Brunch Buffet

Available from 10:00 am until 2:00 pm, Based on 90 minutes of Service
$36 per person | $18 per person for children ages 12 and under
(minimum of 30 guests)

Mimosa Greeting (Buttered Upon Arrival - One Per Person)

Welcome Station
Seasonal Fresh Fruits and Berries
Assorted Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea
Carafes of Orange and Cranberry Juices

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

Chilled Accompaniments
Red Bliss Potato Salad – Red Onion, Celery, Fresh Chive, Dijon Mustard, Mayonnaise
Smoked Salmon Display – Chopped Red Onion, Chopped Egg Whites, Capers and Bagels
Deerfield Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

Starch Selections (select one)
Dauphinoise Potatoes
Mashed Yukon Gold Potatoes
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

Prices are subject to change and a 22% service charge


**Brunch Buffet continued**

**Entrees (select two)**

- **Chicken Bruschetta** – Diced Tomato, Red Onion and Fresh 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
- **Grilled Salmon Fillet** – Sherry and Roasted Tomato Crème, Fried Leek Garnish
- **Seared Salmon** – Toasted Pine Nuts, Roasted Grape Tomato and Pesto
- **Salmon New Orleans** – Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion
- **Tuscan Flounder** – Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Basil Olive Oil
- **Deerfield's Pan-Seared Crab Cakes** – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc (add $3 per person)
- **Sliced New York Strip Steak** – Served in a Red Wine Demi-Glace
- **Petite Filet Mignon** – Madeira Mushroom Demi-Glace (add $3 per person)

**Vegetable Selections (select one)**

- **Broccoli Flan**
- **Green Beans** – Lemon, Cracked Pepper and Julienne Red Pepper
- **Tarragon Brown Sugar Glazed Baby Carrots**
- **Grilled Asparagus**
- **Stir Fried Snap Peas** – Carrot, Pepper, Red Onion, Shiitake Mushrooms, Ginger, Sesame Oil and Water Chestnuts
- **Seasonal Vegetable Medley**
- **Roasted Brussels Sprouts** – Garlic, Pistachio and Extra Virgin Olive Oil

**Dessert**

Chef’s Selection of Assorted Desserts

**Deerfield’s Donut Wall**

Additional $4 Per Person

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7/2020