



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Tour Group Lunch 1 2023

SERVED

Seasonal Petite Organic Salad

Fall/Winter-Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette

Spring/Summer-mixed greens, goat cheese, strawberries, candied nuts, dark balsamic

ENTREES

House Made Seasonal Pasta

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-October-February

Local mushroom ravioli-parmesan-truffle cream-March-June

Baby spinach and ricotta ravioli-sun-dried tomato blush sauce-July-September

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

Petite Free Range Chicken Breast

Creamy mashed potatoes, French green beans, Kennett square mushroom sauce

DESSERTS-

Mini Crème Brûlée

Food	\$30 per person including iced tea, coffee, soda
Tax	6%
Gratuity	20%