

# Holiday Served Luncheon

Available between 11:00 am and 3:00 pm — 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 1.5 hours)

Vegetable Crudités • International and Domestic Cheeses with a Selection of Crackers

## SERVED LUNCHEON

**First Course** *(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 ~ add a third for \$5.95 per person)*

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

Grilled Chicken – Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce with a Pureed Tomato and Grilled Eggplant Sauce

Chicken Romanesco - Herb-Grilled Chicken Breast served with Roman Artichoke Hearts and a

Pumpkin and Mascarpone Ravioli – Served in an Amaretto Cream Sauce with Toasted Almonds

Macadamia Nut Crusted Salmon - Served with a Fresh Herb Beurre Blanc

Grilled Salmon – Leek Cream Sauce with Elephant Garlic and Shaved Brussel Sprouts

Cajun Seasoned Tuna – Served with Strawberry Margarita Sauce

Roast Beef Tenderloin – Served with Grilled Baby Portobello in a Szechuan Peppercorn Demi

## DESSERT STATION *(select one)*

Seasonal Fruit Cobbler with Powdered Sugar • Pecan Pie with Whipped Cream • Warm Apple Crisp

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

Dark Side of the Moon Chocolate Cake

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

## Package Also Includes:

Complimentary Room Rental, Seasonal Décor Including Fresh Poinsettia Centerpieces (through December), Tea Lights, Ivory Floor Length Linens with Seasonal Napkin Color Selections and Festive Holiday Music

**\$34.95 per person**

*Prices are subject to a 22% service charge and are valid through January 2019*

