



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Catering Executive Dinner

Reception at the House

Grilled Hanger Steak

Crostini, gorgonzola cream

Spring Pea Puree

Crème Fraiche

U10 Shrimp Cocktail

Cuban spiced cocktail sauce

First Course

Pan Roasted Spot Prawn

Smoked paprika, garlic beurre blanc, tomato bread

Second Course

Ancho Chili Rubbed Roasted Tenderloin

Red bliss potatoes, snow peas, 3-day demi-glace

Dessert

Flan

Seasonal berries, chocolate truffle

Food	\$935
Labor	\$525