

Holiday Dinner Buffet

Served after 4:00pm ~ Minimum of 30 guests

B E V E R A G E S T A T I O N

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

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

Available for One Hour

Deerfield's Holiday Bruschetta with Garlic Knots

Warm Spinach and Artichoke Dip, Flatbread Crackers | Warm Shrimp and Roasted Pepper Dip

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

Choose Four Selections - One of Each Selection Per Person

Maui Shrimp Spring Roll | Vegan Caponata Phyllo Star

Scallops Wrapped in Hickory Smoked Bacon | Lobster Cobbler

Chicken Tandoori Skewer | Beef Wellington | Buffalo Chicken Empanada

D I N N E R B U F F E T

Soup and Salad - Select Two

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, House-Made Herbed 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

*Entrees - Select Two**

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

Chicken Marsala: Grilled Chicken Breast, Wild Mushroom Medley with a Marsala Demi-Glace

Grilled Salmon: Served with Dijon Mustard Cream Sauce, Caperberries, Sun-Dried Tomato and Zucchini Noodles

Pork Tenderloin: Served with Creamed Spinach, Crispy Onions and Roasted Red Pepper & Garlic Coulis

Lobster Ravioli: Served with Vodka Martini Cream Sauce and Castellavetrano Olive Garnish

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

Roast Beef Tenderloin: Served with a Peppercorn Demi-Glace (add \$10 per person)

Deerfield's Crab Cakes: Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add \$8 per person)

Served with Chef's Selection of Starch and Vegetable

**Add a Third Entree for \$8 Per Person*

D E S S E R T S T A T I O N

Chef's Selection of Holiday Desserts

Package Also Includes:

Complimentary Room Rental

Seasonal Décor Including:

Fresh Poinsettia Centerpieces

(Through December)

White Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

\$66

per person

Prices are subject to a 22%
service charge and are valid
through January 2024



Public Golf & Grille | Weddings | Meetings & Special Events