



### Drop Off Catering

Perfect for corporate functions, casual gatherings, holiday get-togethers and intimate affairs in your home.

We will deliver the food straight to your table and make sure you have everything you need. All you have to do is be a guest at your own party (and then clean it up.)

### Full Service Catering

From tents in your own backyard to rustic barns and historic properties, we craft each event individually. We offer custom menus, coordination of staff and rentals, on site planning and execution, setup, breakdown and anything in between. A corporate catering for 1000 or a backyard wedding for 15 garners the same effort and enthusiasm.

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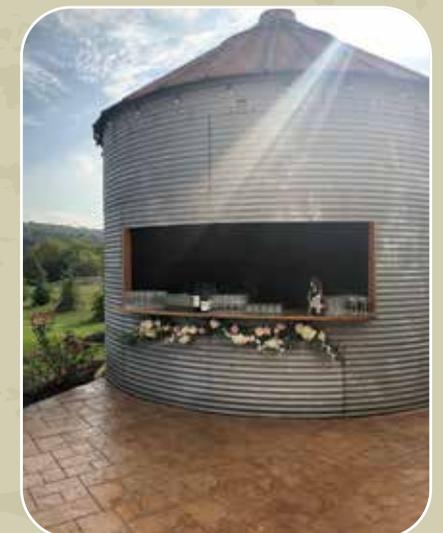
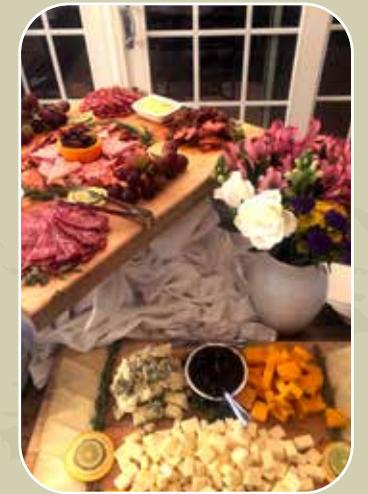
**Brandywine Prime Seafood & Chops**

BrandywinePrime.com

610.388.8088

1617 Baltimore Pike

Chadds Ford, PA 19317



**drop off** catering menu

## hors d'oeuvres

### **seared prime ny strip steak**

focaccia crouton with melted gorgonzola

### **jumbo shrimp cocktail**

house made cocktail sauce

### **surf and turf skewers**

diver scallops wrapped in hickory  
smoked bacon

### **grilled portabellas**

grilled/marinated local mushrooms,  
whipped mascarpone dip

### **caprese skewers**

house made mozzarella, heirloom  
tomato, extra virgin olive oil, basil leaf,  
hawaiian sea salt

### **kennett square tart**

local mushrooms and triple creamed brie

### **shellbark hollow goat cheese tart**

local goat cheese, second chance ranch  
honey, caramelized nuts

### **crab imperial tart**

east coast crab imperial

### **1oz. mini crab cakes**

meyer lemon aioli

### **grilled lamb lollipops**

rosemary and garlic

### **goat cheese profiteroles**

truffled herb

## stationed

### **charcuterie board**

prosciutto di parma, soppressata, spanish  
chorizo, mortadella, italian sausage,  
marinated olives, crisps and spicy mustardo

### **vegetable crudité's**

house cut seasonal vegetables with  
red pepper hummus or avocado ranch

### **cheese board**

farmhouse cheddar, jack cheese, mild  
creamy goat, rogue valley blue, house  
made crisps

### **local cheese board**

birchrun blue, shellbark hollow farm goat,  
conebella farm cheddar

### **spinach & artichoke**

served warm with grilled pita

### **crab dip**

creamy artichoke, east coast crab,  
grilled pita

## soups

### **kennett square mushroom soup**

parmesan, white truffle oil

### **maryland style crab chowder**

### **italian wedding soup**

### **local asparagus soup**

with lump crab (spring)

### **heirloom tomato bisque**

(late summer/early fall)

### **butternut squash bisque**

(late fall/winter)

## fresh garden salads

### **tuscan salad**

fresh field greens, tomato, artichoke hearts,  
mushrooms, hearts of palm, tossed with light  
lemon vinaigrette

### **mixed greens**

goat cheese, candied nuts, strawberry apple  
cider vinaigrette

### **house salad**

mixed greens, red grapes, maytag blue  
cheese, and dark balsamic vinaigrette

### **steakhouse caesar**

classic caesar salad of romaine tossed in a  
creamy, garlic laced vinaigrette with  
homemade brioche croutons and reggiano

### **garden salad**

cucumber, tomato, shaved carrots, red onion,  
mixed greens, house made ranch

### **baby spinach**

coach farm goat cheese, toasted nuts,  
sun dried cranberry vinaigrette

### **classic center cut wedge**

creamy blue cheese dressing, chopped ba-  
con, fresh tomato

### **peach salad**

mixed greens, goat cheese, red onion, toast-  
ed almonds, maple white balsamic

### **arugula**

dried blueberries, feta cheese, crispy pro-  
sciutto, pistachios, raspberry vinaigrette

## pasta

### **hand rolled tortellini**

ricotta cheese filling, sun  
dried tomato cream sauce

### **hand made agnolotti**

filled with baby spinach and ricotta, velvety  
cream sauce

### **short rib ravioli**

exotic mushroom cream sauce

### **mushroom ravioli**

parmesan truffle cream

### **tuscan shrimp**

pancetta, tomatoes, shrimp, asparagus, pan  
sauce

### **penne pasta**

roasted garlic, fresh basil, fresh tomatoes

### **lobster ravioli**

### **butternut squash ravioli**

light sage and butter sauce

## entrees

### **stuffed pork tenderloin**

stuffed with prosciutto and spinach

### **beef tenderloin**

### **chicken involtini**

stuffed with mozzarella cheese,  
dijon cream sauce

### **pan roasted free range chicken breast**

exotic mushroom demi glace

### **forever braised short ribs**

cabernet reduction

### **southern style fried chicken**

### **jumbo lump crab cakes**

lemon caper aioli

### **sautéed jumbo tuscan gulf shrimp**

pancetta butter sauce

### **grilled faroe island salmon**

## additional options

### **summer orzo pasta salad**

orzo, chick peas, tomato, red onion,  
meyer lemon basil vinaigrette

### **watermelon salad**

cucumbers, basil, mint, balsamic onions,

### **grilled potato salad**

with warm bacon vinaigrette

### **tomato & fresh mozzarella salad**

### **fruit salad**

## starches and vegetables

- creamy maine lobster mashed potatoes
- roasted garlic mashed potatoes
- pancetta kennett square mushrooms
- grilled asparagus
- salt crusted idaho baked potato
- butter braised haricot vert
- butternut squash puree
- creamy mashed potatoes
- rosemary red bliss potatoes
- brussels sprouts with pancetta
- baby heirloom carrots
- lobster cream corn
- grilled marinated vegetables
- creamy spinach & artichoke
- mac n cheese
- wild rice

## mini desserts

- chocolate chip cookie dough cheesecake
- cherry jubilee tart
- flourless dark chocolate heart shaped torte
- flourless white chocolate heart shaped torte
- chocolate covered strawberries
- profiteroles filled with hazelnut cream
- mini crème brûlée
- macarons
- mini carrot cakes with chocolate drizzle
- warm pan of chocolate bread pudding
- mini fruit tarts
- chocolate chip cookies
- peanut butter cookies

