



*Brandywine Prime*  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

**Show Menu #1 2026- Brunch Menu**

STARTERS

**Petite Steak House Caesar Salad (GF-without croutons)**

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

**Brunch Chicken Salad Sandwich (GF without the pita and orzo)**

-grilled Free Bird organic chicken, crisp lettuce, apple-sun-dried cranberry mayo, pita ,  
Crunchy mixed bean salad or a cup of our seasonal soup-choose one

Winter-pumpkin and butternut squash

Spring-Asparagus

Summer/fall-tomato

Potato Leek-all year

Mushroom-all year

**Seasonal Quiche in a light flaky shell with Tomato Concasse**

October-March-baby spinach, melted leeks, artisan cheddar

April-June-local asparagus, melted leeks, gruyere

July-September-vine ripened local tomato, sweet summer corn, artisan cheddar

Classic Quiche Lorraine-all year

Bacon and Cheddar-all year

Crab and Leek Quiche-+\$5 per person

Crunchy mixed bean salad or a cup of our seasonal soup-choose one

Winter-pumpkin and butternut squash

Spring-Asparagus

Summer/fall-tomato

Potato Leek-all year

Mushroom-all year

PETITE DESSERT-choose one

**Vanilla Bean Crème Brûlée (GF)**

**Mini Butter Cake**

**Mini Chocolate Chip Cookie Dough Cheesecake-Chantilly cream**

Food \$25 per person

Tax 6%

Gratuity 20% of the final bill excluding tax

### **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 \$35 up charge per room (not per table)

### **Customize your Non-alcoholic beverages-**

Soft Drinks- includes lemonade, coke, diet coke, sprite and iced -\$5 per drink(no charge for re-fills)

Locally Roasted Coffee-Locally roasted Lamont Coffee-\$3 per drink(no charge for re-fills)

**Unlimited Non-alcoholic beverage package-** \$6 per person

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

### **Customize your Sweets-**

\*\*\*We allow baby and bridal showers to bring a cake or cupcakes from a licensed baker of your choice.

**No other food can be brought into the 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 \$35 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 a 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>“Never ending”</i>
<b>Strawberry Basil Lemonade-</b>	\$8	\$250
Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus		
<b>BBQ Blue</b>	\$9	\$250
Blue curacao, light rum, pineapple juice, sweet and sour		
<b>Mimosa Bar-</b>	\$7	\$275
Sparkling wine, fresh (OJ, BBQ Blue (no rum), Strawberry puree)		
<b>Seasonal Sangria-</b>		\$300

*\*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>“never ending”</i>
<b>Strawberry Lemonade-</b>	\$3	\$75
Puree of fresh strawberries, lemonade, chopped basil		

### **Below are the most popular hors d'oeuvres.**

**Hors D'oeuvres-**If you would like to add hors d'oeuvres 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.

#### **Tarts**

Maine Lobster Roll in Phyllo-\$6 per piece

Kennett Square Tart-local mushrooms and triple creamed brie-\$3 per piece

Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$3 per piece

#### **Served Crispy-each roll is 3 pieces**

Vegetable spring roll- tamari dipping sauce-\$4 per roll (vegan)

Cheesesteak Spring Roll-provolone, shaved beef, caramelized onions-\$6 per roll

Shrimp spring rolls-Thai chili sauce-\$5

#### **House Made Flat Breads-each flat bread is 10 pieces, \$14 per flat bread**

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

Margherita-house made marinara, handmade mozzarella

#### **Surf**

Tuna Tartare-served on a rice cracker (gluten free)-\$6 per

Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$5 per piece

Jumbo Shrimp Cocktail-house made sauce-\$4.5 piece (gluten free)

Mini Maryland Style Crab Cakes (1 oz.)-Lemon-caper aioli-\$5

Crab Cakes Sliders (2 oz.)-chopped tomato, shredded lettuce, Le Bus slider roll, lemon-caper aioli-\$7.5 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5.25 per (gluten free)

Grilled Shrimp Skewer- Texas Gulf shrimp-grilled angry-\$4.5 per

Crab Bruschetta-basil+avocado aioli-\$4

#### **Turf**

Prime Cheddar Slider chef's special sauce-\$7 per

BBQ Pulled Chicken Slider-LTO, BBQ sauce -\$6 per

Tenderloin Tips- peppercorn aioli-\$3.50 per (gluten free)

Best of Philly Slider-local mushrooms, caramelized onions, jack cheese-\$7.5

Mini Beef Tacos-seasoned prime ground beef, shredded cheese, chipotle+lime aioli-\$3

Shanghai Chicken Skewer-Thai chili mayo-\$3 per

Buffalo Chicken Bites-house made blue cheese dip-\$3 per

Lamb Lollipops-seasoned and seared, garlic aioli-MP

Au Poivre Strip Steak Crostini--peppercorn aioli-\$5 per

#### **Earth**

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra virgin olive oil-\$2.75

Truffle Tater Tots-spicy ketchup-\$2 (vegan)

## **Stationed Hors d'oeuvres**

**Boardroom Cheese Board-\$4 per guest- with accompaniments**

*Monterey Jack      Farmhouse Cheddar      Mild Havarti*

**ARTISAN LOCALS CHEESE BOARD**

Birchrun Hills Blue-Chester Springs, PA-semi-soft, mild, peppery-raw cow's milk

Four Fat Fowl-St. Stephen-Stephentown, NY-triple cream, earthy and nutty, Jersey cow's milk

Round Top Farm-Johnny's Clothbound Cheddar-Paradise, PA-cow's milk-big, bold, and nutty

Goat Rodeo-Cowboy Coffee-semi-firm-complex herbal flavor, cave aged style-pasteurized cow

Cherry Grove Havilah-Alpine style, semi-firm, wildflower, and clover-raw cow

Goat Rodeo-More Cowbell-semi-firm cave aged mountain, Le-Ara Farm cow's milk

**Slate Charcuterie Board**-Spanish and Italian cured meats like prosciutto, mortadella, Soppressata and more-\$45 serves 6-8

**Chef's Slate Combo Artisan cheese and charcutier board**-\$65 per slate serves 6-8

**Mediterranean Mezze Board**-Hummus and spinach dip, marinated olives, grilled vegetables, crostini & pita-\$7 per person

**Bruschetta Station**-Crisp focaccia with 3 dips-\$4 per person

Tomato, mozzarella and olive oil

Creamy Crab

Creamy spinach

**Warm Spinach dip-grilled pita-\$12 per skillet**

**East Coast Crab Dip-grilled pita-\$18 per skillet-serves 6-8**

**Mini Skillet Meatballs-house made marinara, provolone-\$10 per skillet**

## **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 bars

-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 centerpieces, gift table, table of pictures and memories and we can help

