



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Proposed Rehearsal Dinner #3 Spring/Summer 2010
Passed Snacks

- Skewered Shrimp- southern style remoulade sauce
Strip Rolls- Thinly sliced strip steak wrapped on lemongrass,
lemongrass soy dipping sauce
Vegetable Spring Roll- hand rolled, tamari dipping sauce

Served

SALAD

Center Cut Iceberg Wedge

Creamy blue cheese dressing, crisp bacon, chopped tomato

House Made Tomato Mozzarella Salad

Red onion, aged balsamic

ENTREES

House Made Lobster Ravioli

Sauteed rock shrimp, brandy cream sauce

Grilled 14 oz. Berkshire Pork Chop

Truffle potato au gratin, haricot vert, cabernet reduction

8 oz. Prime Filet Mignon

Creamy mashed potatoes, haricot vert, veal demi-glace

DESSERTS

Profiteroles

Filled with Frangelico pastry cream, drizzled with chocolate sauce

Fresh Berries

Almond cone, Bavarian cream

Chocolate Lava Cake

Served warm, with house made vanilla ice cream

Food	\$40.50 per person including non-alcoholic beverages
Tax	6% of food
Gratuity	18%