

Luncheon Buffet

(served from 11:00 am to 2:00 pm)



Lunch Buffets have a service time of 1.5 hours.

The Salad Bowl - \$18 per person (no minimum guest count)

The "D" Cream of Chester County Mushroom Soup – Portobello, shiitake and white button mushrooms with shallots, cream and sun dried tomatoes

Seasonal Sliced Fresh Fruits and Berries

Bowls of: mixed greens, chopped romaine, tomatoes, onions, grilled vegetables, croutons, roasted peppers, feta cheese, Parmesan cheese, grilled shrimp, grilled chicken and steak

Choice of Dressings - to include lite selection

Fresh Baked Rolls and Butter

Assorted House Baked Cookies

Fastwiches - \$21 per person (no minimum guest count)

Sandwiches (select three)

Shrimp Salad on Croissant – sweet gulf shrimp, mayonnaise, celery, lemon, fresh chives and a touch of Old Bay

California Turkey Club on Grilled Sour Dough Bread – house roasted turkey breast, smoked ham, romaine, sliced tomatoes

Tuna Salad on Wheat Berry Bread – rustic multi grain bread with lettuce and sliced tomato

Chicken Cobb Wrap on a Flour Tortilla – seasoned tender strips of chicken breast, chopped tomatoes, romaine, hard-boiled egg, black olives

Pecan Cranberry Chicken Salad on Ciabatta Roll – diced breast of chicken, celery, mayonnaise, sweet dried cranberries, seasoned toasted pecans

Sliced Roast Beef on Grilled Torpedo Roll – provolone cheese, horseradish cream

Italian Submarine Sandwich – sliced pepperoni, Genoa salami, ham, provolone cheese, thinly sliced onion, tomato, olive oil and herbs

Balsamic Grilled Vegetable Wrap – red onions, zucchini, yellow squash, roasted peppers, carrots

Salads (select two)

The "D" Mixed Greens Salad – field greens, shredded carrots, sliced cucumbers, tomatoes, red onion, house-made herbed croutons, balsamic vinaigrette

Caesar Salad – romaine, house-made herbed croutons, Parmesan cheese, creamy Caesar dressing

Pasta Salad – penne pasta, chopped tomatoes, black olives, grilled asparagus, basil, olive oil

Red Bliss Potato Salad – red onions, celery, fresh chives, Dijon mustard, mayonnaise

Tomato Mozzarella Salad – sliced tomatoes, fresh mozzarella, basil leaves, sliced red onion, balsamic vinaigrette

Chopped Iceberg Salad – iceberg lettuce, bacon, red onion, tomatoes, feta cheese with your choice of dressing

Traditional Cole Slaw, creamy dressing

Fresh Fruit Salad

Pickles, House-made Ranch Dusted Potato Chips

Assorted Fresh Baked Cookies

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(continued)



Italian Buffet - \$23 per person (minimum of 25 guests)

Pasta Salad – penne pasta, chopped tomatoes, black olives, grilled asparagus, basil, olive oil
Eggplant Parmesan Roulade – thinly sliced egg-dipped eggplant, stuffed with ricotta and mozzarella cheeses, garlic and basil, marinara Sauce
Meatballs & Sweet Italian Sausage, marinara Sauce
Caesar Salad – romaine, house-made herbed croutons, Parmesan cheese, creamy Caesar dressing
Seasonal Vegetable Medley
Garlic Bread, Italian Rolls and Butter
Chef's Selection of Assorted Desserts

The Deerfield - \$24 per person (minimum of 25 guests)

Seasonal Sliced Fresh Fruits and Berries
Spinach Salad – baby spinach leaves, fresh sliced strawberries, toasted almonds, honey mustard vinaigrette
Tomato Basil Chicken Concasse – roasted grape tomatoes, capers, garlic, lemon and olive oil
Seasoned and Grilled Salmon Filet, lobster dill sauce
Herbed Orzo Pasta – grilled onions, garlic, thyme and basil
Julienne Vegetable Medley
Fresh Baked Rolls and Butter
Chef's Selection of Assorted Desserts

Deluxe Buffet - \$28 per person (minimum of 25 guests)

Seasonal Sliced Fresh Fruits and Berries
The "D" Mixed Greens Salad – field greens, shredded carrots, sliced cucumbers, tomatoes, red onion and house-made herbed croutons, balsamic vinaigrette
Grilled Vegetable Pasta Primavera – roasted red peppers, yellow squash, zucchini, carrots, basil, garlic and olive oil
Deerfield Pan-seared Crab Cakes, Old Bay remoulade
Beef Burgundy – seared tenderloin tips, shallots, gourmet mushrooms, Burgundy wine and demi-glace
Long Grain Wild Rice Pilaf
Zucchini and Squash Medley
Chef's Selection of Assorted Desserts

All menus include freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea.

An additional charge of \$3 per person is applicable for guest counts below the minimum.

Prices are subject to change and a 20% service charge.

05/08