



*Brandywine Prime*  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

**Served lunch sample #4 2024**

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, red grapes, dark balsamic

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

ENTREES

**4 oz. Lump Crab Cake**

Parmesan risotto with sweet corn

**House Made Seasonal Pasta**

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

April-June-Mushroom ravioli, parmesan cream

July-Sept.-House made ricotta and spinach ravioli, blush sauce

DESSERTS

PETITE DESSERT-choose one

**Vanilla Bean Crème Brûlée (GF)**

**Mini Chocolate Mouse, ganache, Chantilly cream**

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

|          |   |
|----------|---|
| Food     | \$35 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-\$5 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 \$32 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.**

| <b><u>Baby/Bridal Showers-</u></b>   | <b><u>“Never Ending Punch Bowl”///Per Drink</u></b> |                    |                       |
|--|---|--------------------|-----------------------|
|  | <i>Per Glass</i>                                    | <i>Per Pitcher</i> | <i>“Never ending”</i> |
| <b>Strawberry Basil Lemonade-</b>  | \$8   | \$45               | \$250                 |
| Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus  |   |                    |                       |
| <b>Blueberry Mojito</b>  | \$9   | \$50               | \$250                 |
| Muddle of fresh blueberries and limes, mint simple syrup, Bacardi, soda  |   |                    |                       |
| <b>Mimosa Bar-</b>   | \$7   | \$50               | \$275                 |
| Sparkling wine, fresh (OJ, Pomegranate, Strawberry puree)  |   |                    |                       |
| <b>Rose Sangria-</b>   |   |                    | \$300                 |
| Rose wine, Chambord, raspberries, sparkling lemonade   |   |                    |                       |
| <i>*Never ending is priced for a party from 25-40 guests-add \$3 per guest over 40</i>   |   |                    |                       |
| <i>*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</i> |   |                    |                       |

**Mocktail Beverage List-**

|  | <i>Per Glass</i> | <i>Per Pitcher</i> | <i>“never ending”</i> |
|--|------------------|--------------------|-----------------------|
| <b>Strawberry Lemonade-</b>                          | \$3              | \$25               | \$75                  |
| Puree of fresh strawberries, lemonade, chopped basil |                  |                    |                       |
| <b>Blue Suede-</b>                                   | \$3              | \$25               | \$75                  |
| Sprite, Monin blue curacao, blue berries             |                  |                    |                       |

**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. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors d'oeuvres listed below will be passed. Ask Michael for a full list of hors d'oeuvres if you wish to splurge a little more.**

**Tarts**

Maryland Style Crab Imperial-Fried wonton cup-\$3 per piece

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo-\$2.50 per piece

Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$2.50 per piece

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

Vegetable spring roll-hand rolled, tamari dipping sauce-\$3.50 per roll (vegan)

Cheesesteak Spring Roll-provolone, shaved beef, caramelized onions-\$5 per roll

Shrimp spring rolls-Thai chili sauce-\$4.50

**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

Mini Shrimp Tacos-remoulade-\$3 per

Crab Beignets (1.5 oz.)-remoulade-\$5 per

Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$4 per piece

Jerk Spiced Tuna and Grilled Pineapple Skewer-\$5 per

Jumbo Shrimp Cocktail-house made sauce-\$3.75 piece (gluten free)

Mini Maryland Style Crab Cakes (1 oz.)-Lemon-caper aioli-\$4

Crab Cakes Sliders (2 oz.)-chopped tomato, shredded lettuce, Le Bus slider roll, lemon-caper aioli-\$7 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 per

Prosciutto Wrapped Shrimp-\$5.5 per

**Turf**

Prime Cheddar Slider-Le Bus slider roll, chef's special sauce-\$6 per

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

Mini Chicken Tacos-pulled chicken, chipotle+lime aioli -\$3

Tenderloin Tips- bearnaise dipping sauce-\$3.50 per (gluten free)

Best of Philly Slider-local mushrooms, caramelized onions, jack cheese, Le Bus slider roll-\$7

PA Wagyu Beef Slider-bourbon braised bacon, cheddar, tomato jam, Le Bus slider roll-\$8

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

**Earth**

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

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

**Stationed Hors d'oeuvres**

**Artisan Cheese Board--\$26 serves 6-8**

*Brichrun Hills Blue-Chester Springs, PA-cow's milk*

*Calkins Creamery-Homesdale, PA-cow's milk, brie style*

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

*with accompaniments*

**Slate Charcuterie Board**-Spanish and Italian cured meats like prosciutto, mortadella, Soppressata and more-\$30 serves 6-8

**Chef's Slate Combo Artisan cheese and charcuterie board**-\$55 per slate serves 6-8

**Vegetable Crudité**-choose from one of our house made dips;-\$3 per person-included one dip

Creamy spinach and artichoke

Roasted red pepper hummus

House made ranch

House made creamy Rogue Valley blue cheese

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

Tomato, mozzarella and olive oil

Roasted red pepper hummus

Whipped goat cheese and honey

**Warm Spinach and artichoke dip-grilled pita-\$30**

**East Coast Crab Dip-grilled pita-\$16.5 per skillet-serves 6-8**

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

**Mini Dessert Station-\$45 for 25 pieces**

|                                      |  |                      |
|--------------------------------------|--|----------------------|
| Carrot Cake                          | Chocolate covered strawberries (gluten free) | Seasonal fruit tarts |
| Bourbon Crème Brûlée (gluten free)   | Chocolate Chip cookies                       | Peanut Butter        |
| Cookies                              |  |                      |
| Chocolate Pot au Crème (gluten free) | Italian Biscotti                             |                      |

### **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 cupcakes 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

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