

Holiday Luncheon Buffet

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

***Deerfield is firmly complying with all COVID-19 procedures for events provided by the State of Delaware. Your Sales Manager will provide you with a copy of Deerfield's Event Guidelines to lead you through the planning process.**

BEVERAGE STATION

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

HORS D'OEUVRES DISPLAY

Available for One Hour

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

LUNCHEON BUFFET

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

DESSERT STATION

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 2021


Deerfield

Public Golf & Grille | Weddings | Meetings & Special Events