

SERVED LUNCH

Available from 11:00am until 2:00pm

Price Per Person includes Freshly Baked Rolls & Butter

Chef's Selection of Starch and Vegetable

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

First Course (select one soup or one salad)

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

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

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 LUNCH CONTINUED

Entrée Course (select one)

Price Per Person

Choice of (2) pre-selected entrees — Add \$4 per person for additional entree

Exotic Mushroom Ravioli — Stuffed with Porcini, Portobello, Shiitake Mushrooms and Ricotta Cheese White Truffle Cream Sauce (Vegetarian)	\$25
Lobster Ravioli — Ravioli filled with Ricotta Cheese, Lobster and White Truffle Cream Sauce	\$27
Chicken Bruschetta — Diced Tomato, Red Onions and Fresh Basil with Balsamic Reduction	\$27
Grilled Salmon Filet — Sherry and Roasted Tomato Crème and Fried Leek Garnish	\$28
Chicken Valencia — Herb-Grilled Chicken Breast Served with a Valencia Orange and Balsamic Glaze and a Touch of Cream	\$27
Flounder Florentine — Creamed Spinach, Lemon, Capers and Butter	\$28
Champagne Grilled Chicken — Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart and Shallots in a Champagne Cream Sauce	\$27
Santa Fe Chicken — Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives and Extra Virgin Olive Oil	\$27
Chicken Dijonaise — Sautéed Chicken Breasts Served with a Creamy Smooth Dijon Sauce and Artichoke Hearts and Capers	\$27
Salmon "Confetti" — North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette	\$28
Chicken Marsala — Chicken Medallions, Wild Mushrooms and Marsala Demi-Glace	\$27
Salmon New Orleans — Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion	\$28
Tuscan Flounder — Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Extra Virgin Basil Olive Oil	\$28
Macadamia Nut-Crusted Salmon — Served with Fresh Beurre Blanc	\$30
Flank Steak — Dry-rubbed Flank Steak Sliced and Served with a Red Wine and Wild Mushroom Demi-Glace	\$29
Deerfield's Pan-Seared Crab Cakes — Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc	\$40
6oz Petite Filet Mignon — Cabernet Demi-Glace	\$47
Vegetable Napoleon (Vegetarian/Vegan) — Fresh-Grilled Vegetables, Red Pepper Coulis and Balsamic Glaze, Served with Gluten-Free Red Bean Lentil Pasta	\$25



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SERVED LUNCH CONTINUED

Dessert Course (select one)

Fresh Seasonal Berries, Frangelica Sabayon

Seasonal Fruit Cobbler, Crème Anglaise

Flourless Chocolate Torte (GF)

Carrot Cake — Walnuts and Cream Cheese Icing

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

Chocolate Mousse (GF)

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

Add Deerfield Dessert Table

Additional \$6 Per Person

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



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