



•FOOD•DRINK•LODGING•SINCE 1884•



A Classic New England Destination

81 Old Main Street · Deerfield, MA 01342
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Hors d'Oeuvres

stationary – \$3 per person unless otherwise noted

Quesadilla

*flour tortillas with sharp cheddar cheese, shredded chicken
served with salsa and crème fraiche*

Thin Crust Pizza

*mozzarella, your choice of red sauce or pesto
additional toppings: caramelized onions, spinach, grilled chicken,
pepperoni, sautéed mushrooms, roasted red peppers*

Cheese & Fruit Platter

a selection of cheeses and fruit accompanied by crackers

Vegetable Crudités Platter

an assortment of fresh vegetables alongside green goddess dressing

Shrimp Cocktail

tender poached white shrimp with housemade cocktail sauce

Pate, Tapenade, Hummus & Grilled Vegetable Platter

served with pita and crostini

Antipasto

*served with a variety of cheeses, assorted fine charcuteries,
marinated vegetables and bruschetta*

Baked Brie en Croute \$25

*with nuts and brown sugar, sliced apples and a baguette
perfect for 20 guests*



Hors d'Oeuvres

passed – \$3 per person

Glazed Cocktail Meatballs
with sweet chili sauce

Cucumber with Herb Goat Cheese
topped with chive oil

Asparagus Wrapped in Prosciutto
fresh asparagus spear wrapped in thinly slice prosciutto

Caprese Skewers
*cherry tomatoes, fresh mozzarella balls and basil,
drizzled with a balsamic reduction, olive oil and sea salt*

Mini Crab Cakes
topped with fresh salsa

Apple-Cheddar Grilled Cheese
Cheddar “grilled cheese” finished with local apples

Mini French Onion Bites
caramelized onion and shaved Parmesan in a Brioche

Risotto Balls
topped with Parmesan cheese

Fried Brussels Sprouts and Pickled Pepper
sweet peppadew peppers and crisp fried sprouts

Sausage Brochettes
grilled and served with a honey-mustard drizzle



Special Gatherings Menu

*three courses – \$29 per person plated / \$27 per person buffet
7% tax, 5% administrative fee, 21% gratuity, private room fee for private rooms*

COURSE ONE: SALAD or SOUP

please select one of the following

Door Crasher New England

Clam Chowder

*potato, celery, onion, bacon, fresh clams,
local cream, seasoned with herbs*

Roasted Butternut Squash Soup

Classic Caesar

*romaine lettuce, Parmesan cheese,
white anchovies & focaccia croutons,
finished with Caesar dressing*

Local Greens Salad

*mixed greens, grape tomatoes, cucumber &
radishes, finished with cider vinaigrette*

Classic Spinach Salad

*baby spinach with marinated mushrooms, warm bacon,
red onion, red wine vinaigrette*

French Onion Soup*

*House-made Beef stock caramelized onions,
red wine, crostini, melted Gruyère & Parmesan Cheese*

Roasted Beet Salad*

with candied walnuts goat cheese spinach and balsamic vinaigrette

Clarkdale Apple Salad*

*caramelized apple over mixed greens,
Maplebrook cheddar curds, sweetie drops &
pepitas, finished with cider vinaigrette*

**additional \$2 per person*



COURSE TWO: ENTREE

please select three of the following; pre-count required for plated meals

Apple Brandy Pork Loin

sliced pork loin with an apple- brandy sauce

Beef & Leeks

tender beef braised in wine with potatoes, carrots and mushrooms, topped with frizzled leeks

Herb-Crusted White Fish

tender and flaky white fish topped with toasted herb crumbs and a sundried tomato butter sauce

Herb Roasted Salmon

with Dijon cream sauce

Lemon Rosemary Chicken

roasted Statler chicken breast with a lemon rosemary jus

Slow-Roasted Turkey Breast

with jus or port cherry sauce

Vegetable Lasagna Rolls

roasted vegetables in a classic lasagna noodle with béchamel sauce, house marinara and blended cheeses

Beef Tenderloin with Shrimp*

sous vide, seared medium rare tenderloin with herbed garlic butter shrimp and finished with béarnaise sauce

Pistachio Halibut*

pan-roasted halibut filet with pistachio glaze

**additional \$5 per person*

COURSE THREE: DESSERT

please select one of the following; coffee/tea service included with meal

Deerfield Inn Indian Pudding

Flourless Chocolate Cake

Seasonal Fruit Crisp

Lemon Berry Parfait

Panna Cotta

with a seasonal fruit compote