

## **Dinner Buffet**

**45 per person** (minimum of 30 guests)

Soup and Salad (Select One Soup and Two Salads)

Deerfield's Cream of Mushroom Soup-Roasted Chester County Mushrooms, Fresh Herbs, Sun-Dried Tomato and Cream

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

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

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

Caesar Salad - Romaine, Croutons, 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 and Dressed in a Maple Walnut Vinaigrette

Lemon Herb Spinach Salad – Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber And in Lemon Herb Vinaigrette

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

## **Entrees** (Select Two)

Exotic Mushroom Ravioli - Roasted Chester County Mushroom Medley, Porcini Cream Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream

Macadamia Nut Crusted Salmon - Served with a Fresh Herb Beurre Blance

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

Chicken Marsala - Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Santa Fe Chicken – Mesquite Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives, Extra Virgin Olive Oil

Champagne Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart and Shallot In a Champagne Cream Sauce

Flank Steak - Marinated, Grilled, Hand-Carved, Hunter-Style

Roasted Pork Tenderloin - Black Bean, Corn and Tomato Salsa

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

Mac and Cheese Ravioli - Served with a Yellow Tomato and Fresh Basil Sauce

*Add a Third Entree for 4.95pp* 

## Dessert

Deerfield Dessert Table - Miniature Desserts, Pies, Cake, Cookies, and Assorted Fresh Fruit

Price Per Person Includes One Soup, Two Salads, Two Entrees, Chef's Selection of Starch and Vegetable, Deerfield's Dessert Table, 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\*