

SERVED DINNER

Available from 2:00pm

Price Per Person Includes Freshly Baked Rolls & Butter

Chef's Selection of Starch and Vegetable, Dessert

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

First Course (select one soup or one salad)

Choice of Both Soup and salad — Add \$4 Per Person

Soup

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 — Morsels of Beef, Chester County Mushrooms, Barley and Beef Stock

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

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

Salad

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

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

Maple Walnut Salad — California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
Crumbled Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette

Apple & Gorgonzola Salad — Baby Arugula, Belgium Endive, Sliced Apples, Gorgonzola
and Pumpkin Vinaigrette

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

Tomato Caprese — Fresh Tomato, Buffalo Mozzarella, Basil and Balsamic Glaze

Creamsicle Salad — California Greens, Almonds, Orange Segments, Dried Cranberry and
Shredded Daikon, "Creamsicle" Dressing



Prices are subject to change and a 22% service charge



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SERVED DINNER CONTINUED

Entrée (select two)

Choice of (3) entrees – Add \$4 per person

Filet Mignon – 8oz. Center Cut Filet in a Cabernet Demi-Glace	\$55
Deerfield's Pan-Seared Crab Cakes – Roasted Red Pepper Coulis, Fresh Herb Beurre Blanc	\$50
New York Strip Steak – Served with Fried Shallots in a Red Wine Sauce	\$41
Chicken Imperial – Boneless Chicken Breast topped with Seasoned Lump Crab Imperial, Lemon Beurre Blanc	\$43
Macadamia Nut-Crusted Salmon – Served with a Fresh Herb Beurre Blanc	\$39
Seared Flounder – Toasted Pine Nuts, Roasted Grape Tomato and Pesto	\$38
Salmon "Confetti" – North Atlantic Salmon, Julienne Vegetable "Confetti" with Raspberry Vinaigrette	\$37
Chicken Dijonaise – Sautéed Chicken Breast Served with a Creamy Smooth Dijon Sauce, Artichoke Hearts and Capers	\$36
Champagne Chicken – Chicken with Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce	\$36
Santa Fe Chicken – Mesquite-Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives and Extra Virgin Olive Oil	\$36
Roasted Pork Tenderloin – Served with Black Bean, Corn and Tomato Salsa	\$34
Chicken Valencia – Herb-Grilled Chicken Breast Served with a Valencia Orange, Balsamic Glaze and a Touch of Cream	\$35
Lobster Ravioli – Filled with Ricotta Cheese, Lobster and White Truffle Cream Sauce	\$34
Vegetable Napoleon (Vegetarian/Vegan) – Fresh-Grilled Vegetables, Red Pepper Coulis and Balsamic Glaze, Served with Gluten-Free Red Bean Lentil Pasta	\$33

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SERVED DINNER CONTINUED

Combination Plate

Filet Mignon and Stuffed Shrimp

Petite Filet Mignon in a Merlot Demi-Glace
Jumbo Shrimp Stuffed with Crab, Champagne Cream Sauce

Price Per Person

\$60

Salmon Confetti and Chicken Imperial

North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette
Chicken Breast Topped with Seasoned Lump Crab Imperial, Lemon Beurre Blanc

\$52

Champagne Chicken and Stuffed Shrimp

Shiitake Mushrooms, Sun-Dried Tomato and Artichoke Heart, Champagne Cream Sauce
Jumbo Shrimp Stuffed with Crab, Roasted Red Pepper Beurre Blanc

\$54

Dessert (please select one)

Fresh Seasonal Berries, Frangelica Sabayon

Seasonal Fruit Cobbler, Crème Anglaise

Flourless Chocolate Torte (GF)

Chocolate Mousse Cake (GF)

Carrot Cake - Roasted Walnuts with Cream Cheese Icing

Warm Apple Crisp - Baked Apples, Brown Sugar Crust, Caramel, and Whipped Cream

New York Style Cheesecake - Rich Vanilla Cheesecake on a Buttery Graham Cracker Crust

Add Deerfield Dessert Table

Additional Price \$6 Per Person

Display of Assorted Miniature Desserts, Cakes, Pies and Assorted Fresh Fruit



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