

# DINNER BUFFET

Minimum of 30 guests, Based on 90 minutes of service

**Buffet Package: \$38 Per Person** • Please select one soup or salad, two entrees, one starch and one vegetable

**Deluxe Package: \$48 Per Person** • Please select one soup and two salads, three entrees, one starch and one vegetable

Menu Includes Beverage Station of Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Tea and Iced Tea and Dessert Station

## Soup and Salad

**Chester County Mushroom Soup** — Roasted Chester County Mushrooms, Fresh Herbs, Sun-Dried Tomato and Cream

**Seafood Bisque** — Shrimp and Crab with Cream and a Touch of Sherry

**Chicken Corn Chowder** — Chicken Breast, Potato, Corn and Fresh Herbs

**Deerfield Mixed Greens Salad** — Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion

House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

**Caesar Salad** — Romaine, Croutons, 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, Shredded Daikon and “Creamsicle”

## Entrees

**Exotic Mushroom Ravioli** — Roasted Chester County Mushroom Medley and Porcini Cream

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

**Macadamia Nut-Crusted Salmon** — Served with a Fresh Herb Beurre Blanc

**Salmon “Confetti”** — North Atlantic Salmon, Julienne Vegetables “Confetti” with Raspberry Vinaigrette

**Chicken Marsala** — Chicken Medallions, Wild Mushrooms and Marsala Demi-Glace

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

**Champagne Chicken** — Shiitake Mushroom, Sun-Dried Tomato, Artichoke Hearts and Shallots in a  
Champagne Cream Sauce

**Flank Steak** — Marinated and Grilled, Hand-Carved Hunter-Style

**Roasted Pork Tenderloin** — Black Bean, Corn and Tomato Salsa

**Lobster Ravioli** — Ravioli Filled with Ricotta Cheese, Lobster and White Truffle Cream Sauce

**Mac and Cheese Ravioli** — Served with a Yellow Tomato and Fresh Basil Sauce

**Flounder Roulade** — Crab Imperial Filled Flounder Fillet Wrapped in Smoked Salmon, Cracked Pepper Beurre Blanc  
(add \$9 per person)

**Deerfield's Pan-Seared Crab Cakes** — Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc (add \$12 per person)

**Petite Filet Mignon** — Cabernet Demi-Glace (add \$12 per person)



Prices are subject to change and a 22% service charge



6/2022



# DINNER BUFFET CONTINUED

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## Starch Selections: (select one)

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**Dauphinoise Potatoes**

**Mashed Yukon Gold Potatoes**

**Duchess Potatoes with Parmesan Crust**

**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

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## Vegetable Selections: (select one)

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**Broccoli Flan**

**Green Beans** — Lemon, Cracked Pepper, and Julienne Red Pepper

**Tarragon Brown Sugar Glazed Baby Carrots**

**Grilled Asparagus**

**Stir Fried Snap Peas** — with Carrots, Peppers, Red Onions, Shiitake Mushrooms, Ginger, Sesame Oil  
and Water Chestnuts

**Seasonal Vegetable Medley**

**Roasted Brussels Sprouts** - Garlic, Pistachio and Extra Virgin Olive Oil

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## Dessert

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Chef's Selection of Assorted Desserts



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