



Show Menu #4 2021

SERVED

Seasonal Petite Organic Salad (GF)

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette

April-August-mixed greens, Dunbarton blue cheese, candied nuts, strawberries, dark balsamic

Sept.-December- mixed greens, local cheddar, nuts, honey crisp apple, dark balsamic

Or

Cup of Seasonal House Made Soup (GF)

October-February-Creamy Kennett Square Mushroom

July-September-Local Vine Ripened Tomato

March-June-Creamy local asparagus

ENTREES

Grilled Faroe Island Salmon-

over farro pilaf, seasonal vegetable, Yuzu aioli

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-Sept.-.-House made corn ravioli with Peas, Tomato, Bourbon braised bacon, corn cream sauce (vegetarian without the bacon)

PETITE DESSERT-choose one

Vanilla Bean Crème Brûlée (GF)

Mini Chocolate Mouse, ganache, Chantilly cream

Mini Chocolate Chip Cookie Dough Cheesecake-Chantilly cream

Food	\$28 per person
Tax	6%
Gratuity	20% of the final bill, excluding gratuity

Keep in Mind-

-the last guest typically does not arrive until 30 minutes after the scheduled start time-
adding on a couple of hors d'oeuvres is a great enhancement

- -White linen tablecloths may be requested for a \$30 up charge per room (not per table)

Customize your Non-alcoholic beverages station-

Soft Drink Station- includes lemonade, coke, diet coke, sprite and iced -\$2.50 per person

Coffee Station-Locally roasted Morning Star Coffee-\$2.50 per person

Combination-Utilize both stations for \$3.50 per person

**Hot tea, espresso and cappuccino are not included in the stations but can be purchased on consumption

Customize your Sweets-

***We allow shower to bring a cake or cupcakes from either our suggested artisan baker, Michele Mitchell Pastry Designs (www.mmpastrydesigns.com) or from a licensed baker of your choice.

No other food can be brought into restaurant. We will cut and serve your cake at no extra charge. If you want to delete our house made desserts, because you are planning on a cake or cupcakes you may substitute a scoop of Woodside Farms Creamery ice cream for the dessert.

Alcoholic Beverage Packages-

We can limit the bar to only have what you want, for example, only wine, wine and beer, full bar or just the “never ending” shower drinks listed below.

Wine- You may pre-order from the wine list posted on the website
For \$27.50 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.

Cash Bar-The restaurant and bar are open during the hours we host showers. You can elect to have your guests purchase their own drinks at the bar.

Baby/Bridal Showers-

“Never Ending Punch Bowl”///Per Drink

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>“Never ending”</i>
Strawberry Basil Lemonade-	\$8	\$45	\$250

Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus

Blueberry Mojito	\$9	\$50	\$250
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Muddle of fresh blueberries and limes, mint simple syrup, Bacardi, soda

Mimosa Bar-	\$7	\$50	\$275
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Sparkling wine, fresh (OJ, Pomegranate, Strawberry puree)

Rose Sangria-			\$300
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Rose wine, Chambord, raspberries, sparkling lemonade

**Never ending is priced for a party from 25-40 guests-add \$3 per guest over 40*

**Brandywine Prime reserves the right to refuse service to any visibly intoxicated person or an individual who cannot prove they are 21 years of age*

Mocktail Beverage List-

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>“never ending”</i>
Strawberry Lemonade-	\$3	\$25	\$75

Puree of fresh strawberries, lemonade, chopped basil

Blue Suede-	\$3	\$25	\$75
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Sprite, Monin blue curacao, blue berries

Stationed Hors D'oeuvres-

Tarts

Bartlett Pear and Gorgonzola-\$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, honey-\$2 per piece

Served Crispy-each roll is 3 pieces

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

Texas Wagyu Beef Short Rib Spring Rolls-cheddar cheese, spicy ketchup-\$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

Surf

Crab and Corn Fritters-malt vinegar aioli-\$2 per

Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$3.5 per piece

Jumbo Shrimp Cocktail-house made sauce-\$3.25 piece

21/25 Shrimp Cocktail-house made sauce-\$2 per piece

Turf

Tenderloin-rolled, seared and skewered, bearnaise dipping sauce-\$3 per

Shanghai Chicken Skewer-preserved onion soy dipping sauce-\$3 per

Earth

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra virgin olive oil-\$2 per

Meatless Meatballs-Local mushrooms and lentils, house made spicy marinara, Reggiano Cheese-\$3 per

Stationed Hors d'oeuvres

BP Brunch Cheese Board with crackers, and preserves-\$2.50 per person

Artisan Cheese Board-Local PA and NY crafted cheese with accompaniments-MP

Vegetable Cudit +Grilled Pita-\$1.75 per person

Creamy spinach and artichoke dip-\$25

Roasted red pepper hummus-\$20

Other Entrée Options-substituting one of these may change the price of the listed package-

Baby Spinach and strawberry salad-candied nuts, grilled chicken, dark balsamic vinaigrette

Hollywood Cobb Salad-romaine and iceberg, grilled chicken, tomato, avocado, bacon, hard boiled, house made ranch

French Onion Soup-large crock with pain perdu and gruyere cheese

Jumbo Lump Crab and Avocado-tossed with lemon juice, olive oil, red sea salt, Old Bay, over a bed of greens

Grilled Faroe Island Salmon-over farro pilaf, seasonal vegetable, Yuzu aioli

Warm Shrimp Salad-sauteed with garlic, shallots, herbs, red pepper flakes, on a bed of organic romaine

NY Strip Steak Salad-grilled 6 oz. NY strip over mixed greens, red grapes, candied nuts, Rogue Valley blue cheese, dark balsamic vinaigrette- (all steaks cooked medium)

Vegan Dish-we always have a seasonal vegan dish available-please ask.

Faroe Island Salmon Salad-grilled salmon served over warm lentils, baby spinach, candied nuts, Dijon-sherry vinaigrette

Grilled Chicken Flatbread-with arugula, boursin cheese, Reggiano cheese, tomato, aged balsamic drizzle

Steak and Eggs- 4 oz. Center Cut filet mignon served with a seasonal quiche

Beef and Eggs-4 oz. Texas Wagyu beef short ribs with cabernet reduction, seasonal quiche

Shrimp and Grits-shrimp sauteed with garlic, shallots, herbs, served over house made cheddar grits

Décor Guidelines-

- No tacking or taping to walls, furniture etc.-
- Booths and other furniture cannot be moved
- tables and chairs must be moved by staff
- no unwrapped candy bar
- no outside food other than cake or cup cakes from a licensed and insured baker
- no confetti or small decorative items like that
- no candles
- please ask about anything else you might be planning beyond the usual center pieces, gift table, table of pictures and memories and we can help