## 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

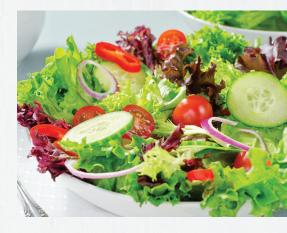
Apple & Gorgonzola Salad —Baby Arugula, Belgium Endive, Sliced Apples, Gorgonzola and Pumpkin Vinaigrette

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

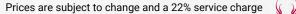














### SERVED DINNER CONTINUED

Entrée (select two)	Price Per Pe
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,	\$36
Artichoke Hearts and Capers	
Champagne Chicken – Chicken with Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shall	ot \$36
in a Champagne Cream Sauce	
Santa Fe Chicken – Mesquite-Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives	\$36
and Extra Virgin Olive Oil	
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	\$33
and Balcamic Glaze, Served with Gluten-Free Red Rean Lentil Pasta	









### SERVED DINNER CONTINUED

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

## Person 0





### Add Deerfield Dessert Table

Dessert (please select one)

Fresh Seasonal Berries, Frangelica Sabayon Seasonal Fruit Cobbler, Crème Anglaise

Carrot Cake - Roasted Walnuts with Cream Cheese Icing

### Additional Price \$6 Per Person

Flourless Chocolate Torte (GF) Chocolate Mousse Cake (GF)

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

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



