

Holiday Served Dinner

Served after 3:00pm ~ Minimum of 30 guests

BEVERAGE STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea ~ Served to Tables

HORS D'OEUVRES DISPLAY (available for 1 hour)

Vegetable Crudités • International and Domestic Cheeses with a Selection of Crackers
Warm Spinach and Artichoke Dip, Flatbread Crackers

BUTLERED HORS D'OEUVRES (one of each selection per person)

Scallops wrapped in Hickory Smoked Bacon • Crab and Brie in Phyllo cup, Almond and Brown Sugar
Ahi Tuna on a Seaweed Cracker, Wakame and Wasabi Cream • Edamame Pot Stickers
Vegetable Spring Roll with Sweet and Sour Sauce • Filet of Beef and Roasted Tomato on a Crostini with Basil
Chicken Quesadilla Cornucopia

SERVED DINNER

Soup or Salad (select one)

Deerfield's Cream of Mushroom Soup • Autumnal Bisque

Deerfield's Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion
and House-Made Herbed Croutons Tossed in a House-Made Balsamic Vinaigrette

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

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

Baby Arugula and Radicchio Salad – Oven Roasted Plum Tomatoes, Shaved Parmesan, Kalamata Olives and Red Onion with Basil Vinaigrette

Entrees (select two)

Edamame and Vegetable Ravioli – Served in a Sweet Soy and Sesame Oil Sauce with Brunoise Bell Peppers and Matchstick Carrots **\$43.95**

Pumpkin and Mascarpone Ravioli – Served in a Amaretto Cream Sauce with Toasted Almonds **\$44.95**

Chicken Romanesco - Herb-Grilled Chicken Breast served with Roman Artichoke Hearts and a Pureed Tomato and
Grilled Eggplant Sauce **\$45.95**

Grilled Chicken – Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce **\$45.95**

Grilled Salmon – Leek Cream Sauce with Elephant Garlic and Shaved Brussel Sprouts **\$46.95**

Cajun Seasoned Tuna – Served with a Strawberry Margarita Sauce **\$46.95**

Macadamia Nut Crusted Salmon – Served with a Fresh Herb Beurre Blanc **\$47.95**

Deerfield's Crab Cakes – Pan-Seared Crab Cakes Served with Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc **\$48.95**

Grilled Ribeye – Served with Roasted Crimini Mushrooms in a Rosemary and Thyme Jus **\$52.95**

Filet Mignon – 8oz Filet Mignon with Sauce Au Poivre **\$49.95**

Each Entrée is Served with Chef's Selection of Starch and Vegetable
Vegan/Vegetarian Options are Available Upon Request

(continued)

