

Dinner Buffet

\$46 per person

Minimum of 30 guests, Based on 90 minutes of Service

Price Per Person Includes One Soup, Two Salads, Three Entrees, One Starch, One Vegetable and Freshly Baked Rolls & Butter Beverage Station of Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Soup and Salad (select one soup and two salads)

Deerfield's Cream of Mushroom Soup – Roasted Chester County Mushrooms, Fresh Herbs, Sun-Dried Tomato and Cream

Seafood Bisque – Shrimp and Crab with Cream and a Touch of Sherry

Chicken Corn Chowder – Chicken Breast, Potato, Corn and Fresh Herbs

Deerfield Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion
House-Made Herbed Croutons and House-Made Balsamic Vinaigrette

Caesar Salad – Romaine, Croutons, Parmesan Cheese and House-Made Caesar Dressing

Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
Crumbled Gorgonzola, Candied Walnuts and Maple Walnut Vinaigrette

Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber and Lemon Herb Vinaigrette

Creamsicle – California Greens, Almonds, Orange Segments, Dried Cranberry, Shredded Daikon and "Creamsicle" Dressing

Entrees (select three)

Exotic Mushroom Ravioli – Roasted Chester County Mushroom Medley and Porcini Cream

Chicken Valencia – Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream

Macadamia Nut Crusted Salmon – served with a Fresh Herb Beurre Blanc

Salmon "Confetti" – North Atlantic Salmon, Julienne Vegetable "Confetti" with Raspberry Vinaigrette

Chicken Marsala – Chicken Medallions, Wild Mushrooms and Marsala Demi-Glace

Santa Fe Chicken – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives and Extra Virgin Olive Oil

Champagne Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Hearts and Shallots in a
Champagne Cream Sauce

Flank Steak – Marinated, Grilled, Hand-Carved, Hunter-Style

Roasted Pork Tenderloin - Black Bean, Corn and Tomato Salsa

Lobster Ravioli – Ravioli filled with Ricotta Cheese and Lobster with White Truffle Cream Sauce

Mac and Cheese Ravioli – Served with a Yellow Tomato and Fresh Basil Sauce

Flounder Roulade – Crab Imperial filled Flounder Fillet wrapped in Smoked Salmon and Cracked Pepper Beurre Blanc
(add \$4 per person)

Pan-Seared Crab Cakes – Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc (add \$7 per person)

Petite Filet Mignon – Cabernet Demi-Glace (add \$7 per person)



Deerfield



Dinner Buffet continued

Starch Selections (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Duchess Potatoes with Parmesan Crust

Roasted Red Bliss Potato – Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs

Brown Rice Pilaf – Pecans, Celery, Sweet Onion and Fresh Herbs

Purple Sticky Rice – Dried Cherry, Dried Cranberry and Coconut Milk

Vegetable Selections (select one)

Broccoli Flan

Green Beans – Lemon, Cracked Pepper and Julienne Red Pepper

Tarragon Brown Sugar Glazed Baby Carrots

Grilled Asparagus

Stir Fried Snap Peas – with Carrots, Peppers, Red Onions, Shiitake Mushrooms, Ginger, Sesame Oil
and Water Chestnuts

Seasonal Vegetable Medley

Roasted Brussels Sprouts – Garlic, Pistachio and Extra Virgin Olive Oil

Dessert

Chef's Selection of Assorted Desserts

