



# Brandywine Prime

SEAFOOD & CHOPS  
@ Chadds Ford Inn

## ***Brandywine Prime Hors D'oeuvres***

Mini Crab Cakes-	chili, lime cream	\$2.75/pc
Lobster Salad-	citrus crème fresh, cucumber wheel	\$2.50/pc
Tuna Tartare-	chopped avocado, crispy wonton, wasabi aioli	\$2/pc
Vegetable Spring Roll-	hand rolled, tamari dipping sauce	\$3.00/pc
Lobster Spring Roll-	hand rolled, tamari dipping sauce	\$3.50
Tomato Bruschetta-	garlic rubbed crostini, chopped tomato, house made mozzarella	\$1.50
Lamb Lollipops-	rosemary mint aioli	\$5.00/chop
Goat Cheese Crostini-	soft local goat cheese, local honey, toasted nuts	\$1.50/pc
Kennett Square Tart-	local mushrooms and triple creamed brie baked in filo	\$2/pc
Shrimp Tempura-	Thai chili sauce	\$3.00/pc
White bean hummus-	oven-dried tomatoes on crostini	\$1.50/pc
Shaved hanger steak-	focaccia crouton with melted Gorgonzola	\$2.50/pc
Clams Casino-	little neck clams, classic preparation	\$2.50
Oyster Rockefeller-	classic preparation	\$3
Champagne Oysters-	Blue point oysters baked with a Champagne cream	\$3
Raw Oysters-	East or West coast oysters, cucumber mignonette	\$2.35/pc
Beef Tartare-	classic tartare, house made parmesan cup	\$2
Grilled Portabellas-	grilled and marinated local mushrooms, whipped mascarpone dip	\$50 platter
Prosciutto wrapped figs-	berry compote (in season)	\$3
Skewered Shrimp-	southern style remoulade sauce	\$3
Strip Rolls-	Thinly sliced strip steak wrapped on lemongrass, lemongrass soy dipping sauce	\$5/pc
Skewered Tenderloin-	chipotle rubbed tenderloin, horseradish cream dipping sauce	\$2.50
BP Cheese Sticks	grated Reggiano, puff pastry, southern spice	\$1.50



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## Stationary

Shrimp Cocktail -	house made cocktail sauce	\$3.00/pc
Vegetable Crudités-	seasonal dipping sauce	\$25 small/\$45 large
Cheese Plate	Local and imported artisan cheeses, crackers and house made sides, grissini	\$45 small/\$65 large
Warm Brie	berry and nut compote, crackers	\$MP wheel
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 crème brûlée ----pick 5 desserts	\$25-small/ \$40 large