



Rehearsal Dinner 2018 Menu #1

SERVED

(choose 1 salad and 1 soup, or two salads)

(the guests will choose between the **soup or salad (s)** you choose on the day of the party)

**Seasonal Petite Organic Salad**

Mixed greens, goat cheese, nuts, honey crisp apple, apple cider vinaigrette

**Iceberg Wedge**

Tomato, crisp bacon, blue cheese, cucumber, creamy blue cheese dressing

**Baby Spinach**

goat cheese, candied nuts, sun-dried cranberry vinaigrette

**Steakhouse Cesar Salad**

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

**Cup of Seasonal House Made Soup**

Maryland Style Crab Chowder

or

Creamy local mushroom

Or

Classic French Onion

ENTREES

**Grilled Faroe Island Salmon**

**(choose one of these salmon dishes to offer)**

Lump crab and corn risotto, Meyer lemon aioli

Or

**Grilled Faroe Island Salmon Oscar**

**(add \$5 per person)**

Poached asparagus, jumbo lump crab, béarnaise

**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, haricot vert, BP steak sauce

## DESSERTS

### **Chocolate Pot au Crème**

Fresh whipped cream

### **Bourbon Crème Brûlée**

Served with a house made biscotti

### **Seasonal Bread Pudding**

January-September-Chocolate Chip

October-December-Pumpkin

|           |  |
|-----------|--|
| Food      | \$49.50 per person                               |
| Tax       | 6%   |
| Gratuity  | 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, \$3 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, \$10 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   |

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+++Beverage/Bar Info

**Non-alcoholic beverages-**

Non-alcoholic beverage station includes coffee, fresh brewed un-sweetened tea, lemonade, coke, diet coke and sprite-\$2.50 per person

**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 complete list available. The list is posted on the website as well.

Liquor-

You may elect to have mixed drinks available as well.

**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.

**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.

Popular items guests use to modify the menu and pricing-Many of these items will increase the price of the sample menu above.

*Customize your own Holiday menu!*

**Butlered Hors d'oeuvres Selections**

**Cold**

Shrimp and Avocado Salsa in a Corn Cup

Jamison Farms Duck Breast-with poached black truffle and onion, currant jam, brioche

Shellbark Hollow Goat Crostini-Second Chance ranch honey, caramelized nuts

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue

**Hot**

Mini Crab Cakes-Meyer lemon aioli

Surf and Turf Skewers-diver scallops wrapped in smoked bacon

Beef Wellington Skewers-topped with creamy boursin cheese

Short rib spring rolls-horseradish dipping sauce

Shrimp tempura-Thai chili sauce

Roasted Garlic and Tenderloin Wontons

Marinated Grilled Mini Lamb Chops

**Sliders-**

Best of Philly Slider-Prime beef, jack cheese, caramelized onions, local mushrooms

Unionville Buffalo Slider-Green peppercorn aioli

Battlefield Slider-Rogue valley blue cheese, crumbled bacon

### *Stationed Hors d'oeuvres Selections*

|  |  |
|--|--|
| <i>Charcuterie Board-</i>  | <i>Prosciutto di Parma, soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisps and spicy mustardo</i> |
| <i>Vegetable Crudités</i>  | <i>House cut seasonal vegetables; choose from one of our house made dips</i>   |
| <i>Spinach Blue Cheese-</i>  | <i>Served warm</i>   |
| <i>Spinach and Artichoke-</i>  | <i>Served warm</i>   |
| <i>Red pepper hummus-</i>  | <i>Roasted with garlic</i>   |
| <i>Chili lime avocado-</i>   | <i>Creamy dipping sauce, served cool</i>   |
| <i>(Dips can be served without crudités, by substituting house made crisp and/or grilled flatbreads)</i> |  |
| <i>Cheese Board-</i>   | <i>Farmhouse cheddar, jack cheese, mild creamy goat, Rogue valley blue, house made crisps</i>                                      |
| <i>Local Cheese Board-</i>   | <i>Birch run blue, Shellbark Hollow Farm goat, Conebella farm cheddar</i>  |

### **Fresh Garden Salads**

Tuscan salad - fresh field greens with tomato, artichoke hearts, mushrooms, and hearts of palm tossed with a light lemon vinaigrette

Prime house salad—mixed greens, red grapes, Rogue Valley blue cheese, and dark balsamic vinaigrette

Steakhouse romaine salad-salad of romaine tossed in a creamy, garlic-laced vinaigrette  
With homemade brioche croutons and Reggiano

Classic chopped wedge-creamy Rogue Valley blue cheese dressing, chopped bacon, and fresh tomato

Local Organic Roasted Red Beet Salad-Coach farm goat cheese, micro greens, balsamic syrup

### **House Made Soups**

Roasted butternut squash – Puree of roasted squash pumpkin seed oil

Classic French onion

New England clam chowder

Maryland Crab Chowder

### **Pasta-Made in House**

Hand rolled tortellini filled with ricotta cheese in a sun-dried tomato cream sauce  
Handmade agnolotti filled with baby spinach and ricotta, velvety cream sauce  
Penne pasta marinara with roasted garlic, gulf shrimp, fresh basil, fresh tomatoes

• **From the Steakhouse Grill\***

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|                                |  |
|--------------------------------|--|
| 13 oz. Prime Pork Chop         | 12 oz. Angus Center Cut New York Strip |
| 10 oz. Barrel Cut Rib Eye      | 8 oz. Center Cut Angus Filet Mignon    |
| 10 oz. Center Cut Filet Mignon | 8 oz. Center Cut Prime Sirloin         |
| Prime 16 oz. Delmonico         |  |

• Customize your steak with:

Classic Béarnaise

Jumbo Lump Crab Sauté

Sides

|                           |                        |                           |
|---------------------------|------------------------|---------------------------|
| Brussels sprouts+Pancetta | Creamy Potato Puree    | Cast Iron Sautéed Spinach |
| Maine Lobster Mashed      | Duck Roasted Mushrooms |                           |
| Idaho Baked Potato        | Roasted Garlic Mashed  | Asparagus+Pancetta        |

**Other Entrees**

Mustard crusted chicken breast served with haricot vert, roasted garlic mashed potatoes, pan jus

Tuscan shrimp with pancetta, asparagus, roasted new potatoes

Sautéed Jumbo Gulf Shrimp-Maine lobster risotto, saffron-chardonnay sauce

Pan seared day boat scallops-buttery orzo; exotic mushrooms with pancetta, pan sauce

"Freebird" free range organic chicken breast, garlic mashed potatoes, haircot vert, garlic confit

Grilled NJ Harpoon Caught Swordfish-

**Plate Dessert Selections** - (Mini dessert station also available)

Truffle cake warm bittersweet chocolate cake with a truffle center, finished with Crème Anglaise

Pumpkin bread pudding-pumpkin ice cream

Chocolate bread pudding-whipped cream

Sticky bun bread pudding-with crème anglaise

Pumpkin cheesecake with gingersnap crust and salted caramel

Warm organic gala apple tart-candied pecans, creamery vanilla ice cream

Spring strawberry tart-vanilla laced whipped cream

Bananas foster bread pudding-Second Chance Ranch honey, house made vanilla ice cream

Vanilla crème Brûlée traditional French custard

