



# Brandywine Prime

SEAFOOD & CHOPS  
@ Chadds Ford Inn

## Birthday/Corporate Party 2022

**This menu is designed for a party with limited seating, high top tables, and a more unstructured and casual format.**

**Below is a sample menu we put together. We can customize to fit your needs. Please feel free to reach out.**

**This menu is priced out for 25 guests**

### Passed Hors D'oeuvres

### Pieces

Mini Local Mushroom Tarts-triple cream brie, truffle oil	45
Shanghai Chicken Skewer-Thai chili mayo	45
Jumbo Gulf Shrimp Tempura-Chipotle aioli	50
Tuscan Flatbread-Tomato and prosciutto, 4 cheese	6

### Stationed Hors d'oeuvres

Vegetable Crudit� with grilled pita and warm, creamy spinach dip	1 large
Prime Cheddar Slider-special sauce	30
Crab Cake BLT Sliders-lemon caper aioli	30

Food	\$34.75 per person
Tax	6%
Gratuity	20%

**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

### **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 if 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 (vegan)

Texas Wagyu Beef Short Rib Spring Rolls-soy dipping sauce -\$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**

Tuna Tartare-served on a rice cracker (gluten free)-\$5 per

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-wasabi dipping sauce

Jumbo Shrimp Cocktail-house made sauce-\$3.50 piece (gluten free)

Crab Cakes Sliders-chopped tomato, shredded lettuce, lemon-caper aioli-\$7 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5 per (gluten free)

### **Turf**

Double Cheddar Slider-chef's special sauce-\$5.5 per

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

Chicken Cheesesteak Eggrolls-Thai chili mayo-\$4 per

Cheesesteak Eggrolls-spicy ketchup-\$5 per

Tenderloin Tips- bearnaise dipping sauce-\$3 per (gluten free)

Best of Philly Slider-local mushrooms, onions, jack cheese-\$5.5

Prime Meatballs-house made marinara, Reggiano Cheese-\$4 per (gluten free)

Shanghai Chicken Skewer-Thai chili mayo-\$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 (vegan)

Local Amish Deviled Eggs-\$1.50 per (gluten free)

Meatless Meatballs-Lentil base with a spicy marinara, Reggiano Cheese-\$3 per (gluten free, vegan)

## **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

## **Mini Dessert Station-**

Carrot Cake

Flourless Chocolate Tarts (gluten free)

Chocolate covered strawberries (gluten free)

Seasonal fruit tarts

Bourbon Cr me Br l e (gluten free)

Chocolate Chip cookies

Peanut Butter Cookies

Chocolate Pot au Cr me (gluten free)