mashed

Duck Roasted Mushrooms

Idaho Baked Potato

Roasted Garlic Mashed

Asparagus+Pancetta

Other Entrees

Mustard crusted chicken breast served with haricot vert, roasted garlic mashed potatoes, pan jus

Tuscan shrimp with pancetta, asparagus, roasted new potatoes

Sautéed Jumbo Gulf Shrimp-Maine lobster risotto, saffron-chardonnay sauce

Pan Seared Second Chance Ranch brook trout-hazelnut floured, spring pea orzo with lemon-caper brown butter

Pan seared day boat scallops-buttery orzo; exotic mushrooms with pancetta, pan sauce

"Freebird" free range organic chicken breast, garlic mashed potatoes, haricot vert, garlic confit

Grilled NJ Harpoon Caught Swordfish-

Plate Dessert Selections - (Mini dessert station also available)

Truffle cake warm bittersweet chocolate cake with a truffle center, finished with Crème Anglaise

Pumpkin bread pudding-pumpkin ice cream

Chocolate bread pudding-whipped cream

Sticky bun bread pudding-with crème anglaise

Pumpkin cheesecake with gingersnap crust and salted caramel

Warm organic gala apple tart-candied pecans, creamery vanilla ice cream

Spring strawberry tart-vanilla laced whipped cream

Bananas foster bread pudding-Second Chance Ranch honey, house made vanilla ice cream

Vanilla crème Brûlée traditional French custard

