



## Food Stations

(minimum of 35 guests)

**Food Stations have a serving time of 1.5 hours.**

The following Food Stations may be set up as self service or as an action station with a Chef attendant (*fees apply*)

**Chopped Salad Station** - \*Chef Attendant required for every 50 guests\* 12

*\* Salads Made to Order\* (Choose One - Add 3.50pp for both)*

Caesar Chopped Salad:

Romaine Hearts, Shaved Parmesan, Grilled Chicken, and Croutons

House Chopped Salad:

Mixed Greens, Spinach, Romaine Hearts, Tomatoes, Onions, Egg, Bacon, Ham,  
Turkey, Swiss Cheese, Cheddar Cheese, and Bleu Cheese Crumbles

**Slider Station** – Please Choose 3 Types of Sliders 13

Angus Beef Sliders with Caramelized Onion, and American Cheese

Barbeque Pulled Pork Sliders

Chicken Parmesan Sliders

Mesquite Salmon

Portobello Mushrooms and Roasted Red Peppers

Crab Cake Sliders with Red Pepper Coulis

Served with Assorted Condiments, and House Made Chips

**Taco Station** - Cancun Rubbed Chicken, Flour Tortillas, Shredded Lettuce, 12

Shredded Cheddar Cheese, Scallions, Sliced Black Olives,

Mild and Hot Salsa and Sour Cream

Add Beef 13.95

**Martini Mashed Potato Bar** - Sweet Potatoes and Buttermilk Yukon 13

Fried Leek, Cheddar Cheese, Shrimp, Bacon, Broccoli, Sour Cream and Sauces

**Risotto Station** – Cabernet Risotto and Parmesan Risotto 11

Toppings to include, Crab, Chicken, Roasted Carrot, Asparagus,

Tomato and Mushrooms

**Pasta Station** - Penne and Tortellini Pasta, Vodka Blush Sauce and Marinara 14

Mix-ins: Sweet Sausage, Petite Meatballs, Mushrooms and Spinach

Add Chicken – 2, Add Shrimp - 4, Add Scallops - 5

Add House or Caesar Salad bowl - 4

**Raw Bar** - Iced Shrimp, Oysters, Clams, Snow Crab Claws 26

Served with Cocktail Sauce, Calypso Sauce, Horseradish, Lemon and Hot Sauce

**Carving Stations**

(Chef Attendant required for each)

<b>Flank Steak</b> – Red Wine Demi-Glace, Horseradish, Creamy Horseradish Sauce	12
<b>Oven Roasted Turkey Breast</b> - Cranberry Chutney	14
<b>Pork Tenderloin</b> – Dijon and Caper Cream Sauce	15
<b>Mesquite Salmon</b> - Bourbon Barbeque Glaze	15
<b>Roast Rack of Lamb</b> - Honey Thyme Glaze ( <i>3 chops per person</i> )	17
<b>Herb Crusted Roast Sirloin Strip Loin</b> - Champignon Sauce	18
<b>Roast Tenderloin of Beef</b> – Madeira Sauce	22
- All include Petite Rolls	

**Dessert Stations** – Each Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Display of Fresh Fruits and Berries	9
Cheesecake Martini Bar - Create Your Own Cheesecake Martini with the Chef's Selection of Delicious Toppings (attendant required)	11
Deerfield Dessert Table- Display of Assorted Miniature Dessert, Cake, Pie, and Assorted Fresh Fruit	12
Brownie and Ice Cream Station- *Chef Attendant Required*	13
Hot Fudge Brownies served with:	
Woodside Creamery, Deerfield's Signature Flavors:	
Black Raspberry, White Chocolate Chip Fudge Swirl Ice Cream	
Chocolate Chocolate Chip Caramel Swirl	
Vanilla Ice Cream	
Assorted Toppings	

Chef Attendant Fee - 95.00 per Chef, 1 Chef required per 75 guests

Prices listed are subject to change and a 22% Service Charge