

# Memorial Luncheon Buffet

Minimum of 20 guests, Based on 90 minutes of Service

All Menus Include:

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea  
Freshly Baked Rolls and Butter. Chef's Selection of Assorted Desserts and Cookies



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## Menu I

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**\$22 Per Person**

- Deerfield Mixed Greens Salad** – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes, Red Onion, House-Made Herbed Croutons, House Made Balsamic Vinaigrette
- Chicken Marsala** – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace
- Baked Penne** – Ricotta, Mozzarella, Parmesan Cheese, Marinara and Fresh Basil
- Chef's Selection of Seasonal Vegetable**

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## Menu II

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**\$26 Per Person**

- Seasonal Sliced Fresh Fruits and Berries**
- Deerfield Mixed Greens Salad** – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes, Red Onion, House-Made Herbed Croutons, House Made Balsamic Vinaigrette
- Grilled Salmon** – North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette
- Deerfield Champagne Chicken** – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart, Shallots in a Champagne Cream Sauce
- Chef's Selection of Starch and Vegetable**

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## Menu III

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**\$28 Per Person**

- Seasonal Sliced Fresh Fruits and Berries**
- Maple Walnut Salad** – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette
- Sliced New York Strip Steak** – Red Wine Demi-Glace
- Deerfield's Pan-Seared Crab Cakes** – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc
- Pasta Primavera** – Penne Pasta tossed with Seasonal Roasted Vegetables in Extra Virgin Olive Oil with Fresh Herb and Roasted Garlic Sauce
- Chef's Selection of Starch and Vegetable**



Prices are subject to change and a 22% service charge



7/2020