

# Holiday Reception

Minimum of 30 guests - Based on Three Hours

## 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 Crudité with a House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers  
Warm Spinach and Artichoke Dip, Flatbread Crackers

## B U T L E R E D   H O R S   D ' O E U V R E S

*One of Each Selection Per Person - Choice of Five Selections*

Scallops Wrapped in Hickory Smoked Bacon | Chicken & Waffle Stack with Hot Honey | Manchego & Quince Tart  
Dragon Shrimp: Curry & Coconut Milk Seasoned, Wrapped in a Braided Wonton Skin with Sweet Soy Sauce  
Ahi Tuna & Sweet Potato Latke with Dill, Red Onion, Creme Fraiche | Sesame Chicken Tenderloin with Orange-Ginger Sauce  
Beef Tenderloin Kebab: Red & Green Pepper, Red Onion & Creamy Horseradish

## F O O D   S T A T I O N S

*Available for One and a Half Hours*

**Carving Station - Select One\***

Slow-Roasted Turkey Breast: *Served with a Cranberry Chutney and Sage Gravy*

Pork Tenderloin: *Glazed with Dijon Mustard and Fresh Rosemary*

Mesquite North Atlantic Salmon: *Served with a Grape Tomato Jam*

Flank Steak: *Served with a Peppercorn Demi Glace*

Roast Beef Tenderloin: *Served with a Peppercorn Demi Glace (Add \$4 per person)*

*Each Served with Petite Rolls and Appropriate Accompaniments*

**Chef Attendant Fee of \$95.00 is applicable for a Carving Station - One Attendant Per 75 Guests**

**\*Add a Second Carving Station Item for \$10 Per Person**

**\*Add a Starch or a Vegetable for \$4 Per Person**

**Pasta Station - Select One Ravioli and One Pasta\***

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

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

Exotic Mushroom Ravioli: *Roasted Chester County Mushroom Medley, Porcini Cream, and Shallots*

Baked Penne: *Ricotta, Mozzarella, Parmesan Cheese, Marinara Sauce and Fresh Basil*

Penne a la Vodka: *Penne Pasta in a Vodka Blush Sauce*

Tri-Color Tortellini: *Served in a Winter Pesto with Sun-Dried Tomato Strips*

**\*Add Salad for \$4 Per Person - Choice of Deerfield's Mixed Greens Salad or Caesar Salad**

## 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 Décor Including:

Fresh Poinsettia Centerpieces

*(Through December)*

Ivory Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

**\$50**

**per person**

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