



## Prom Package

**\$62 per person**

Includes:

Food and Non Alcoholic Beverages Listed Below

22% Service Fee

Complimentary Photography Room

~ Room fee for the Ballroom is in addition to package price

4 Hour Event Time

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### **BEVERAGE STATION:**

Four (4) hour Soft Drink Station ~ to include an assortment of soft drinks and juices

### **SERVED DINNER:**

#### **FIRST COURSE - *Please Select One***

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  
Fresh Rolls and Butter

#### **ENTREES - *Please Select One***

Chicken Marsala - Seared Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace  
Chicken Bruschetta - Marinated Chicken Breast with Diced Tomato, Red Onions, Basil and Balsamic Drizzle

Champagne Grilled Chicken - Grilled Chicken Breast with Shiitake Mushrooms, Sun Dried Tomatoes, Artichoke Hearts and Shallots in a Champagne Cream Sauce

Chicken Valencia - Herb Grilled Chicken Breast served with a Valencia Orange and Balsamic Glaze and a Touch of Cream

Chicken Parmesan –Breaded Chicken Medallions, Marinara Sauce and Mozzarella Cheese  
Grilled Salmon Fillet – Sherry and Roasted Tomato Crème, Fried Leek Garnish

Grilled Salmon "Confetti" - Marinated Filet of Salmon with Julienne Vegetables "Confetti" in a Raspberry Vinaigrette

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

New York Strip Steak with a Madeira demi-glace

Chef's Selection of Vegetable and Starch



Vegetarian/Vegan Options: *Please Select One*

Baked Penne (Vegetarian) - Ricotta, Mozzarella, Parmesan Cheese, Marinara Sauce, Fresh Basil  
Served with Chef's Selection of Vegetable

Penne a la vodka (Vegetarian) - Penne Pasta in a Blush Sauce Served with Chef's Selection of  
Vegetable

Pasta Primavera (Vegetarian) - Roasted Seasonal Vegetables, Penne and Cream Sauce

Vegetable Napoleon (Vegan) - Fresh Grilled Vegetables, Red Pepper Coulis, and Balsamic Glaze  
Served with Chef's Selection of Starch

Choice of (3) Entrees add 3.75 Per Person

**DESSERT - *Please Select One***

Assorted Dessert Display

Deerfield's Chocolate Cake

Seasonal Fruit Cobbler with Whipped Cream

New York Style Cheesecake - Rich Vanilla Flavor on a Buttery Graham Cracker Crust

Two (2) Hour Coffee Station

*\* Client is required to provide entree indicators for tables if multiple entrée choices \**

***~Additions to Package~***

**Room Rental**

\$800 Room Fee for Ballroom

**Park Rangers**

We require (1) Park Ranger (Deerfield to arrange) per every 100 students

Costs is \$85 per hour

(we require the Park Rangers to arrive 30 minutes prior to the guest's arrival time and 30  
minutes after the event concludes)

