



Holiday Lunch #2 2019—SERVED

Seasonal Petite Organic Salad

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

Steakhouse Caesar Salad

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

ENTREES

4 oz. Texas Wagyu Beef Short Ribs

Creamy mashed potatoes, braised baby carrots, Cabernet reduction

Crab Cake BLT Sandwich

Brioche, lemon caper aioli, once baked, twice fried potato wedges

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	\$27.50 per person
Tax	6%
Gratuity	20% of the final bill, excluding tax

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 Crudit -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 the