



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	32
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 and Balsamic Glaze and a Touch of Cream	34
Santa Fe Chicken – Mesquite Rubbed Grilled Chicken, Sauteed Avocado, Tomatoes, Black Olives, Extra Virgin Olive Oil	35
Chicken Dijonaise - Sauteed Chicken Breast Served with a Creamy Smooth Dijon Sauce, Artichoke Hearts and Capers	35
Champagne Chicken	35
Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce	
Salmon Confetti	37
North Atlantic Salmon, Julienne Vegetables “Confetti” with Raspberry Vinaigrette	
Seared Flounder	38
Toasted Pine Nut, Roasted Grape Tomato and Pesto	

(Continued)



Chicken Imperial	39
Boneless Chicken Breast Topped with Seasoned Lump Crab Imperial with Lemon Beurre Blanc	
Macadamia Nut Crusted Salmon	39
Macadamia Nut Crusted Salmon Served with a Fresh Herb Beurre Blanc	
Deerfield's Crab Cakes	44
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	48
8oz. Center Cut Filet in a Cabernet Demi-Glace	
Vegetable Napoleon (Vegetarian/Vegan)	33
Fresh Grilled Vegetables, Red Pepper Coulis, and Balsamic Glaze	
Combination Plate	
Champagne Chicken and Stuffed Shrimp	47
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	51
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	54
Petite Filet Mignon in a Merlot Demi-Glace	
Jumbo Shrimp Stuffed with Crab, and Champagne Cream Sauce	
Filet Mignon and Deerfield's Crab Cakes	55
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