



Holiday Served lunch sample #3 2017

SERVED

(choose 1 salad and 1 soup, the guests between the **soup or salad** you choose the day of the party)

Seasonal Petite Organic Salad

Mixed greens, goat cheese, nuts, honey crisp apple, apple cider vinaigrette

Iceberg Wedge

Tomato, crisp bacon, blue cheese, cucumber, creamy blue cheese dressing

Baby Spinach

goat cheese, candied nuts, sun-dried cranberry vinaigrette

Steakhouse Cesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

OR

Cup of Seasonal House Made Soup

Maryland Style Crab Chowder or Creamy local mushroom

ENTREES

Grilled Faroe Island Salmon

Roasted, buttery, warm Yukon Gold potatoes with leeks, parsley and asparagus
Meyer lemon aioli

House Made Seasonal Pasta

Fresh Spinach/ Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

8 oz. Choice Club Eye NY Strip

Roasted, buttery, warm Yukon Gold potatoes with leeks, parsley and asparagus
BP steak sauce

DESSERTS

Bourbon Crème Brûlée

Pumpkin Bread Pudding

Pumpkin ice cream

Fresh Berries with cream

Food \$35 per person

Tax 6%

Gratuuity 20%
Beverages Non-alcoholic, beer, wine and mixed drinks extra

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

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.