

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 | Warm Apple Cider

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

Available for One Hour

Vegetable Crudit  with House-Made Ranch Dip | International & Domestic Cheeses with a Selection of Crackers
Warm Spinach and Artichoke Dip, Flatbread Crackers

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

One of Each Selection Per Person - Choose Four Selections

Scallops Wrapped in Hickory Smoked Bacon | Chicken & Waffle Stack with Hot Honey | Manchego & Quince Tart
Dragon Shrimp: Curry & Coconut Milk Seasoned, Wrapped in a Braided Wonton Skin with Sweet Soy Sauce
Ahi Tuna & Sweet Potato Latke with Dill, Red Onion, Creme Fraiche | Sesame Chicken Tenderloin with Orange-Ginger Sauce
Beef Tenderloin Kebab: Red & Green Pepper, Red Onion & Creamy Horseradish

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, 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

Greek Salad: Iceberg & Romaine Lettuces, Red Onion, Cucumber, Plum Tomato, Feta, Oregano-Lemon 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: Leek Cream Sauce with Roasted Elephant Garlic, Shaved Brussel Sprouts, Brunoise Red Pepper

Pork Tenderloin: Served with a Roasted Red Pepper Relish

Pumpkin and Mascarpone Ravioli: Served in a Amaretto Cream Sauce & Toasted Almonds

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

Deerfield's Crab Cake: Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add \$3 per person)

Served with Chef's Selection of Starch and Vegetables

**Add a Third Entree for \$6 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 D cor Including:

Fresh Poinsettia Centerpieces

(Through December)

Ivory Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles

\$62

per person

Prices are subject to a 22%
service charge and are valid
through January 2020


Deerfield
Public Golf & Grille | Weddings | Meetings & Special Events