



Brandywine Prime
SEAFOOD & CHOPS
@ Chadds Ford Inn

Buffet lunch sample #1 2012

Stationed and Passed Snacks

Vegetable Crudités- served with house made hummus

Mini Cheese Tarts-local goat cheese, caramelized onions, 2nd Chance Ranch truffle honey

Vegetable spring roll-hand rolled, tamari dipping sauce

Plated and Served

Baby Organic Spinach Salad

Goat cheese, caramelized nuts, sun-dried cranberry vinaigrette

ENTREES

Chesapeake Style 4 oz. Crab Cake

Old Bay remoulade

House Made Tortellini

Filled with ricotta cheese, sun-dried tomato cream sauce

Stuffed Free Range Chicken Breast

Stuffed with mozzarella, Dijon sauce

Sides-

Pan roasted new potatoes, haricot vert

Mini Dessert and Coffee

Food	\$22.50 per person including non-alcoholic beverage
Tax	6%
Gratuity	20%