

# Holiday Served Luncheon

Available between 11:00am and 3:00pm ~ Minimum of 30 guests

## B E V E R A G E S

*Served to Guests*

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

## S E R V E D L U N C H E O N

*Soup or Salad - Select One*

**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*

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

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

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

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

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

**Roast Beef Tenderloin:** *Served with Grilled Baby Portobello in a Szechuan Peppercorn Demi (Add \$3 per person)*

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

**Each Entree is Served with Chef's Selection of Starch and Vegetables**

**Vegan/Vegetarian Options are Available Upon Request**

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

## D E S S E R T

*Select One*

**Warm Apple Crisp | Chocolate Fudge Cake**

**Pecan Pie with Whipped Cream | Seasonal Fruit Cobbler with Powdered Sugar**

**New York Style Cheesecake:** *Rich, Vanilla Flavor on a Buttery Graham Cracker Crust*

**Warm Brownie Fudge Sundae:** *Hot Fudge-Topped Warm Brownie*

*over Vanilla Ice Cream with Whipped Cream & Cherry*

## 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

**\$36**

**per person**

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

  
**Deerfield**

Public Golf & Grille | Weddings | Meetings & Special Events