



Rehearsal Dinner Proposal #3 2017

STARTERS

**Steakhouse Caesar Salad**

Creamy garlic dressing, foccacia croutons, Parmignano-Reggiano cheese

ENTREES

**Forever Braised Beef Short Ribs**

whipped potatoes, heirloom carrots, cabernet reduction

**Sautéed Gulf Shrimp**

Crab 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-September-Fresh Spinach and Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

DESSERTS

**Fresh Berries**

Whipped cream

**Carrot Cup Cake**

Candied carrots, cream cheese icing

**Chocolate Pot au Crème**

Whipped cream

Food	\$32.50 per person
Tax	6% of food
Gratuity	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.