



**BRANDYWINE
CONSERVANCY &
MUSEUM OF ART**

STATIONARY PLATES

CHEESE PLATE

3 Month Manchego, Crumbled Blue, White Cheddar
Garnished with raspberry apple butter and wildflower honey
Assorted crackers

CHARCUTERIE PLATE

Smoked Country Ham, Lebanon Bologna
Garnished with fennel agrodulce and stone ground mustard

PASSED HORS D'OEUVRES (Choose 4)

SWEET CORN FRITTERS-Green tomato marmalade

POTATO AND CABBAGE PANCAKES-Fermented
kimchee and soy reduction

BACON WRAPPED DATES-Blue cheese fonduta

HAM or SMOKED CHICKEN CROQUETTES – romesco
sauce

TEMPURA BEECH MUSHROOMS – gluten free corn
tempura, black garlic sauce

BEET CRACKLINS – Crispy vegetarian cracklins, tarragon
crème fraiche

WILD MUSHROOM TOASTS – black vinegar marinated
mushroom, goat cheese mousse

FORAGERS FLATBREAD – Season vegetarian flat bread
with black garlic ricotta and micro arugula

BROCHETTES – Parsley Marinated Chicken or Grilled
Chorizo with Cherry tomato

CHILLED CRAB SALAD – cucumber chips, fresh
horseradish and lemon

STATIONS (Choose 2)

GRIST MILL STATION

Heirloom grits and shrimp

*Sautéed mushrooms, bacon, braised greens, green
onion, cheese, grilled bologna, winter root veg*

PAELLA STATION

Roasted Mushroom and Seasonal Vegetables

Saffron rice, toast points with smoked paprika aioli

CARVING STATION

Roasted Suckling Pig (presented whole) or Beef

Tenderloins

*Pickled scallion chimichurri, Romesco sauce, rosemary
white beans, Fingerling potatoes and pearl onions*

PASTA STATION

Spinach gnocchi, Wild Mushroom Ravioli, Chicken

Portabella Ravioli, Cheese Agnolotti

*Sundried tomato and garlic olive oil, smoked fontina
fondue, Foraged Herb Pesto, Parmesan Carbonara*

Dessert

STATIONARY DESSERTS AND COFFEE

Panna cotta, macaroons, fresh fruit with wildflower honey and champagne gelee

Fresh Brewed Regular and Decaffeinated Coffee and Fine Imported Teas