



## Corporate Dinner

### MENU-4 2026

#### SERVED

(Choose 1 salad and 1 soup, or 2 salads-the guests will choose the day of the party from your selections)

#### **Fall/Winter Seasonal Salad**

Kale and romaine, pumpkin seeds, pear, roasted carrots, parmesan, maple-mustard vinaigrette

#### **Spring/Summer Seasonal Salad**

mixed greens, goat cheese, local strawberries, candied nuts, dark balsamic

#### **Fall Organic Salad**

mixed greens, goat cheese, honey crisp apples, candied nuts, dark balsamic

#### **Chopped Iceberg Wedge**

Tomato, crisp bacon, blue cheese, cucumber, blue cheese dressing

#### **Baby Spinach**

goat cheese, candied nuts, Port wine- sun-dried cranberry vinaigrette

#### **Steakhouse Caesar Salad**

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

#### **Cup of Seasonal House Made Soup**

Pumpkin and Butternut Squash Bisque—Fall/Winter

Creamy Asparagus Soup-Spring/Summer

Creamy Kennett Square mushroom soup-All Year

+\$5 Maryland Crab Bisque

+\$3 Crock of Classic French Onion

+\$5 New England Style Clam Chowder

+\$12 Creamy Lobster Bisque

**ENTREES**

**Canadian King Salmon**

Lemon and English pea parmesan risotto, yuzu aioli

**House Made Seasonal Pasta (choose 1)**

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-Fall/Winter

Or

Baby Spinach and ricotta ravioli-sun-dried tomato cream-Spring/summer

or

Local mushroom ravioli-parmesan-truffle cream-all year

**Murray Farm Pan Roasted Chicken Breast-pan jus**

or

**14 oz. Prime Pork Chop**

or

**Center Cut 8 oz. USDA Prime Sirloin au Poivre-maple butter**

Roasted baby carrots, cabernet reduction

Choose your potato-(creamy buttermilk mashed potatoes or garlic mashed potatoes)

**DESSERTS-Choose 3**

**Bourbon Crème Brûlée (GF)**

**Flourless Belgium Chocolate Torte**-Chantilly cream, chocolate sauce- (GF)

**Peanut Butter Pie**

**Seasonal Cheesecake-**

**Goopy Butter Cake**-confectioners' sugar

**Woodside Farm Creamery Ice Cream**

**Vanilla, berry sorbet, chocolate**

Food-\$48.50 per person not including hors d'oeuvres and beverages

Tax 6%

Gratuity 20%

(Vegan entrée available also-please ask when setting up the menu)

### **Additional Sides Served Family Style-**

Pancetta Braised Brussels Sprouts-\$4 per person  
Roasted Kennett Square Mushrooms with cipollini onions-\$5 per person  
Creamy Parmesan Risotto-\$5 per person  
Skillet Mac n Cheese-\$4 per person

### **Additional Seafood**

**Grilled Swordfish-Gremolata style, mushroom and arugula salad, yuzu aioli**  
**House Made Seafood Ravioli-Shrimp, lobster, crab, roasted garlic cream**  
**Miso Glazed Faroe Island Salmon**

### **Vegan Entree**

**Vegan Chili**

**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  
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**

**Raw Bar Tower- Raw Bar Sampler\***

**MP**

6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels

**Mini Dessert Station-\$2 per piece** -Carrot Cake Chocolate covered strawberries (gluten free)  
Seasonal fruit tarts Bourbon Crème Brûlée (gluten free) Chocolate Chip cookies  
Peanut Butter Cookies Italian Biscotti Smores Tart Vanilla Cheesecake  
Chocolate mousse cups Mini Chocolate Chip Cookie Cheesecakes Apple Tart  
Chocolate ganache/espresso tart  
Cookies and Cream Tart

**Beverages Non-alcoholic beer, wine, and mixed drinks extra**

**Bar Packages for events@ Brandywine Prime**

**Full Open Bar-\$11 per person per hour-3-hour minimum**  
(Brandywine Prime well liquor (Absolut, Tanqueray, Jim Beam, and similar selections, house chardonnay, pinot grigio, white and red wine of the week, cabernet and Syrah wines by the glass, domestic craft beer, imported and domestic bottled beer), includes non-alcoholic beverages also.

**Wine and Beer only-\$9.75 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.

**Non-alcoholic beverages** may be purchased on consumption or are available unlimited for a flat fee of \$5 per person. They are included with either bar package above.