



# Brandywine Prime

SEAFOOD & CHOPS  
@ Chadds Ford Inn

## **Holiday Cocktail Party**

***This menu is designed for a 1.5-2.5 hour party with limited seating, high top tables and a more unstructured and casual format.***

***Below is a sample menu we put together. We can customize to fit your needs. Please feel free to reach out.***

***This menu is priced out for 25 guests***

### **Passed Hors D'oeuvres**

### **Pieces**

Mini Local Mushroom Tarts-triple cream brie, truffle oil	45
Spring Roll (vegetable)-Thai chili sauce	15
Gulf Shrimp Tempura-spicy aioli	50
Crispy Flatbread-4 cheese with tomato	6

### **Stationed Hors d'oeuvres**

Hand Rolled Ricotta Tortellini-Sun-dried tomato cream	
Prime Beef Sliders-diced onion, special sauce, cheddar cheese	30
Crab Cake Sliders-shredded lettuce, lemon caper aioli	30

Food \$25.50 per person (additional hors d'oeuvres listed below; note substituting may result in a rise in price)

Tax 6%

Gratuuity 20%

+++Beverage/Bar Info See below

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#### **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

<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>

*(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*