Dinner Buffet

$46 per person
Minimum of 30 guests, Based on 90 minutes of Service

Price Per Person Includes One Soup, Two Salads, Three Entrees, One Starch, One Vegetable and Freshly Baked Rolls & Butter
Beverage Station of Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Soup and Salad (select one soup and two salads)

**Deerfield’s Cream of Mushroom Soup** – Roasted Chester County Mushrooms, Fresh Herbs, Sun-Dried Tomato and Cream

**Seafood Bisque** – Shrimp and Crab with Cream and a Touch of Sherry

**Chicken Corn Chowder** – Chicken Breast, Potato, Corn and Fresh Herbs

**Deerfield Mixed Greens Salad** – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion
   House-Made Herbed Croutons and House-Made Balsamic Vinaigrette

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

**Maple Walnut Salad** – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
   Crumbled Gorgonzola, Candied Walnuts and Maple Walnut Vinaigrette

**Lemon Herb Spinach Salad** – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber and Lemon Herb Vinaigrette

**Creamsicle** – California Greens, Almonds, Orange Segments, Dried Cranberry, Shredded Daikon and “Creamsicle” Dressing

Entrees (select three)

**Exotic Mushroom Ravioli** – Roasted Chester County Mushroom Medley and Porcini Cream

**Chicken Valencia** – Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream

**Macadamia Nut Crusted Salmon** – served with a Fresh Herb Beurre Blance

**Salmon “Confetti”** – North Atlantic Salmon, Julienne Vegetable “Confetti” with Raspberry Vinaigrette

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

**Santa Fe Chicken** – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives and Extra Virgin Olive Oil

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

**Flank Steak** – Marinated, Grilled, Hand-Carved, Hunter-Style

**Roasted Pork Tenderloin** - Black Bean, Corn and Tomato Salsa

**Lobster Ravioli** – Ravioli filled with Ricotta Cheese and Lobster with White Truffle Cream Sauce

**Mac and Cheese Ravioli** – Served with a Yellow Tomato and Fresh Basil Sauce

**Flounder Roulade** – Crab Imperial filled Flounder Fillet wrapped in Smoked Salmon and Cracked Pepper Beurre Blanc
   (add $4 per person)

**Pan-Seared Crab Cakes** – Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc (add $7 per person)

**Petite Filet Mignon** – Cabernet Demi-Glace (add $7 per person)

Prices are subject to change and a 22% service charge
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

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 – with Carrots, Peppers, Red Onions, 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

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7/2020