Served Lunch

Available from 11:00am until 2:00pm
Price Per Person Includes Freshly Baked Rolls and Butter,
Chef’s Selection of Starch and Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

First Course (select one soup or one salad)

Soup

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 and Sun-Dried Tomato and Cream

Salad

Deerfield Mixed Greens Salad – Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons and House-Made Balsamic Vinaigrette
Caesar Salad – Romaine, House-Made Herbed Croutons and Parmesan Cheese and House-Made Caesar Dressing
Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts and Maple Walnut Vinaigrette
Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber and Lemon Herb Vinaigrette
Creamsicle – California Greens, Almonds, Orange Segments, Dried Cranberry and Shredded Daikon and “Creamsicle” Dressing

Prices are subject to change and a 22% service charge
Entrée Course (select one)

Choice of (2) pre-selected entrees – Add $4 per person for additional entree

- **Exotic Mushroom Ravioli** – Stuffed with Porcini, Portobello, Shiitake Mushrooms and Ricotta Cheese
  - White Truffle Cream Sauce (Vegetarian) $25
- **Lobster Ravioli** – Ravioli filled with Ricotta Cheese and Lobster and White Truffle Cream Sauce $27
- **Chicken Bruschetta** – Diced Tomato, Red Onions and Fresh Basil with Balsamic Reduction $27
- **Grilled Salmon Filet** – Sherry and Roasted Tomato Crème and Fried Leek Garnish $28
- **Chicken Valencia** – Herb Grilled Chicken Breast served with a Valencia Orange and Balsamic Glaze
  - and a touch of Cream $27
- **Flounder Florentine** – Creamed Spinach, Lemon, Capers and Butter $28
- **Champagne Grilled Chicken** – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart
  - and Shallots in a Champagne Cream Sauce $27
- **Santa Fe Chicken** – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives
  - and Extra Virgin Olive Oil $27
- **Chicken Dijonaise** – Sautéed Chicken Breasts served with a Creamy Smooth Dijon Sauce
  - and Artichoke Hearts and Capers $27
- **Salmon “Confetti”** – North Atlantic Salmon, Julienne Vegetables “Confetti” with Raspberry Vinaigrette $28
- **Chicken Marsala** – Chicken Medallions, Wild Mushrooms and Marsala Demi-Glace $27
- **Salmon New Orleans** – Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion $28
- **Tuscan Flounder** – Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Extra Virgin Basil Olive Oil $28
- **Macadamia Nut Crusted Salmon** – Served with Fresh Beurre Blanc $30
- **Flank Steak** – Dry Rubbed Flank Steak sliced and served with a Red Wine
  - and Wild Mushroom Demi-Glace $29
- **Deerfield’s Pan Seared Crab Cakes** – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc $33
- **6oz Petite Filet Mignon** – Cabernet Demi-Glace $40
- **Vegetable Napoleon (Vegetarian/Vegan)** – Fresh Grilled Vegetables, Red Pepper Coulis
  - and Balsamic Glaze $25

Prices are subject to change and a 22% service charge
Dessert Course (select one)

Fresh Seasonal Berries, Franselica Sabayon
Seasonal Fruit Cobbler, Crème Anglaise
Flourless Chocolate Torte
Carrot Cake – Walnuts and Cream Cheese Icing
Warm Apple Crisp – Baked Apples, Brown Sugar Crust, Caramel and Whipped Cream
Chocolate Mousse
New York Style Cheesecake – Rich Vanilla Cheesecake on a Buttery Graham Cracker Crust

Deerfield Dessert Table

Additional $6 Per Person
Display of Assorted Miniature Desserts, Cakes, Pies and Assorted Fresh Fruit

Prices are subject to change and a 22% service charge