

LUNCH BUFFET

Available from 11:00 am until 2:00 pm, Based on 90 minutes of service

All Menus Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea



Deluxe Buffet (minimum of 30 guests)

\$33 Per Person

Seasonal Sliced Fresh Fruits and Berries

Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

Lemon Herb Spinach Salad - Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber, Lemon Herb Vinaigrette

Freshly Baked Rolls and Butter

Exotic Mushroom Ravioli - Roasted Chester County Mushroom Medley, Porcini Cream

Grilled Salmon - Sherry and Tomato Crème and Fried Leek Garnish

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

Roasted Red Bliss Potatoes - Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs

Seasonal Vegetable Medley

Chef's Selection of Assorted Miniature Desserts



The Deerfield (minimum of 30 guests)

\$29 Per Person

Seasonal Sliced Fresh Fruits and Berries

Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

Freshly Baked Rolls and Butter

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

Grilled Salmon Filet - Dijon Crème, Capers and Sun-Dried Tomato Strips

Chef's Selection of Starch and Vegetable

Chef's Selection of Assorted Miniature Desserts



Prices are subject to change and a 22% service charge



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LUNCH BUFFET CONTINUED

Tuscan Buffet (minimum of 30 guests)

\$28 Per Person

Caesar Salad - Romaine, House-Made Herbed Croutons, Parmesan Cheese,
House-Made Caesar Dressing

Garlic Bread, Freshly Baked Rolls and Butter

Chicken Parmesan - Breaded Chicken Medallions, Marinara and Mozzarella Cheese

Penne Pasta - Alfredo Sauce and Marinara with Fresh Basil

Meatballs and Sweet Sausage in Marinara Sauce

Balsamic Marinated Grilled Vegetables

Tiramisu and Cannoli

The Salad Bowl (minimum of 30 guests)

\$23 Per Person

Soup (select one)

Seafood Bisque - Shrimp and Crab with Cream and a Touch of Sherry

New England Clam Chowder - Clam, Potato, Bacon and Cream

Wedding Soup - Escarole, Miniature Meatballs, Parmesan and Chicken Broth

Beef and Mushroom Barley Soup - Morsels of Beef, Chester County Mushrooms, Barley and Beef Stock

Chicken Corn Chowder - Chicken Breast, Potato, Corn and Fresh Herbs

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

Salad

Freshly Baked Rolls and Butter

Seasonal Sliced Fresh Fruits and Berries

Bowls of: Mixed Greens, Chopped Romaine, Tomatoes, Onions, Grilled Vegetables, House-Made Herbed Croutons,
Roasted Peppers, Feta Cheese, Parmesan Cheese, Grilled Shrimp, Grilled Chicken Breast and Steak
House-made Balsamic Vinaigrette and Basil Vinaigrette

Assorted House-Baked Cookies



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