



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

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

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

Stationed Hors d'oeuvres

Boardroom Cheese Board-\$3 per guest- with accompaniments

Monterey Jack

Farmhouse Cheddar

Mild Havarti

Local Artisan Cheese Board--\$26 serves 3-4

Brichrun 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-\$45 serves 6-8

Chef's Slate Combo Artisan cheese and charcutier board-\$65 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-\$50 for 25 pieces-Carrot Cake Chocolate covered strawberries (gluten free)

Seasonal fruit tarts Bourbon Crème Brûlée (gluten free)

Chocolate Chip cookies

Peanut Butter Cookies

Italian Biscotti

Smores Tart

Vanilla Cheesecake

Chocolate mousse

cups Mini Chocolate Chip Cookie Cheesecakes

Apple Tart

Chocolate ganache/espresso tart

Cookies and Cream Tart

Private Event Menu 2 2024

SERVED

(Choose 1 salad and 1 soup, the guests choose between the **soup or salad** you choose the day of the party)

Seasonal Petite Organic Salad

- Fall-Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette
- Winter-mixed greens, red grapes, Rogue Valley blue, candied nuts, dark balsamic
- Spring/Summer-mixed greens, goat cheese, strawberries, candied nuts, dark balsamic

Chopped Iceberg Wedge

Tomato, crisp bacon, blue cheese, cucumber, creamy blue cheese dressing

Baby Spinach

goat cheese, candied nuts, sun-dried cranberry vinaigrette

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

Cup of Seasonal House Made Soup

Pumpkin and Butternut Squash Bisque-October-February

Summer Corn Chowder with bacon-July-September

Creamy Kennett Square mushroom soup (all year)

+\$3 Maryland Style Crab Chowder

\$3 New England Style Clam Chowder

+\$3 Crock of Classic French Onion

+\$8 Creamy Lobster Bisque

ENTREES

Eastern Shore Jumbo Lump Crab Cake-

Tomato+corn+bacon succotash (served cool), spicy NOLA remoulade

Double Cut Free Bird Farm Pan Roasted Chicken Breast-pan jus

or

14 oz. Prime Pork Chop

or

12 oz. Center Cut CAB Black Angus NY Strip

(16 oz. USDA Prime NY Strip-\$18 per steak)

haricot vert BP steak sauce

haricot vert, cabernet reduction

Choose your potato-(sweet heat honey roasted, roasted garlic mashed, bacon/cheddar mashed, loaded mashed, buttermilk mashed)

House Made Seasonal Pasta

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-October-February

Local mushroom ravioli-parmesan-truffle cream-March-June

Baby spinach and ricotta ravioli-sun-dried tomato blush sauce-July-September

(Vegan entrée available also-please ask when setting up menu)

Surf your steak-Sauteed Jumbo lump crab-\$15

DESSERTS-Choose 3

Seasonal Bread Pudding-With ice cream, crème anglaise

Bourbon Crème Brûlée (GF)

Warm Strawberry Tart with Chantilly cream (May-September)

Flourless Belgium Chocolate Torte (GF)

Creamy Carrot Cake (nut free)

Chocolate Peanut Butter Pie

Chocolate Chip Cookie Dough Cheesecake-chocolate sauce, cookie crumbles

Local Creamery Ice Cream

Vanilla, Berry Sorbet, chocolate (pick one flavor)

Food	\$65.50 per person not including hors d'oeuvres and beverages
Tax	6%
Gratuity	20%

Additional Sides Served Family Style-

Pancetta Braised Brussels Sprouts-\$4 per person

Roasted Kennett Square Mushrooms with cipollini onions-\$4 per person

Roasted Asparagus with parmesan-\$5 per person

Eric's Skillet Mac n Cheese-\$4 per person

Additional Steaks

16 oz. USDA Prime Delmonico Ribeye

In House Dry-aged steak-Please inquire

12 oz. CAB Black Angus NY Strip-MP

16 oz. Bone-in USDA Prime NY Strip

Additional Seafood

Pan Seared Day Boat Scallops

Lemon Garlic Swordfish

Vegan Entree

Vegan Chili

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 \$5 per person. They are included with either bar package above.