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

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 & Cheese Quesadilla | 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 an 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 Brussels Sprouts, Brunoise Red Pepper
Macadamia Nut-Crusted Salmon: Served with a Fresh Herb Beurre Blanc
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)

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

$48 per person
Prices are subject to a 22% service charge and are valid through January 2022
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(CONTINUED)

DESSERTS

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

Prices are subject to a 22% service charge and are valid through January 2022

Package Also Includes:

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Seasonal Décor Including:
- Fresh Poinsettia Centerpieces
  (Through December)
- Ivory Floor-Length Linens
Seasonal Napkin Color Selections
Festive Holiday Music
Tea Lights

Deerfield
Public Golf & Grille | Weddings | Meetings & Special Events