

Holiday Served Dinner

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

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

First Course - 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, House-Made Herbed 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

*Entrees - Select Two**

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

Wild Mushroom Ravioli: Served with Porcini Cream Sauce

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: Cajun-Style Grilled Salmon Served with Soft Polenta, Grilled Scallion and Roasted Red Pepper

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

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

Grilled Ribeye: Served with Roasted Crimini Mushrooms in a Rosemary and Thyme Jus (Add \$10 per person)

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

Vegan/Vegetarian Options are Available Upon Request

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

***Entree Breakdown and Place Cards with Entree Indicator Required 72 Hours in Advance of Event*

D E S S E R T S

Select One

Warm Apple Crisp | Chocolate Mousse Cake | Pecan Pie | Seasonal Fruit Cobbler

New York Style Cheesecake | Flourless Chocolate Torte

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

\$52

per person

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

