

# 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 Crudit  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 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

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 D cor 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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( C O N T I N U E D )

## D E S S E R T S

*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

## 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 Lights

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

  
**Deerfield**

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