



Brunch Buffet (Minimum of 30 guests)

Buffet Served from 10:00 am until 2:00 pm

Brunch Buffet has a service time of 1.5 hours

Mimosa Greeting (Butlered Upon Arrival – 1 Per Person)

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, Ice Water
Orange, Cranberry and Grapefruit Juices
Seasonal Sliced Fresh Fruits and Berries
Smoked Salmon Display with Chopped Red Onion, Chopped Egg Whites and Capers
Assorted Muffins, Danish, Croissants and Bagels
Butter, Whipped Cream Cheese and Preserves

Breakfast Items

Country Egg Scramble with Cheddar Cheese, Peppers and Onions
Scrambled Eggs
Crisp Bacon and Pork Sausage
Deerfield's Herbed Breakfast Potatoes

Salads (select two)

Red Bliss Potato Salad - Red Onion, Celery, Fresh Chive, Dijon Mustard, Mayonnaise
Deerfield Pasta Salad
Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato,
House-Made Herbed Croutons and House Made Balsamic Vinaigrette
Caesar Salad – Romaine, Croutons, Parmesan Cheese Dressed in a House Made Caesar Dressing
Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
Crumbled Gorgonzola, Candied Walnuts and Maple Walnut Vinaigrette
Apple & Gorgonzola Salad - Baby Arugula, Belgium Endive, Sliced Apples,
and Pumpkin Vinaigrette
Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber
and Lemon Herb Vinaigrette
Creamsicle - California Greens, Almonds, Orange Segments, Dried Cranberry and
Shredded Daikon and "Creamsicle" Dressing

Entrees (select two)

Chicken Bruschetta – Diced Tomato, Red Onions and Basil with Balsamic Reduction
Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch
of Cream
Chicken Marsala – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace
Santa Fe Chicken – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives, Extra
Virgin Olive Oil



(Continued)

Grilled Salmon Fillet – Sherry and Roasted Tomato Crème, Fried Leek Garnish

Seared Salmon- Toasted Pine Nut, Roasted Grape Tomato and Pesto

Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta, and Grilled Scallion

Tuscan Flounder – Topped with a Chilled Salad of Sun-Dried Tomatoes, Spinach, Artichokes, and Basil Olive Oil

Deerfield's Pan-Seared Crab Cakes - Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc

Petite Filet Mignon - Madeira Mushroom Demi-Glace

Choice of (3) entrees add 3.75 per person

Starch Options: (select one)

Dauphinoise Potatoes

Mashed Yukon Gold

Duchess Potatoes with Parmesan Crust

Roasted Red Bliss Potato – Extra Virgin Olive Oil, Parmesan Crust, and Fresh Herbs

Brown Rice Pilaf - Pecans, Celery, Sweet Onion, and Fresh Herbs

Purple Sticky Rice – Dried Cherry, Dried Cranberry, and Coconut Milk

Vegetables Options: (select one)

Haricot Vert Bundles

Asparagus Bundles

Broccoli Flan

Vegetable Medley – Seasonal Vegetables

Tarragon Brown Sugar Glazed Baby Carrots

Green Beans – Lemon, Cracked Pepper, and Julienne Red Pepper

Roasted Brussels Sprouts – Garlic, Pistachio, and Extra Virgin Olive Oil

Stir Fried-Snap Peas, Carrot, Pepper, Red Onion, Ginger, Sesame Oil, Water Chestnuts,
Shiitake Mushrooms

Dessert

Deerfield Dessert Table - Miniature Desserts, Pies, Cake, Cookies, and Assorted Fresh Fruit

36 per person

18 per person for children 12 and under

Prices are subject to change and a 22% service charge