



## **Brunch Buffet** (Minimum of 30 guests)

Buffet Served from 10:00 am until 2:00 pm

### **Brunch Buffet has a service time of 1.5 hours**

Mimosa Greeting (Butlered Upon Arrival - 1 Per Person)

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, Ice Water  
Orange, Cranberry and Grapefruit Juices  
Seasonal Sliced Fresh Fruits and Berries  
Smoked Salmon Display with Chopped Red Onion, Chopped Egg Whites and Capers  
Assorted Muffins, Danish, Croissants and Bagels  
Butter, Whipped Cream Cheese and Preserves

### **Breakfast Items**

Country Egg Scramble with Cheddar Cheese, Peppers and Onions  
Scrambled Eggs  
Crisp Bacon and Pork Sausage  
Deerfield's Herbed Breakfast Potatoes

### **Salads** (select two)

Red Bliss Potato Salad - Red Onion, Celery, Fresh Chive, Dijon Mustard, Mayonnaise  
Deerfield Pasta Salad  
Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato,  
House-Made Herbed Croutons and House Made Balsamic Vinaigrette  
Caesar Salad - Romaine, Croutons, Parmesan Cheese Dressed in a 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,  
and Pumpkin 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 and  
Shredded Daikon and "Creamsicle" Dressing

### **Entrees** (select two)

Chicken Bruschetta - Diced Tomato, Red Onions and Basil with Balsamic Reduction  
Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze  
and a Touch of Cream  
Chicken Marsala - Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace  
Santa Fe Chicken - Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black  
Olives, Extra Virgin Olive Oil  
(Continued)



Grilled Salmon Fillet – Sherry and Roasted Tomato Crème, Fried Leek Garnish  
Seared Salmon- Toasted Pine Nut, Roasted Grape Tomato and Pesto  
Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta, and Grilled Scallion  
Tuscan Flounder – Topped with a Chilled Salad of Sun-Dried Tomatoes, Spinach, Artichokes, and Basil Olive Oil  
Deerfield’s Pan-Seared Crab Cakes - Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc  
Petite Filet Mignon - Madeira Mushroom Demi-Glace

Choice of (3) entrees add 3.75 per person

**Starch Options:** (select one)

Dauphinoise Potatoes  
Mashed Yukon Gold  
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

**Vegetables Options:** (select one)

Haricot Vert Bundles  
Asparagus Bundles  
Broccoli Flan  
Vegetable Medley – Seasonal Vegetables  
Tarragon Brown Sugar Glazed Baby Carrots  
Green Beans – Lemon, Cracked Pepper, and Julienne Red Pepper  
Roasted Brussels Sprouts – Garlic, Pistachio, and Extra Virgin Olive Oil  
Stir Fried-Snap Peas, Carrot, Pepper, Red Onion, Ginger, Sesame Oil, Water Chestnuts, Shiitake Mushrooms

**Dessert**

Deerfield Dessert Table - Miniature Desserts, Pies, Cake, Cookies, and Assorted Fresh Fruit

**36 per person**

**18 per person for children 12 and under**

Prices are subject to change and a 22% service charge

\*Menu Enhanced Seasonally by Deerfield’s Fresh Herb Garden\*