



Wedding

REHEARSAL DINNER-4 2026



Engagement/Birthday Party Cocktail Party 2026

This menu is designed for a party with limited seating, high top tables, and a more unstructured and casual format.

Below is a sample menu we put together. We can customize to fit your needs. Please feel free to reach out.

This menu is priced out for 25 guests

Passed Hors D'oeuvres	Pieces
Mini Local Mushroom Tarts-triple cream brie, truffle oil	45
Tenderloin Tips-peppercorn aioli	45
Grilled Angry Texas Shrimp	50
BP Cheddar Slider-chef's special sauce	30
Mini Cheese Tart with local honey	45

Stationed Hors d'oeuvres

- Bruschetta Station**-Crisp focaccia with 3 dips-
Tomato, mozzarella and olive oil
- Creamy Crab
- Creamed Spinach

- MINI DESSERTS Station-
- Bourbon Crème Brûlée Tart**
- Belgium Chocolate Squares**
- Mini Fruit Tarts with lemon curd**

Food-\$40. per person not including beverages
 Tax 6%
 Gratuity 20%

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 Meze 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.