

Holiday Served Luncheon

Available between 11:00am and 3:00pm ~ Minimum of 30 guests

B E V E R A G E S

Served to Guests

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

Vegetable Crudit  with House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers

S E R V E D L U N C H E O N

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, House-Made Balsamic Vinaigrette*

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

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

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

*Entrees - Select Two**

Edamame and Vegetable Ravioli: *Served in a Sweet Soy & Sesame Oil Sauce with Brunoise Bell Peppers & Matchstick Carrots*

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*

Roast Beef Tenderloin: *Served with Grilled Baby Portobello in a Szechuan Peppercorn Demi (Add \$6 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*

D E S S E R T

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 & Cherry*

Package Also Includes:

Complimentary Room Rental

Seasonal D cor Including:

Fresh Poinsettia Centerpieces

(Through December)

Ivory Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

\$39

per person

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


Deerfield

Public Golf & Grille | Weddings | Meetings & Special Events