

# MEMORIAL LUNCHEON

Minimum of 20 guests, Based on 90 minutes of Service

All Menus Include:

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

Freshly Baked Rolls and Butter, Chef's Selection of Assorted Desserts and Cookies

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## Menu I

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\$23 Per Person

**Deerfield Mixed Greens Salad** – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes,

Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

**Chicken Marsala** – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

**Baked Penne** – Ricotta, Mozzarella, Parmesan Cheese, Marinara and Fresh Basil

**Chef's Selection of Starch and Vegetable**

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## Menu II

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\$27 Per Person

**Seasonal Sliced Fresh Fruits and Berries**

**Deerfield Mixed Greens Salad** – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes,

Red Onion, House-Made Herbed Croutons, House Made Balsamic Vinaigrette

**Salmon Confetti** – North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette

**Deerfield Champagne Chicken** – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart,

Shallots in a Champagne Cream Sauce

**Chef's Selection of Starch and Vegetable**

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## Menu III

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\$29 Per Person

**Seasonal Sliced Fresh Fruits and Berries**

**Maple Walnut Salad** – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,

Crumbled Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette

**Sliced New York Strip Steak** – Red Wine Demi-Glace

**Grilled Salmon Filet** – Sherry and Roasted Tomato Crème and Fried Leek Garnish

**Pasta Primavera** – Penne Pasta tossed with Seasonal Roasted Vegetables in Extra Virgin Olive Oil with

Fresh Herb and Roasted Garlic Sauce

**Chef's Selection of Starch and Vegetable**



Prices are subject to change and a 22% service charge



5/2022