Holiday Reception Package

Based on Three Hours ~ 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.

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**B E V E R A G E  S T A T I O N**
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 Crudité with a House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers
Warm Spinach and Artichoke Dip, Flatbread Crackers

**B U T L E R E D  H O R S D ’ O E U V R E S**
One of Each Selection Per Person - Choice of Five Selections
Scallops Wrapped in Hickory Smoked Bacon | Chicken & Waffle Stack with Hot Honey | Manchego & Quince Tart
Dragon Shrimp: Curry & Coconut Milk Seasoned, Wrapped in a Braided Wonton Skin with Sweet Soy Sauce
Ahi Tuna & Sweet Potato Latke with Dill, Red Onion, Creme Fraiche | Sesame Chicken Tenderloin with Orange-Ginger Sauce
Beef Tenderloin Kebab: Red & Green Pepper, Red Onion & Creamy Horseradish

**F O O D  S T A T I O N S**
Available for One and a Half Hours
Carving Station - Select One*
Slow-Roasted Turkey Breast: Served with a Cranberry Chutney and Sage Gravy
Pork Tenderloin: Glazed with Dijon Mustard and Fresh Rosemary
Mesquite North Atlantic Salmon: Served with a Grape Tomato Jam
Flank Steak: Served with a Peppercorn Demi Glace
Roast Beef Tenderloin: Served with a Peppercorn Demi Glace (Add $4 per person)
Each Served with Petite Rolls and Appropriate Accompaniments

Chef Attendant Fee of $95.00 is applicable for a Carving Station - One Attendant Per 75 Guests
*Add a Second Carving Station Item for $10 Per Person
*Add a Starch or a Vegetable for $4 Per Person

Pasta Station - Select One Ravioli and One Pasta*
Pumpkin and Mascarpone Ravioli: Served in a Amaretto Cream Sauce & Toasted Almonds
Edamame and Vegetable Ravioli: Served in a Sweet Soy & Sesame Oil Sauce with Brunoise Bell Peppers & Matchstick Carrots
Exotic Mushroom Ravioli: Roasted Chester County Mushroom Medley, Porcini Cream, and Shallots
Baked Penne: Ricotta, Mozzarella, Parmesan Cheese, Marinara Sauce and Fresh Basil
Penne a la Vodka: Penne Pasta in a Vodka Blush Sauce
Tri-Color Tortellini: Served in a Winter Pesto with Sun-Dried Tomato Strips

*Add Salad for $4 Per Person - Choice of Deerfield's Mixed Greens Salad or Caesar Salad

**D E S S E R T  S T A T I O N**
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

**$50 per person**
Prices are subject to a 22% service charge and are valid through January 2021