Holiday Served Luncheon

Available between 11:00am-3:00pm ~ 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.

**B E V E R A G E S**
Served to Guests
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea | Warm Apple Cider

**H O R S D’OEUVRES DISPLAY**
Available for One Hour
Vegetable Crudité with House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers

**S E R V E D L U N C H E O N**
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, 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

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
Roast Beef Tenderloin: Served with Grilled Baby Portobello in a Szechuan Peppercorn Demi (Add $3 per person)
Deerfield’s Crab Cake: Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add $3 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

**D E S S E R T**
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 & Cherry

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

$36 per person
Prices are subject to a 22% service charge and are valid through January 2021