



Memorial Luncheon Buffet

(minimum of 20 guests ~ Prices are subject to change and a 22% service charge)

Lunch Buffets have a service time of 1.5 hours

All Buffets Include:

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

Fresh Baked Rolls and Butter

Chef's Selection of Assorted Desserts and Cookies

Price Per Person

Menu I

21

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

Chicken Marsala – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Baked Penne – Ricotta, Mozzarella, Parmesan Cheese, Marinara, and Fresh Basil

Seasonal Vegetable Medley

Fresh Baked Rolls and Butter

Menu II

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

House-Made Potato Chips

Menu III

26

Seasonal Sliced Fresh Fruits 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

Grilled Salmon – North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette

Grilled Champagne Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart, and Shallots in a
Champagne Cream Sauce

Chef's Selection of Starch and Vegetable

Menu IV

28

Seasonal Sliced Fresh Fruits and Berries

Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
Crumbled Gorgonzola, Candied Walnuts Dressed in a Maple Walnut Vinaigrette

New York Strip Steak - Sliced in a Red Wine Demi

Deerfield's Crab Cakes – Pan-Seared Crab Cakes, Roasted Red Pepper Coulis Served with a Fresh Herb Beurre
Blanc

Pasta Primavera – Penne Pasta, Roasted Vegetables in Roasted Garlic, Fresh Herb, and
Extra Virgin Olive Oil

Chef's Selection of Starch and Vegetable