



Below are the most popular hors d'oeuvres. You can add them on to any of the pre-selected holiday menus.

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

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo-\$1.50 per piece

Local Goat Cheese Tart- Second Chance Ranch honey, nuts, caramelized onions-\$1.50 per piece

Jumbo Lump Crab Imperial Tart-\$2.50 per piece

Served Crispy-each roll is 3 pieces

Vegetable spring roll-hand rolled, tamari dipping sauce-\$3 per roll

Short Rib Spring Rolls-house made BBQ sauce-\$4 per roll

Shrimp spring rolls-Thai chili sauce-\$4 per roll

House Made Flat Breads-each flat bread is 10 pieces, \$13 per flat bread

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

Other creative bites-

Amish Chicken Quesadillas-Jack cheese, chipotle aioli-\$1.50 per piece

Mini Fried Mozzarella-Hand-made, roasted tomato-\$1 per piece

Gulf Shrimp Tempura-Thai chili sauce-\$3 per piece

Pacific Octopus Martini-chipotle aioli, avocado-\$5 per martini

Artisan Cheese Board- see current cheese list on our regular dinner menu at www.brandywineprime.com -

Charcuterie Board-MP

Shrimp and Avocado Salsa in a Corn Cup-\$2 per

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue-\$4 per

Mini Crab Cakes-Meyer lemon aioli-\$5 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5 per

Holiday Dinner 2018 Menu #4

SERVED

(choose 2 salads for the menu for your event)

Seasonal Petite Organic Salad

Mixed greens, Rogue valley blue cheese, red grapes, candied nuts, dark balsamic vinaigrette

Chopped Iceberg Wedge

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

Baby Spinach

goat cheese, candied nuts, sun-dried cranberry vinaigrette

Steakhouse Caesar Salad

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

ENTREES

8 oz. Angus Chianti Braised Short Ribs

Creamy mashed potatoes, pancetta braised brussels sprouts, Cabernet reduction

Grilled Faroe Island Salmon

Creamy mashed potatoes, roasted beets and brussels leaves, Meyer lemon aioli

House Made Seasonal Pasta

Spinach-ricotta ravioli, sun-dried tomato blush sauce

Additional Family Style Sides Available-

3-cheese potato au gratin-\$6 per person

Duck Fat Roasted Mushrooms-\$6 per person

Butter Braised Jumbo Lump Crab-\$15 per person

Lobster Risotto -\$16 per person

DESSERTS

Chocolate Pot au Crème-Fresh whipped cream

Bourbon Crème Brûlée

Food	\$39.50 per person not including hors d'oeuvres and beverages
Tax	6%
Gratuity	20%
Beverages	Non-alcoholic, beer, wine and mixed drinks extra

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

(Brandywine Prime well liquor (Absolut, Tanqueray, Jim Beam, and similar selections, house chardonnay, pinot grigio, white and red wine of the week, cabernet and Syrah wines by the glass, domestic craft beer, imported and domestic bottled beer), includes non-alcoholic beverages also.

Wine and Beer only-\$7.25 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

See our current dinner or dessert menu for more ideas on menu substitutions.

Menus are posted on www.brandywineprime.com

