



Holiday Lunch 2019 Menu #1

SERVED

Seasonal Petite Organic Salad

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

Baby Spinach

goat cheese, candied nuts, sun-dried cranberry vinaigrette

ENTREES

4 oz. Texas Wagyu Beef Short Ribs

Creamy mashed potatoes, braised baby carrots, Cabernet reduction

Petite Free Bird Ranch Free Range Chicken Breast

-creamy mashed potatoes, Kennett square mushroom demi-glace

DESSERTS-Choose 2

Petite Seasonal Bread Pudding-

Pumpkin with creme anglaise

Petite Bourbon Crème Brûlée

Mini Chocolate Chip Cookie Dough Cheesecake-chocolate sauce, cookie crumbles

Food	\$28.50 per person not including hors d'oeuvres and beverages
Tax	6%
Gratuity	20%

Below are the most popular hors d'oeuvres.

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

Maryland Style Crab Imperial Tart-\$2 per piece

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo-\$2 per piece

Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$2 per piece

Served Crispy-each roll is 3 pieces

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

Texas Wagyu Beef Short Rib Spring Rolls-cheddar cheese, spicy ketchup-\$4 per roll

Shrimp spring rolls-Thai chili sauce-\$4

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

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

Margherita-house made marinara; handmade mozzarella

Short Rib-BBQ short rib, caramelized onions, Rogue Valley blue cheese

Surf

Smoked Salmon Mousse-grilled pita

Crab and Corn Fritters-spicy aioli-\$2 per

Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$3.5 per piece

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

5-spice Ahi Tuna Skewer-soy dipping sauce

Jumbo Shrimp Cocktail-house made sauce-\$3.25 piece

21/25 Shrimp Cocktail-house made sauce-\$2 per piece

Crab Cakes Sliders-chopped tomato, shredded lettuce, lemon-caper aioli-\$5 per

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

Turf

Double Cheddar Slider-chef's special sauce-\$5 per

Crisp Fried Chicken Slider-avocado, chipotle aioli-\$4 per

Amish Chicken Wontons-flash fried, soy dipping sauce-\$3 per

Beef Wontons-flash fried, soy dipping sauce-\$3 per

Tenderloin-rolled and skewered, bearnaise dipping sauce-\$3 per

Double Cheddar Prime Beef Slider-chef's special sauce-\$5

Prime Meatballs-house made marinara, Reggiano Cheese-\$4 per

Shanghai Chicken Skewer-preserved onion soy dipping sauce-\$3 per

Earth

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra virgin olive oil-\$2 per

Truffle Tater Tots-spicy catsup-\$1.50

Local Amish Deviled Eggs-\$1.50 per

Meatless Meatballs-house made spicy marinara, Reggiano Cheese-\$3 per

Stationed Hors d'oeuvres

Artisan Cheese Board-Local PA and NY crafted cheese with accompaniments-MP

Charcuterie Board-Spanish and Italian cured meats like prosciutto, mortadella, soppressata and more-MP

Chef's Slate Combo Artisan cheese and charcutier board-\$28 per slate

Vegetable Crudité-choose from one of our house made dips;-MP

Creamy spinach and artichoke

Roasted red pepper hummus

House made ranch

House made creamy Rogue Valley blue cheese

Warm Spinach and artichoke dip-grilled pita-\$24

Beverages Non-alcoholic, beer, wine and mixed drinks extra

Bar Packages for events@ Brandywine Prime

Full Open Bar-\$10 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-\$7.75 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 \$3 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