Lunch Buffet
Available from 11:00 am until 2:00 pm, Based on 90 minutes of Service
All Menus Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Deluxe Buffet (minimum of 30 guests)

$33 Per Person
Seasonal Sliced Fresh Fruits and Berries
Deerfield Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-made Herbed Croutons, House-made Balsamic Vinaigrette
Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber, Lemon Herb Vinaigrette
Freshly Baked Rolls and Butter
Exotic Mushroom Ravioli – Roasted Chester County Mushroom Medley, Porcini Cream
Deerfield's Pan Seared Crab Cakes – Fresh Herb Beurre Blanc
Sliced New York Strip – Served in a Red Wine Demi-Glace
Roasted Red Bliss Potatoes – Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs
Seasonal Vegetable Medley
Chef's Selection of Assorted Miniature Desserts

The Deerfield (minimum of 30 guests)

$29 Per Person
Seasonal Sliced Fresh Fruits and Berries
Deerfield Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons, House-made Balsamic Vinaigrette
Freshly Baked Rolls and Butter
Chicken Bruschetta – Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction
Grilled Salmon Filet – Dijon Crème, Capers and Sun dried Tomato Strips
Chef's Selection of Fresh Vegetable and Starch
Chef's Selection of Assorted Miniature Desserts

Prices are subject to change and a 22% service charge
Lunch Buffet continued

**Tuscan Buffet (minimum of 30 guests)**

$28 Per Person

**Caesar Salad** – Romaine, House-made Herbed Croutons, Parmesan Cheese, House-made Caesar Dressing

**Garlic Bread, Freshly Baked Rolls and Butter**

**Chicken Parmesan** – Breaded Chicken Medallions, Marinara and Mozzarella Cheese

**Penne Pasta** – Alfredo Sauce or Marinara with Fresh Basil

**Meatballs and Sweet Sausage in Marinara Sauce**

**Balsamic Marinated Grilled Vegetables**

**Tiramisu and Cannolis**

**The Salad Bowl (no minimum guest count)**

$23 Per Person

**Soup (Select One)**

**Seafood Bisque** – Shrimp and Crab with Cream and a touch of Sherry

**New England Clam Chowder** – Clam, Potato, Bacon and Cream

**Wedding Soup** – Escarole, Miniature Meatballs, Parmesan and Chicken Broth

**Beef and Mushroom Barley Soup** – Morsels of Beef, Chester County Mushrooms, Barley and Beef Stock

**Chicken Corn Chowder** – Chicken Breast, Potato, Corn and Fresh Herbs

**Chester County Mushroom Soup** – Roasted Chester County Mushrooms, Fresh Herbs, Sun-dried Tomato and Cream

**Freshly Baked Rolls and Butter**

**Seasonal Sliced Fresh Fruits and Berries**

**Bowls of:** Mixed Greens, Chopped Romaine, Tomatoes, Onions, Grilled Vegetables, House-made Herbed Croutons, Roasted Peppers, Feta Cheese, Parmesan Cheese, Grilled Shrimp, Grilled Chicken Breast and Steak

**House Made Balsamic Vinaigrette and Basil Vinaigrette**

**Assorted House Baked Cookies**

*Prices are subject to change and a 22% service charge* 7/2020