



## Lunch Buffet

Served from 11:00 am until 2:00 pm

**Lunch Buffets have a service time of 1.5 hours.**

All Menus Include Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Teas, Iced Tea, and Ice Water

**Price Per Person**

**The Salad Bowl** (no minimum guest count)

22

**Soup** (select one)

Seafood Bisque - Shrimp and Crab with Cream and a Touch of Sherry

New England Clam Chowder - Clam, Potato, Bacon, and Cream

Wedding Soup - Escarole, Miniature Meatballs, Parmesan and Chicken Broth

Beef and Mushroom Barley - Morsels of Beef, Chester County Mushrooms,  
Barley, and Beef Stock

Chicken Corn Chowder - Chicken Breast, Potato, Corn and Fresh Herbs

Chester County Mushroom - Roasted Chester County Mushrooms, Fresh Herbs,  
Sun-Dried Tomato, and Cream

### **Includes:**

Fresh Baked Rolls and Butter

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 Breast, and Steak

House Made Balsamic Vinaigrette and Basil Vinaigrette

Assorted House Baked Cookies

**It's A Wrap** (no minimum guest count)

25

Seasonal Sliced Fresh Fruit and Berries

Deerfield's Mixed Greens Salad – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes,  
Red Onion, House-Made Herbed Croutons and House Made Balsamic Vinaigrette

Deerfield's Pasta Salad

Grilled Vegetable Wrap – Seasonal Grilled Vegetables and Balsamic Glaze

Turkey BLT Wrap – House Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise

Roast Beef Wrap – Thinly Sliced Roast Beef, Creamy Horseradish, and Swiss Cheese

Fresh Fruit Salad, Traditional Cole Slaw, Pickles, and House-made Potato Chips

Assorted House Baked Cookies and Brownies

(Continued)



**Price Per Person**

**Tuscan Buffet** (minimum of 30 guests)

27

Caesar Salad – Romaine, House-Made Herbed Croutons, Parmesan Cheese Tossed in House Made Caesar Dressing  
Garlic Bread, Fresh Rolls and Butter

Chicken Parmesan – Breaded Chicken Medallions, Marinara and Mozzarella Cheese  
Penne Pasta - Alfredo Sauce or Marinara with Fresh Basil  
Meatballs, Marinara, and Sweet Sausage  
Balsamic Marinated Grilled Vegetables  
Tiramisu, Cannolis, and Assorted Desserts

**The Deerfield** (minimum of 30 guests)

29

Seasonal Sliced Fresh Fruits and Berries  
Mixed Green Salad- Mixed Greens, Shredded Carrot, Sliced Cucumber, Tomato, House-Made Herbed Croutons and House Made Balsamic Vinaigrette  
Fresh Baked Rolls and Butter

Chicken Bruschetta – Diced Tomato, Red Onion and Fresh Basil with a Balsamic Reduction  
Grilled Salmon Filet – Dijon Crème, Capers, and Sun Dried Tomato Strips  
Deerfield’s Pasta Salad  
Seasonal Vegetable Medley  
Chef’s Selection of Assorted Desserts

**Deluxe Buffet** (minimum of 30 guests)

33

Seasonal Sliced Fresh Fruits and Berries  
Deerfield’s Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion and House-Made Herbed Croutons, Balsamic Vinaigrette  
Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber and Lemon Herb Vinaigrette  
Fresh Baked Rolls and Butter  
Exotic Mushroom Ravioli - Roasted Chester County Mushroom Medley, Porcini Cream  
Deerfield’s Pan Seared Crab Cakes, Fresh Herb Beurre Blanc  
New York Strip –Sliced in a Red Wine Demi-Glace  
Roasted Red Bliss Potatoes - Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs  
Grilled Vegetable Medley  
Chef’s Selection of Assorted Desserts

Prices Are Subject to Change and a 22% Service Charge