

Rehearsal Dinner Proposal #2 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

**Maryland Style Lump Crab Cake**

Creamy shrimp and corn risotto, saffron-chardonnay sauce

**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

**12 oz. Center Cut Choice NY Strip Steak**

Or

**12 oz. Center Cut Choice NY Strip Steak (you must choose one of these to offer to your guest)**

Creamy mashed potatoes, haricot vert, BP steak sauce

DESSERTS

**Carrot Cup Cake**

Candied carrots, cream cheese icing

**Bourbon Crème Brûlée**

**Fresh Seasonal Berries**

Whipped cream

Food \$47.50 per person (for choice NY Strip, \$55 for the Prime)+hors d'oeuvres

Tax 6% of food

Gratuity 20%

**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.**