



## Served Lunch

### First Course (Select One Soup or Salad)

#### Soup

- Seafood Bisque – Shrimp, 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

#### Salad

- Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons Dressed in a House Made Balsamic Vinaigrette
- Caesar Salad – Romaine, Croutons and Parmesan Cheese in a House Made Caesar Dressing
- Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts Dressed in a Maple Walnut Vinaigrette
- Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber Dressed in a Lemon Herb Vinaigrette
- Creamsicle - California Greens, Almonds, Orange Segments, Dried Cranberry and Shredded Daikon Dressed in a “Creamsicle” Dressing

### Entrée Course (Select one)

#### Entrees

#### Price Per Person

Exotic Mushroom Ravioli (Vegetarian)- Stuffed with Porcini, Portobello, Shiitake and Ricotta Cheese, White Truffle Cream Sauce	25
Lobster Ravioli - Ravioli Filled with Ricotta Cheese, Lobster and White Truffle Cream Sauce	25
Chicken Bruschetta – Diced Tomato, Red Onions and Basil with Balsamic Reduction	25
Chicken Marsala - Chicken Medallions, Wild Mushrooms, Marsala, Demi-Glace	26
Champagne Grilled Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart and Shallots in a Champagne Cream Sauce	26
Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange and Balsamic Glaze and a Touch of Cream	26
Santa Fe Chicken – Mesquite Rubbed Grilled Chicken, Sauteed Avocado, Tomatoes, Black Olives, Extra Virgin Olive Oil	27
Chicken Dijonaise - Sauteed Chicken Breast Served with a Creamy Smooth Dijon Sauce, Artichoke Hearts and Capers	27
Salmon “Confetti”– North Atlantic Salmon, Julienne Vegetables “Confetti” with Raspberry Vinaigrette	27
Flounder Florentine - Lemon, Caper and Butter	28
Grilled Salmon Filet - Sherry and Roasted Tomato Crème, Fried Leek Garnish	28
(Continued)	
Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion	28



	Price Per Person
Tuscan Flounder – Topped with a Chilled Salad of Sun-Dried Tomatoes, Spinach, Artichokes, Basil Olive Oil	28
Macadamia Nut Crusted Salmon - Served with Fresh Beurre Blanc	30
Flank Steak – House Dry Rubbed Flank Steak Sliced and Served with a Red Wine and Wild Mushroom Demi-Glace	30
Deerfield’s Pan Seared Crab Cake - Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc	34
Petite Filet Mignon- Cabernet Demi-Glace	38
Vegetable Napoleon (Vegetarian/Vegan) Fresh Grilled Vegetables, Red Pepper Coulis and Balsamic Glaze	25

**Dessert Course** (select one)

Fresh Seasonal Berries, Crème Anglaise

Seasonal Fruit Cobbler

Flourless Chocolate Torte

Carrot Cake- Walnuts, Cream Cheese Icing

Warm Apple Crisp- Baked Apples, Brown Sugar Crust, Caramel, Whipped Cream

Chocolate, Chocolate Fantasy– Rich Fudge Cake, Chocolate Mousse, Iced with  
Chocolate Ganache and a Chocolate Crescent Moon

New York Style Cheesecake- Rich Vanilla Flavor on a Buttery Graham Cracker Crust (Gluten Free Available)

Deerfield Dessert Table- Display of Miniature Desserts, Cake, Pie and Assorted Fresh Fruit

Choice of (3) Entrees add 3.75 Per Person (Excluding Vegan and Vegetarian Options)

Price Per Person Includes First Course, Entrée with  
Chef’s Selection of Starch and Vegetable, Dessert, Fresh Baked Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Prices are subject to change and a 22% service charge