Served lunch sample #4 2026

SERVED

Cup of Seasonal House Made Soup

Pumpkin and Butternut Squash Bisque—Winter
Creamy Kennett Square mushroom soup-All Year
Potato Leek Soup-All year
+$5 Maryland Bisque +$5 New England Style Clam Chowder
+$3 Crock of Classic French Onion +$12 Creamy Lobster Bisque

ENTREES

Grilled and Sliced Free Range Chicken

Iceberg and romaine, tomato, bourbon braised bacon, soft
boiled egg, blue cheese, avocado, creamy house made ranch, tobacco onions

Lemon Garlic Shrimp Caesar Salad-

Chopped romaine, grilled gulf shrimp

DESSERTS

PETITE DESSERT-choose one

Vanilla Bean Crème Brûlée (GF)
Mini Butter Cake
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 $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

	Per Glass	*"Never ending"*
Strawberry Basil Lemonade-	$8	$250
Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus		
BBQ Blue	$9	$250
Blue curacao, light rum, pineapple juice, sweet and sour		
Mimosa Bar-	$7	$275
Sparkling wine, fresh (OJ, BBQ Blue (no rum), Strawberry puree)		
Seasonal Sangria-		$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-

	Per Glass	*"never ending"*
Strawberry Lemonade-	$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