Holiday Served Dinner
Served after 4:00pm ~ Minimum of 30 guests

*Deerfield is firmly complying within 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.

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

**BEVERAGES**
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
- Warm Spinach and Artichoke Dip, Flatbread Crackers

**BUTLERED HORS D'OEUVRES**
One of Each Selection Per Person - Choose Four 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

**SERVED DINNER**
Soup or Salad - Select One
- 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 with a House-Made Balsamic Vinaigrette
- Caesar Salad: Romaine, Croutons and Parmesan Cheese with a House-Made Caesar Dressing
- Maple Walnut Salad: Mixed Greens, Red Onion, Strawberry, Grape Tomato, Crumbled Gorgonzola & Candied Walnuts with a Maple Walnut Vinaigrette
- Greek Salad: Iceberg & Romaine Lettuces, Red Onion, Cucumber, Plum Tomato, Feta with an Oregano-Lemon Vinaigrette

**Entrees - Select Two**
- Edamame and Vegetable Ravioli: Served in a Sweet Soy & Sesame Oil Sauce with Brunoise Bell Peppers & Matchstick Carrots
- Pumpkin and Mascarpone Ravioli: Served in a Amaretto Cream Sauce & Toasted Almonds
- Chicken Romanesco: Herb-Grilled Chicken Breast served with Roman Artichoke Hearts and a Pureed Tomato and Grilled Eggplant Sauce
- Grilled Chicken: Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart & Shallot in a Champagne Cream Sauce
- Grilled Salmon: Leek Cream Sauce with Roasted Elephant Garlic, Shaved Brussel Sprouts, Brunoise Red Pepper
- Macadamia Nut-Crusted Salmon: Served with a Fresh Herb Beurre Blanc
- Deerfield’s Crab Cakes: Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add $3 per person)
- Filet Mignon: 8 ounce Filet Mignon with Sauce Au Poivre (Add $3 per person)
- Grilled Ribeye: Served with Roasted Crimini Mushrooms in a Rosemary and Thyme Jus (Add $7 per person)

Each Entree is Served with Chef’s Selection of Starch and Vegetables
Vegan/Vegetarian Options are Available Upon Request
*Add a Third Entree for $6 Per Person

(Continued)

$48 per person
Prices are subject to a 22% service charge and are valid through January 2021
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(Through December)
Ivory Floor-Length Linens
Seasonal Napkin Color Selections
Festive Holiday Music
Tea Light Candles

$62 per person
Prices are subject to a 22% service charge and are valid through January 2021

D E S S E R T S
Select One
Warm Apple Crisp
Chocolate Fudge Cake
Pecan Pie with Whipped Cream
Seasonal Fruit Cobbler with Powdered Sugar

New York Style Cheesecake: Rich, Vanilla Flavor on a Buttery Graham Cracker Crust
Warm Brownie Fudge Sundae: Hot Fudge-Topped Warm Brownie over Vanilla Ice Cream with Whipped Cream and a Cherry