



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Catering Proposal for Wedding-75 guests
3:30pm-7:30

Passed and Stationed Hors D'oeuvres 3:30-4:30

Crudités

Artisan Cheeses

Shaved hanger steak, foccacia crouton with melted Gorgonzola

Kennett Square mushrooms and triple creamed brie baked in filo

Tuna Tartare, Crispy Wonton

Dinner Buffet 4:30-6pm

Mixed green salad with red grapes and blue cheese

BP Crab Cakes

Carved Chili rubbed beef tenderloin, ancho chili mayo

Ricotta Cheese Tortellini in a sun-dried tomato cream

Sides

Snap pea and red bliss potato salad

Summer squash and zucchini sauté

Food \$2450

Staff-arrival on site at 1:30, leaving the site clean and broken down 9pm.

9.5 hrs per staff member, includes load in, travel and unload

Staff-chef, 2servers, no bartender \$525