



*Brandywine Prime*  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

Holiday Served lunch sample #2 2018

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, Rogue Valley blue cheese, red grapes, candied nuts, dark balsamic vinaigrette

**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  
OR

**Cup of Seasonal House Made Soup**

Maryland Style Crab Chowder or Creamy local mushroom

ENTREES

**Grilled Faroe Island Salmon**

Butter braised haricot vert, creamy mashed potatoes,  
Meyer lemon aioli

**House Made Vegetarian Quiche**

Local cheddar, spinach, mushroom, tomato coulis, side of roasted brussel sprout orzo pasta salad

**Petite Forever Braised Chianti Short Ribs**

Creamy mashed potatoes, butter braised haricot vert, cabernet reduction

DESSERTS

**Bourbon Crème Brûlée**

**Tiramisu-chocolate shavings**

**Fresh Berries with cream**

Food \$26.95 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, \$4 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, \$13 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 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.