

Served Dinner

First Course (Select One Soup Or Salad)

Soup

Seafood Bisque - Shrimp and Crab with Cream, and a Touch of Sherry

New England Clam Chowder - Clam, Potato, Bacon, and Cream

Wedding Soup - Escarole, Miniature Meatballs, Parmesan, and Chicken Broth

Beef and Mushroom Barley - Morsels of Beef, Chester County Mushrooms,
Barley, and Beef Stock

Chicken Corn Chowder - Chicken Breast, Potato, Corn, and Fresh Herbs

Chester County Mushroom - Roasted Chester County Mushrooms, Fresh Herbs,
Sun-Dried Tomato and Cream

Salad

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

Caesar Salad - Romaine, Croutons and Parmesan Cheese Dressed in a House Made Caesar Dressing

Maple Walnut Salad - California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato,
Crumbled Gorgonzola, Candied Walnuts Dressed in a Maple Walnut Vinaigrette

Apple & Gorgonzola Salad - Baby Arugula, Belgium Endive, Sliced Apples,
Dressed in a Pumpkin Vinaigrette

Lemon Herb Spinach Salad - Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber
Dressed in a Lemon Herb Vinaigrette

Tomato Caprese - Baby Arugula, Heirloom Tomato, Buffalo Mozzarella, Basil and Balsamic Glaze

Creamsicle - California Greens, Almonds, Orange Segments, Dried Cranberry and
Shredded Daikon Dressed in a "Creamsicle" Dressing

Entrée

Lobster Ravioli 31

Ravioli Filled with Ricotta Cheese, Lobster, and White Truffle Cream Sauce

Roasted Pork Tenderloin 34

Served with Black Bean, Corn and Tomato Salsa

Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange 34

and Balsamic Glaze and a Touch of Cream

Santa Fe Chicken - Mesquite Rubbed Grilled Chicken, Sauteed Avocado, 35

Tomatoes, Black Olives, Extra Virgin Olive Oil

Chicken Dijonaise - Sauteed Chicken Breast Served with a Creamy Smooth 35

Dijon Sauce, Artichoke Hearts and Capers

Champagne Chicken 35

Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot
in a Champagne Cream Sauce

Salmon Confetti 35

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

Seared Flounder 36

Toasted Pine Nut, Roasted Grape Tomato and Pesto

(Continued)

Chicken Imperial	37
Boneless Chicken Breast Topped with Seasoned Lump Crab Imperial with Lemon Beurre Blanc	
Macadamia Nut Crusted Salmon	38
Macadamia Nut Crusted Salmon Served with a Fresh Herb Beurre Blanc	
Deerfield's Crab Cakes	40
Pan-Seared Crab Cakes, Roasted Red Pepper Coulis Served with a Fresh Herb Beurre Blanc	
New York Strip Steak	41
Served with Fried Shallots in a Red Wine Sauce	
Filet Mignon	45
8oz. Center Cut Filet in a Cabernet Demi-Glace	
Vegetable Napoleon (Vegetarian/Vegan)	28
Fresh Grilled Vegetables, Red Pepper Coulis, and Balsamic Glaze	

Combination Plate

Champagne Chicken and Stuffed Shrimp	45
Shiitake Mushrooms, Sun-Dried Tomato and Artichoke Heart, and Champagne Cream Sauce	
Jumbo Shrimp Stuffed with Crab, and Champagne Cream Sauce	
Salmon Confetti and Chicken Imperial	48
North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette	
Chicken Breast Topped with Seasoned Lump Crab Imperial, and Lemon Beurre Blanc	
Filet Mignon and Stuffed Shrimp	52
Petite Filet Mignon in a Merlot Demi-Glace	
Jumbo Shrimp Stuffed with Crab, and Champagne Cream Sauce	
Filet Mignon and Deerfield's Crab Cakes	52
Petite Filet Mignon in a Merlot Demi-Glace	
Pan-Seared Crab Cakes, Roasted Red Pepper Coulis Served with a Fresh Herb Beurre Blanc	

Choice of (3) entrees add 3.75 per person excluding Vegan and Vegetarian options

Dessert (select one)

Fresh Seasonal Berries, Crème Anglaise
 Seasonal Fruit Cobbler
 Flourless Chocolate Torte
 Carrot Cake - Roasted Walnuts with Cream Cheese Icing
 Warm Apple Crisp - Baked Apples, Brown Sugar Crust, Caramel, and Whipped cream
 Chocolate, Chocolate Fantasy - Rich Fudge Cake, Chocolate Mousse Iced with
 Chocolate Ganache and Chocolate Crescent Moons
 New York Style Cheesecake - Rich Vanilla Flavor on a Buttery Graham Cracker Crust
 Deerfield Dessert Table- Display of Miniature Desserts, Cakes, Pies, and Assorted Fresh Fruit

Price per person includes First Course, Fresh Baked Rolls and Butter, Entrée with Chef's selection of Starch and Vegetable, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Prices are subject to change and a 22% service charge

Menu Enhanced Seasonally by Deerfield's Fresh Herb Garden 1/18