

Holiday Served Dinner

Served after 4:00pm ~ Minimum of 30 guests

B E V E R A G E S

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea | Warm Apple Cider

H O R S D ' O E U V R E S D I S P L A Y

Available for One Hour

Grilled Vegetable and Hummus Display | International & Domestic Cheeses with a Selection of Crackers
Warm Spinach and Artichoke Dip, Flatbread Crackers | Warm Shrimp and Roasted Pepper Dip Served with Grilled Naan Bread

B U T L E R E D H O R S D ' O E U V R E S

One of Each Selection Per Person - Choose Four Selections

Maui Shrimp Spring Roll | Corn and Edamame Quesadilla

Scallops Wrapped in Hickory Smoked Bacon | Chicken & Cheese Quesadilla

Beef Tenderloin Kebab: Red & Green Pepper, Red Onion & Creamy Horseradish

Ahi Tuna & Sweet Potato Latke with Dill, Red Onion, Creme Fraiche | Sesame Chicken Tenderloin with Orange-Ginger Sauce

S E R V E D D I N N E R

Soup or Salad - Select One

Deerfield's Cream of Mushroom Soup | Roasted Tomato & Crab Bisque

Deerfield's Mixed Greens Salad: Field Greens, Shredded Carrot, Cucumber, Tomato, Red Onion,
House-Made Herbed Croutons with a House-Made Balsamic Vinaigrette

Caesar Salad: Romaine, Croutons and Parmesan Cheese with a House-Made Caesar Dressing

Maple Walnut Salad: Mixed Greens, Red Onion, Strawberry, Grape Tomato, Crumbled Gorgonzola & Candied Walnuts with a Maple Walnut Vinaigrette

Greek Salad: Iceberg & Romaine Lettuces, Red Onion, Cucumber, Plum Tomato, Feta with an Oregano-Lemon Vinaigrette

*Entrees - Select Two**

Lobster Ravioli: Served with White Truffle Cream Sauce and Creamed Spinach

Butternut Squash Ravioli: Served in a Amaretto Cream Sauce & Toasted Almonds

Chicken Romanesco: Herb-Grilled Chicken Breast served with Roman Artichoke Hearts and a Pureed Tomato and Grilled Eggplant Sauce

Grilled Chicken: Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart & Shallot in a Champagne Cream Sauce

Grilled Salmon: Leek Cream Sauce with Roasted Elephant Garlic, Shaved Brussel Sprouts, Brunoise Red Pepper

Macadamia Nut-Crusted Salmon: Served with a Fresh Herb Beurre Blanc

Filet Mignon: 8 ounce Filet Mignon with Sauce Au Poivre (Add \$6 per person)

Grilled Ribeye: Served with Roasted Crimini Mushrooms in a Rosemary and Thyme Jus (Add \$8 per person)

Each Entree is Served with Chef's Selection of Starch and Vegetables

Vegan/Vegetarian Options are Available Upon Request

**Add a Third Entree for \$6 Per Person*

(Continued)

Package Also Includes:

Complimentary Room Rental

Seasonal Décor Including:

Fresh Poinsettia Centerpieces

(Through December)

Ivory Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

\$50

per person

Prices are subject to a 22%
service charge and are valid
through January 2023



Holiday Served Dinner

Served after 4:00pm ~ Minimum of 30 guests

(C O N T I N U E D)

D E S S E R T S

Select One

Warm Apple Crisp

Chocolate Mousse Cake

Pecan Pie with Whipped Cream

Seasonal Fruit Cobbler with Powdered Sugar

New York Style Cheesecake: Rich, Vanilla Flavor on a Buttery Graham Cracker Crust

Warm Brownie Fudge Sundae: Hot Fudge-Topped Warm Brownie over Vanilla Ice Cream with Whipped Cream and a Cherry