

# We Cater

A FRESH approach to catering for:

- Corporate Functions
- Private Celebrations
- Full service and drop off catering
  
- Office presentations
- Open houses
- Wedding showers
- House parties

Invite us to your next party



One click for information and gift certificates.



**BrandywinePrime**  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

BrandywinePrime.com  
610.388.8088



BistroOnTheBrandywine.com  
610.388.8090



ToscanaKitchen.com  
302.654.8001



DeepBlueBarandGrill.com  
302.777.2040

## Hors D'oeuvres

- Mini Crab Cakes-chili, lime cream
- Lobster Salad-citrus crème fresh, cucumber
- Tuna Tartare-chopped avocado, crispy wonton, wasabi aioli
- Tomato Bruschetta-garlic rubbed crostini, chopped tomato, house made mozzarella
- Lamb Lollipops- rosemary mint aioli
- Goat Cheese Crostini-soft local goat cheese, local honey, toasted nuts
- Kennett Square Tart-local mushrooms and triple creamed brie baked in filo
- White bean hummus-oven-dried tomatoes on crostini
  
- Shaved hanger steak-focaccia crouton with melted Gorgonzola
- Clams Casino-little neck clams, classic preparation
- Oyster Rockefeller-classic preparation
- East or West coast oysters, cucumber mignonette
- Grilled Portabellas-grilled and marinated local whipped mascarpone dip
- Prosciutto wrapped figs-berry compote (in season)
- Skewered Shrimp-southern style remoulade sauce
- Skewered Tenderloin-chipotle rubbed tenderloin, horseradish cream
- BP Cheese Sticks-grated Reggiano, puff pastry, southern spice
  
- Shrimp Cocktail-house made cocktail sauce
- Vegetable Crudités-seasonal dipping sauce
- Cheese Plate-Local and imported artisan cheeses, crackers and house made sides, grissini
- Warm Brie-berry and nut compote, crackers

## Made to Order Menu (All day every day)

### Soups

Creamy Asparagus with truffles  
French Onion soup  
with foccacia crouton  
Kennett Square Mushroom soup  
Spicy Maryland Crab Chowder  
Creamy Seafood Chowder

### Pizzas

#### Margherita

fruity tomato sauce and fresh mozzarella and basil

#### 4 cheeses

gruyere, gorgonzola, mozzarella and Reggiano

#### Pissaladière

caramelized onion, anchovy and Niçoise olives, with fresh herbs, grated pecorino and mozzarella

#### Pesto

Grilled pulled chicken breast, shaved red onion and mozzarella

#### Roasted pears

Gorgonzola, mozzarella, pine nuts and truffle honey

#### Ricotta cheese

Roasted garlic, oven dried tomato, spinach and mozzarella

#### Mushrooms

pancetta, asparagus and gruyere

## Pastas

**Penne with Shrimp** tossed with a pomodoro sauce and roasted garlic

**Tortellini** filled with spinach and ricotta with a sun-dried tomato cream.

**Penne all'Amatriciana** with pancetta, onion, tomato sauce and topped with pecorino cheese

**Agrolotti** filled with swiss chard and ricotta, velvety cream sauce

**Lobster Ravioli** with sautéed rock shrimp, brandy cream sauce

**Penne Bolognese** rich, creamy veal sauce, grated Reggiano

## Sides

### Glazed Asparagus

Steamed and served with Mandarin orange/ginger dressing

### Grilled Portabellas

Chilled with lime, shallot dressing, lemon mascarpone cheese

### Mac+Cheese

Oven dried tomatoes

### Truffle Scallop Potatoes

### Creamy Mashed potatoes

### Roasted New Potatoes and Snap Peas

Soft white onions

### Zucchini and Squash Sauté

### Brussels sprouts

Bacon and mustard

## Catering Entrees

### Whole Roasted Tenderloin

3-day demi, or horseradish mayo

### The BP Jumbo Lump Crab Cake

Spicy remoulade sauce

### Stuffed Pork Tenderloin

Stuffed with prosciutto and spinach, apple demi-glace, or garlic mayo

### 5-Spice Ahi Tuna Loin

Wasabi Aioli

### Chicken Involtini

Chicken breast stuffed with spinach and prosciutto, Dijon cream sauce

### Pan Roasted Chicken Breast

Petite breast, served with a pan jus

## Salads

### Hollywood Cobb

Grilled chicken, crisp romaine, chopped tomato, red onion, apple wood smoked bacon, avocado, crumbled blue cheese, hard boiled egg, avocado creamy dressing

### Classic Caesar Salad

### Mixed Greens

Wild field greens, red grapes, blue cheese, dark balsamic vinaigrette

### Spinach

Baby spinach, goat cheese, chopped red onion, sun-dried cranberry vinaigrette

### Prime Chopped Salad

Roasted turkey and ham, fresh mozzarella, hard boiled egg, bacon, chopped tomato, greens, fingerling potatoes

### Kitchen Salad

Grilled chicken, prosciutto, white beans, fresh mozzarella, field greens, olives, eggplant tapenade, chopped tomato, frizzled leeks

### Steakhouse Salad

Grilled sliced sirloin, baby spinach, chopped tomato, crumbled blue cheese, blue cheese dressing

### Fresh Mozzarella Salad

Hand-made mozzarella with oven dried tomatoes and pesto

### Roasted New Potato Salad

Fresh dill and scallions

## Desserts

### Vanilla Bean Crème Brûlée

### Fresh Fruit Tarts

Fresh whipped cream

### Chocolate Ganache Tarts

Raspberry coulis

### Tiramisu Cups

### Chocolate Bread Pudding

Frangelico whipped cream

### Mini Desserts

carrot cake, brownies, cookies, whipped cheesecake, chocolate mousse cups, chocolate strawberries, mini fruit tarts, chocolate bon bons  
profiteroles filled with hazelnut cream-chocolate sauce

**Whole cakes and pies are available also.**

**48 hrs notice needed on these items.**

## Casual Catering

This is just a small sample of what we can do. Call us to discuss your event, and let us customize a menu for your budget.

610.388.8088

**610.388.8089**

[www.BrandywinePrime.com](http://www.BrandywinePrime.com)

[www.BistroOnTheBrandywine.com](http://www.BistroOnTheBrandywine.com)

[Michael@brandywineprime.com](mailto:Michael@brandywineprime.com)

(rte 1 and 100)

Chadds Ford, PA 19317