



Rehearsal Dinner Proposal #1 2017

STARTERS

Seasonal Petite Salad

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette
April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette
Sept.-Dec. - Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Or

Cup of Seasonal House Made Soup

May-July-Creamy local asparagus with lump crab
August-October-Creamy local mushroom
November-April-Classic French onion

ENTREES

Grilled Faroe Island Salmon

Warm tarragon-mustard fingerling potato and haricot vert salad

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil
April-June-Mushroom ravioli, parmesan cream
July-Sept.-Fresh Spinach/ Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

Center Cut 8 oz. Filet Mignon

Creamy mashed potatoes, butter braised haricot vert, BP steak sauce

DESSERTS

Seasonal Bread Pudding

January-September-Chocolate Chip
October-December-Pumpkin

Bourbon Crème Brûlée-Served with a house made biscotti

Fresh Seasonal Berries-Whipped cream

Food \$48.50 per person

Tax 6%

Gratuuity 20%

+++Beverage/Bar Info See Link on Rehearsal Dinner Tab

Suggested Hors D'oeuvres additions listed below

+++See link on Rehearsal dinner tab for a customizable menu

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

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

Shrimp spring rolls- house made BBQ sauce-**\$4 per roll**

House Made Flat Breads-each flat bread is 10 pieces, \$12.50 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

Beverages Packages 2017

Non-alcoholic beverages-

Non-alcoholic beverage station includes coffee, fresh brewed un-sweetened tea, lemonade, coke, diet coke and sprite-\$2.00 per person. Non-alcoholic beverages are included if you opt for a bar package.

Alcoholic Beverages- We can limit the bar to only have what you want, for example, only wine, wine and beer, or a full bar.

Wine-

You may pre-order from the wine list posted on the website
For \$25 per bottle, you may elect to serve our house red and white wine.
The house wines change frequently, but are always dry and high quality artisan wines.

Beer-

You may select just few beers from the list to be available for your guests or have the entire list available. The list is posted on the website as well.

Liquor-

You may elect to have mixed drinks available as well.

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.

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 your guests consume. We can customize this bar to only offer the beverages you choose to have.

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.