

Deerfield's Shower Package

Available from 11:00 am until 2:00 pm

\$36 per person

Mimosa Greeting (Butlered Upon Arrival ~ One Per Person)

Beverage Station

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

Choose Three Selections (Butlered to Guests ~ Available for 30 Minutes)

Fresh Vegetable Crudit  Cups with House-Made Ranch Dipping Sauce

Fruit Skewers with Tajin

Smoked Salmon on Cucumber with Lemon Dill Cream Cheese

Yogurt and Berry Parfaits

Chips and Pico de Gallo Cups with Fresh Guacamole

Miniature BLT Crostini Skewer

Orange-Ginger Chicken Satay

Vegetarian Sweet Potato Flatbread

Shrimp and Andouille Skewer with Honey Mustard

Crab and Brie in Phyllo topped with Toasted Almond

Fig and Goat Cheese Canap  with Hot Honey Drizzle

Philly Cheesesteak Spring Roll

Plated Meal

Includes Freshly Baked Rolls or Breakfast Breads and Butter

First Course: (select one)

Fresh Fruit Cup Displayed in Stemless Martini Glass

Yogurt and Berry Parfait Displayed in Stemless Martini Glass

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

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

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



Shower Package (CONTINUED)

Entrees (select one) Add \$4 per person to give guests the choice between two pre-selected entrees, or to create a combination plate with two entrees listed below

* Chef's choice of starch & fresh vegetables served with most entrees

Eggs Benedict – Poached Egg Served on an English Muffin with Canadian Ham and Topped with Hollandaise

Brioche French Toast – Served with Powdered Sugar and Warm Maple Syrup, Bacon

Belgian Waffles – Served with Fresh Strawberry Sauce, Warm Maple Syrup, Whipped Cream and Candied Walnuts

Roasted Root Vegetable Quiche – with Spinach and Gruyere Cheese

Crab and Shrimp Quiche – with Asparagus and Roasted Tomato

Classic Quiche Lorraine – Shaved Ham, Swiss Cheese and Caramelized Sweet Onion

Deerfield's Pan-Seared Crab Cakes – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc
(add \$3 per person)

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

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

Shrimp Scampi with Grilled Scallion – Jasmine Rice Pilaf

Flounder Roulade – Crab Imperial-filled Flounder Fillet wrapped in Smoked Salmon, Fresh Herb Beurre Blanc
(add \$2 per person)

Champagne Grilled Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart and Shallots
in a Champagne Cream Sauce

Chicken Imperial – Sautéed Chicken Breast Topped with Lump Crab Imperial, Hollandaise (add \$2 per person)

Chicken Bruschetta – Diced Tomato, Red Onions and Fresh Basil with Balsamic Reduction

Butternut Squash Ravioli – Amaretto Cream Sauce with Toasted Almonds

Lobster Ravioli – Ricotta Cheese, Lobster, White Truffle Cream Sauce

Wild Mushroom Ravioli – Sage and Brown Butter

Filet – Petite 4oz with Caramelized Sweet Onion and Grilled Shiitake Mushroom (add \$5 per person)

Served Dessert

Trio of Miniature Desserts

Upgrade to Deerfield's Dessert Table (add \$6 per person) – Display of Assorted Miniature Desserts, Cakes, Pies and Assorted Fresh Fruit

