



**Thanksgiving Buffet at the Brandywine Prime**

**Open from 1pm-8pm**

**\$32.95 for adults, \$14.95 for kids under 15, children under 4 free!**

**Traditional Thanksgiving Buffet**

**• Soup & Salads**

**Kennett Square Mushroom Soup**

**Mixed Wild Field Greens**

shaved fennel, toasted almonds, aged goat cheese, apple honey vinaigrette

**Romaine Hearts**

toasted parmesan crouton, shaved Reggiano, creamy garlic dressing

**Roasted Turkey with natural pan gravy**

**Starches**

Roasted Garlic Mashed Potatoes  
Sweet Potatoes  
Keith's Chorizo Stuffing

Haskell's Farm Pumpkin Pie  
Pumpkin Bread Pudding  
Mini Carrot Cake  
Mini fresh fruit tarts

**• Artisan Bread from Le Bus Bakery**

Pumpkin Nut Rolls      7-Grain Rolls  
Whole Grain Muffin      Pumpkin Muffin  
Brioche Rolls      Sourdough Rolls

**• Imported and Local Cheeses**

Shellbark Farm's aged goat's cheese  
Manchego  
Reggiano

**Carved to order Prime Rib with au jus**

**Vegetables**

French Green Beans shallot butter  
Glazed Baby Carrots  
Autumn Vegetable Medley  
House Made Cranberry Sauce  
Creamed Pearl Onions Gratinée  
Roasted butternut squash with candied pecans

**Pastries**

Warm Apple Cobbler  
House made cookies  
Mini black magic cake  
Mini Crème Brulee

**A La Carte Menu**

**Appetizers**

Butternut Squash Soup      \$8  
Local Mushroom Soup      \$8

Caesar Salad      \$9  
Mixed Field Greens      \$8

**Entrees**

Grilled Atlantic Salmon      \$25  
Shrimp and asparagus risotto

New York Strip Loin\*      12oz      \$32  
Filet Mignon \*      8oz      \$36

The BP Crab Cake      \$25  
Lobster pomme puree, corn relish

**• Accompanied by:**  
roasted garlic pomme puree  
sautéed exotic mushrooms  
pomegranate cabernet reduction  
herbed butter

**• Customize your steak with:**  
4 oz crab cake      \$9  
Grilled Gulf Shrimp (3)      \$9

