# 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 Crudité 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

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**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

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$38 per person

Prices are subject to a 22% service charge and are valid through January 2021