

BRUNCH BUFFET

Available from 10:00 am until 2:00 pm, Based on 90 minutes of service

\$42 per person | \$18 per person for children ages 12 and under (minimum of 30 guests)

Mimosa Greeting (Butlered Upon Arrival - One Per Person)

Welcome Station

Seasonal Fresh Fruits and Berries

Assorted Muffins and Danish

Smoked Salmon Display - Chopped Red Onion, Chopped Egg Whites, Capers and Bagels

Pickled Slaw - Blend of Green and Red Cabbage, Carrots, Sweet Onions, Cilantro, Lime and Vinegar

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Carafes of Orange and Cranberry Juices

Hot Breakfast Items

Country Egg Scramble with Cheddar Cheese, Peppers and Onions

Scrambled Eggs, Crisp Bacon and Pork Sausage

Crisp Bacon and Pork Sausage

Deerfield's Herbed Breakfast Potatoes

Salads (select one)

Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato,

House-Made Herbed Croutons, 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 Salad – California Greens, Almonds, Orange Segments, Dried Cranberry and Shredded Daikon and "Creamsicle" Dressing

Starch Selections: (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Roasted Red Bliss Potato – Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs

Brown Rice Pilaf – Pecans, Celery, Sweet Onion and Fresh Herbs

Purple Sticky Rice – Dried Cherry, Dried Cranberry and Coconut Milk



BRUNCH BUFFET CONTINUED

Entrees (select two) *add \$5 per person to include three entrees*

Chicken Bruschetta – Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction

Chicken Valencia – Herb-Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream

Chicken Marsala – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Santa Fe Chicken – Mesquite-Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives, Extra Virgin Olive Oil

Grilled Salmon Fillet – Sherry and Roasted Tomato Crème, Fried Leek Garnish

Seared Salmon – Toasted Pine Nut, Roasted Grape Tomato and Pesto

Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion

Tuscan Flounder – Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Basil Olive Oil

Deerfield's Pan-Seared Crab Cakes – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc
(add \$7 per person)

Sliced New York Strip Steak – Served in a Red Wine Demi-Glace

Petite Filet Mignon – Madeira Mushroom Demi-Glace (add \$7 per person)

Vegetable Selections: (select one)

Broccoli Flan

Green Beans - Lemon, Cracked Pepper and Julienne Red Pepper

Tarragon Brown Sugar Glazed Baby Carrots

Grilled Asparagus

Seasonal Vegetable Medley

Dessert

Chef's Selection of Assorted Desserts

Deerfield's Donut Wall

Additional \$4 Per Person

