



**Below are the most popular hors d'oeuvres. You can add them on to any of the pre-selected holiday menus.**

**Hors D'oeuvres-**If you would like to add hors d'oeuvres on 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 it you wish to splurge a little more.

#### **Tarts**

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo-\$1.50 per piece

Local Goat Cheese Tart- Second Chance Ranch honey, nuts, caramelized onions-\$1.50 per piece

Jumbo Lump Crab Imperial Tart-\$2.50 per piece

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

Vegetable spring roll-hand rolled, tamari dipping sauce-\$3 per roll

Short Rib Spring Rolls-house made BBQ sauce-\$4 per roll

Shrimp spring rolls-Thai chili sauce-\$4 per roll

#### **House Made Flat Breads-each flat bread is 10 pieces, \$13 per flat bread**

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

#### **Other creative bites-**

Amish Chicken Quesadillas-Jack cheese, chipotle aioli-\$1.50 per piece

Mini Fried Mozzarella-Hand-made, roasted tomato-\$1 per piece

Gulf Shrimp Tempura-Thai chili sauce-\$3 per piece

Pacific Octopus Martini-chipotle aioli, avocado-\$5 per martini

Artisan Cheese Board- see current cheese list on our regular dinner menu at [www.brandywineprime.com](http://www.brandywineprime.com) -

Charcuterie Board-MP

Shrimp and Avocado Salsa in a Corn Cup-\$2 per

Seared Prime NY Strip Steak-focaccia crouton with melted Rogue Valley blue-\$4 per

Mini Crab Cakes-Meyer lemon aioli-\$5 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5 per

Holiday Dinner 2018 Menu #1

SERVED

(choose 1 salad and 1 soup, the guests choose between the **soup or salad** you choose the day of the party)

**Seasonal Petite Organic Salad**

Mixed greens, Rogue valley blue cheese, red grapes, candied nuts, dark balsamic vinaigrette

**Chopped Iceberg Wedge**

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

**Baby Spinach**

goat cheese, candied nuts, sun-dried cranberry vinaigrette

**Steakhouse Caesar Salad**

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

**Cup of Seasonal House Made Soup**

Maryland Style Crab Chowder

or

Creamy local mushroom

Or

Classic French Onion

ENTREES

**Grilled Faroe Island Salmon**

Lump crab and English pea risotto, Meyer lemon aioli

**House Made Seasonal Pasta**

Fresh Spinach/ Ricotta Ravioli-parmesan cream sauce

**Center Cut Petite 6 oz. Filet Mignon**

**(upgrade to an 8 oz. Filet-add \$9 per person)**

**(upgrade to a 10 oz. Prime Filet-add \$18 per person)**

**(substitute a 14 oz. USDA Prime NY Strip-add \$12 per person)**

Creamy mashed potatoes, haricot vert, BP steak sauce

**Additional Family Style Sides Available-**

3-cheese potato au gratin-\$6 per person

Pancetta Braised Brussels Sprouts-\$6 per person

Duck Fat Roasted Mushrooms-\$7 per person

Butter Braised Jumbo Lump Crab-\$15 per person

Lobster Risotto -\$16 per person

DESSERTS

**Chocolate Pot au Crème**-Fresh whipped cream

**Bourbon Crème Brûlée**

**Fresh Berries with whipped cream**

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

Tax 6%

Gratuity 20%

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

## **Bar Packages for events@ Brandywine Prime**

### **Full Open Bar-\$9.75 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-\$7.25 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 yours guests consume. We can customize this bar to only offer the beverages you choose to have.**

**Non-alcoholic beverages maybe purchased on consumption or are available unlimited for a flat fee of \$2.50 per person. They are included with either bar package above.**

**Cash Bar-The restaurant and bar are open during the hours we host events. You can elect to have your guests purchase their own drinks at the bar**

See our current dinner or dessert menu for more ideas on menu substitutions.

Menus are posted on [www.brandywineprime.com](http://www.brandywineprime.com)

