



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Cocktail Holiday Party 2024

This menu is designed for a party with limited seating, high top tables, and a more unstructured and casual format.

Below is a sample menu we put together. We can customize to fit your needs. Please feel free to reach out.

This menu is priced out for 25 guests

| Passed Hors D'oeuvres | Pieces |
|--|---------------|
| Mini Local Mushroom Tarts-triple cream brie, truffle oil | 45 |
| Mini Beef Tacos-shredded lettuce, chipotle+lime aioli | 45 |
| Jumbo Gulf Shrimp Tempura-Chipotle aioli | 50 |
| Crab Beignets-remoulade | 40 |
| BBQ Pulled Chicken Sliders-BBQ sauce, LTO | 30 |

Stationed Hors d'oeuvres

Bruschetta Station-Crisp focaccia with 3 dips-

Tomato, mozzarella and olive oil

Roasted red pepper hummus

Whipped goat cheese and honey

Cheese Board with seasonal accompaniments

| | |
|----------|--------------------|
| Food | \$37.75 per person |
| Tax | 6% |
| Gratuity | 20% |

Beverages Non-alcoholic, beer, wine, and mixed drinks extra

Bar Packages for events@ Brandywine Prime

Full Open Bar-\$11 per person per hour-3-hour minimum (Brandywine Prime well liquor (Absolut, Tanqueray, Jim Beam, and similar selections, house chardonnay, pinot grigio, white and red wine of the week, cabernet and Syrah wines by the glass, domestic craft beer, imported and domestic bottled beer), includes non-alcoholic beverages also.

Wine and Beer only-\$8.75 per person per hour-3-hour minimum (Premium wines by the glass, imported and domestic and craft bottled beer), includes non-alcoholic beverages also.

On Consumption Bar- is available as a consumption-based bar also, i.e., you pay only for what your guests consume. We can customize this bar to only offer the beverages you choose to have.

Non-alcoholic beverages may be purchased on consumption or are available unlimited for a flat fee of \$4.50 per person. They are included with either bar package above.

Below are the most popular hors d'oeuvres.

Hors D'oeuvres-If you would like to add hors d'oeuvres to your party, we suggest 1.2 pieces of each hors d'oeuvre per person. The quantity will provide for a nice lite bite before sitting down for dinner. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors d'oeuvres listed below will be passed. Ask Michael for a full list of hors d'oeuvres if you wish to splurge a little more.

Tarts

Maryland Style Crab Imperial-Fried wonton cup-\$3 per piece

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo-\$2.50 per piece

Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$2.50 per piece

Served Crispy-each roll is 3 pieces

Vegetable spring roll-hand rolled, tamari dipping sauce-\$3.50 per roll (vegan)

Cheesesteak Spring Roll-provolone, shaved beef, caramelized onions-\$5 per roll

Shrimp spring rolls-Thai chili sauce-\$4.50

House Made Flat Breads-each flat bread is 10 pieces, \$14 per flat bread

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

Margherita-house made marinara, handmade mozzarella

Surf

Tuna Tartare-served on a rice cracker (gluten free)-\$6 per

Mini Shrimp Tacos-remoulade-\$3 per

Crab Beignets (1.5 oz.)-remoulade-\$5 per

Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$4 per piece

Jerk Spiced Tuna and Grilled Pineapple Skewer-\$5 per

Jumbo Shrimp Cocktail-house made sauce-\$3.75 piece (gluten free)

Mini Maryland Style Crab Cakes (1 oz.)-Lemon-caper aioli-\$4

Crab Cakes Sliders (2 oz.)-chopped tomato, shredded lettuce, Le Bus slider roll, lemon-caper aioli-\$7 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5.25 per (gluten free)

Grilled Shrimp Skewer- Texas Gulf shrimp-grilled angry-\$4 per

Prosciutto Wrapped Shrimp-\$5.5 per

Turf

Prime Cheddar Slider-Le Bus slider roll, chef's special sauce-\$6 per

BBQ Pulled Chicken Slider-LTO, BBQ sauce -\$6 per

Mini Chicken Tacos-pulled chicken, chipotle+lime aioli -\$3

Tenderloin Tips- bearnaise dipping sauce-\$3.50 per (gluten free)

Best of Philly Slider-local mushrooms, caramelized onions, jack cheese, Le Bus slider roll-\$7

PA Wagyu Beef Slider-bourbon braised bacon, cheddar, tomato jam, Le Bus slider roll-\$8

Mini Beef Tacos-seasoned prime ground beef, shredded cheese, chipotle+lime aioli-\$3

Shanghai Chicken Skewer-Thai chili mayo-\$3 per

Lamb Lollipops-seasoned and seared, garlic aioli-MP

Earth

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra virgin olive oil-\$2.75 per

Truffle Tater Tots-spicy catsup-\$2 (vegan)

Stationed Hors d'oeuvres

Artisan Cheese Board--\$26 serves 6-8

Briarun Hills Blue-Chester Springs, PA-cow's milk

Calkins Creamery-Homesdale, PA-cow's milk, brie style

Round Top Farm-Johnny's Clothbound Cheddar-Paradise, PA-cow's milk-big, bold, and nutty

with accompaniments

Slate Charcuterie Board-Spanish and Italian cured meats like prosciutto, mortadella, Soppressata and more-\$30 serves 6-8

Chef's Slate Combo Artisan cheese and charcutier board-\$55 per slate serves 6-8

Vegetable Crudité-choose from one of our house made dips;-\$3 per person-included one dip

Creamy spinach and artichoke

Roasted red pepper hummus

House made ranch

House made creamy Rogue Valley blue

cheese

Bruschetta Station-Crisp focaccia with 3 dips-\$4 per person

Tomato, mozzarella and olive oil

Roasted red pepper hummus

Whipped goat cheese and honey

Warm Spinach and artichoke dip-grilled pita-\$30

East Coast Crab Dip-grilled pita-\$16.5 per skillet-serves 6-8

Mini Skillet Meatballs-house made marinara, provolone-\$10 per skillet

Mini Dessert Station-\$45 for 25 pieces

Carrot Cake Chocolate covered strawberries (gluten free)

Seasonal fruit tarts

Bourbon Crème Brûlée (gluten free) Chocolate Chip cookies

Peanut Butter

Cookies

Chocolate Pot au Crème (gluten free)

Italian Biscotti