







A Classic New England Destination







### 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

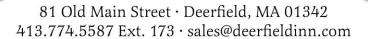
Classic Spinach Salad
baby spinach with marinated mushrooms, warm bacon,
red onion, red wine vinaigrette

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