

# Served Dinner

Available from 2:00 pm

Price Per Person includes Freshly Baked Rolls and Butter

Chef's selection of Starch, Vegetable, and Dessert

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

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## *First Course (select one soup or one salad)*

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**Choice of both Soup and Salad – Add \$3 Per Person**

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### *Soup*

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**Seafood Bisque** – Shrimp and Crab with Cream and a touch of Sherry

**New England Clam Chowder** – Clam, Potato, Bacon and Cream

**Wedding Soup** – Escarole, Miniature Meatballs, Parmesan and Chicken Broth

**Beef and Mushroom Barley Soup**– Morsels of Beef, Chester County Mushrooms, Barley and Beef Stock

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

**Chester County Mushroom Soup**– Roasted Chester County Mushrooms, Fresh Herbs and Sun-Dried Tomato and Cream

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### *Salad*

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**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

**Apple & Gorgonzola Salad** – Baby Arugula, Belgium Endive, Sliced Apples, Gorgonzola and Pumpkin Vinaigrette

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

**Tomato Caprese** – Heirloom Tomato, Buffalo Mozzarella, Basil and Balsamic Glaze

**Creamsicle** – California Greens, Almonds, Orange Segments, Dried Cranberry, Shredded Daikon and “Creamsicle” Dressing



Deerfield



Prices are subject to change and a 22% service charge





## Served Dinner continued

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### Entrée (select two)

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Choice of (3) entrees - Add \$4 per person

	Price Per Person
<b>Filet Mignon</b> – 8oz. Center Cut Filet in a Cabernet Demi-Glace	\$48
<b>Deerfield's Pan-Seared Crab Cakes</b> – Roasted Red Pepper Coulis, Fresh Herb Beurre Blanc	\$44
<b>New York Strip Steak</b> – Served with Fried Shallots in a Red Wine Sauce	\$41
<b>Chicken Imperial</b> – Boneless Chicken Breast topped with Seasoned Lump Crab Imperial, Lemon Beurre Blanc	\$39
<b>Macadamia Nut Crusted Salmon</b> – Served with a Fresh Herb Beurre Blanc	\$39
<b>Seared Flounder</b> – Toasted Pine Nuts, Roasted Grape Tomato and Pesto	\$38
<b>Salmon "Confetti"</b> – North Atlantic Salmon, Julienne Vegetable "Confetti" with Raspberry Vinaigrette	\$37
<b>Chicken Dijonaise</b> – Sautéed Chicken Breast served with a Creamy Smooth Dijon Sauce, Artichoke Hearts and Capers	\$35
<b>Champagne Chicken</b> – Chicken with Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce	\$35
<b>Santa Fe Chicken</b> – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives and Extra Virgin Olive Oil	\$35
<b>Roasted Pork Tenderloin</b> – Served with Black Bean, Corn and Tomato Salsa	\$34
<b>Chicken Valencia</b> – Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream	\$34
<b>Lobster Ravioli</b> – Filled with Ricotta Cheese, Lobster, White Truffle Cream Sauce	\$34
<b>Vegetable Napoleon (Vegetarian/Vegan)</b> – Fresh Grilled Vegetables, Red Pepper Coulis and Balsamic Glaze	\$33



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## Served Dinner continued

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### Combination Plate

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#### Filet Mignon and Deerfield's Crab Cake

Petite Filet Mignon in a Merlot Demi-Glace

Pan-seared Crab Cake, Roasted Red Pepper Coulis served with a Fresh Herb Beurre Blanc

Price Per Person

\$55

#### Filet Mignon and Stuffed Shrimp

Petite Filet Mignon in a Merlot Demi-Glace

Jumbo shrimp stuffed with Crab and Champagne Cream sauce

\$54

#### Salmon "Confetti" and Chicken Imperial

North Atlantic salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette

Chicken Breast Topped with seasoned Lump Crab Imperial and Lemon Beurre Blanc

\$51

#### Champagne Chicken and Stuffed Shrimp

Chicken with Shiitake Mushrooms, sun-dried Tomato and Artichoke Heart

Jumbo shrimp stuffed with Crab, Roasted Red Pepper Beurre Blanc

\$51

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### Dessert (select one)

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Fresh Seasonal Berries, Frangelica Sabayon

Seasonal Fruit Cobbler, Crème Anglaise

Flourless Chocolate Torte

Chocolate Mousse Cake

Carrot Cake – Roasted Walnuts with Cream Cheese Icing

Warm Apple Crisp – Baked Apples, Brown Sugar Crust, Caramel and Whipped Cream

New York Style Cheesecake – Rich Vanilla Cheesecake on a Buttery Graham Cracker Crust



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### Deerfield's Dessert Table

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Additional \$6 Per Person

Display of Assorted Miniature Desserts, Cakes, Pies and Assorted Fresh Fruit



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