



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Buffet-Spring/Summer 2010

Snacks

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| Cheese Plate | Local and imported artisan cheeses, crackers and house made sides, grissini |
| Shrimp Cocktail - | house made cocktail sauce |
| Strip Rolls- | Thinly sliced strip steak wrapped on lemongrass, lemongrass soy dipping sauce |

SALAD

Mixed Field Greens

Blue cheese, red grapes, dark balsamic vinaigrette

ENTREES

The BP Jumbo Lump Crab Cake

Citrus beurre blanc

Carved Beef Tenderloin

Garlic aioli

Hand Rolled Tortellini

Ricotta cheese tortellini in a light tomato cream

Sides

Creamy mashed potatoes, and asparagus with hollandaise

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| 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 |
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| Food | \$24.50 per person including non-alcoholic beverages |
| Tax | 6% of food |
| Gratuity | 18% |