

Holiday Luncheon Buffet

Served 11:00am - 3:00pm ~ Minimum of 30 guests

B E V E R A G E S T A T I O N

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas and Iced Tea | Warm Apple Cider

H O R S D ' O E U V R E S D I S P L A Y

Available for One Hour

Vegetable Crudit  with House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers

L U N C H E O N B U F F E T

First Course - Select Two

Deerfield's Cream of Mushroom Soup | Roasted Tomato & Crab Bisque

Deerfield's Mixed Greens Salad: *Field Greens, Shredded Carrot, Cucumber, Tomato, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette*

Caesar Salad: *Romaine, Croutons and Parmesan Cheese, House-Made Caesar Dressing*

Maple Walnut Salad: *Mixed Greens, Red Onion, Strawberry, Grape Tomato, Crumbled Gorgonzola & Candied Walnuts, Maple-Walnut Vinaigrette*

Greek Salad: *Iceberg & Romaine Lettuces, Red Onion, Cucumber, Plum Tomato, Feta, Oregano-Lemon Vinaigrette*

*Entrees - Select Two**

Edamame and Vegetable Ravioli: *Served in a Sweet Soy & Sesame Oil Sauce with Brunoise Bell Peppers & Matchstick Carrots*

Grilled Chicken: *Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart & Shallot in a Champagne Cream Sauce*

Chicken Romanesco: *Herb-Grilled Chicken Breast served with Roman Artichoke Hearts and a Pureed Tomato and Grilled Eggplant Sauce*

Pumpkin and Mascarpone Ravioli: *Served in a Amaretto Cream Sauce and topped with Toasted Almonds*

Macadamia Nut-Crusted Salmon: *Served with a Fresh Herb Beurre Blanc*

Grilled Salmon: *Leek Cream Sauce with Roasted Elephant Garlic, Shaved Brussel Sprouts, Brunoise Red Pepper*

Sliced New York Strip: *Served with a Port Wine and Mushroom Demi Glace*

Pork Tenderloin: *Served with a Roasted Corn and Black Bean Relish with Caramelized Bermuda Onion and Roasted Red Pepper*

Deerfield's Crab Cake: *Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add \$3 per person)*

Served with Chef's Selection of Starch and Vegetables

**Add a Third Entree for \$6 Per Person*

D E S S E R T S T A T I O N

Chef's Selection of Holiday Desserts

Package Also Includes:

Complimentary Room Rental

Seasonal D cor Including:

Fresh Poinsettia Centerpieces

(Through December)

Ivory Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

\$38

per person

Prices are subject to a 22% service charge and are valid through January 2020


Deerfield
Public Golf & Grille | Weddings | Meetings & Special Events