



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Sample Rehearsal Dinner Menu Spring/Summer 2010

Salad

Center Cut Iceberg Wedge

Creamy blue cheese dressing, chopped bacon and tomato

ENTREES

Pan Roasted Atlantic Salmon

Roasted fingerling potatoes, pearl onions, mushrooms and spinach, Provencal sauce

14 oz. Berkshire Pork Chop

Creamy mashed potatoes, haricot vert, apple demi-glace

House Made Tortellini

Hand rolled pasta filled with ricotta cheese and spinach, sun-dried tomato cream

DESSERTS

Chocolate Bread Pudding

Frangelico whipped cream

Crème Brulee

Traditional custard topped with a layer of crispy caramel, house made biscotti

Fresh Berries

Almond cone, Bavarian cream

Food	\$ 32.50 per person
Tax	6% of food
Gratuity	18%