

HOLIDAY DINNER BUFFET

Served after 4:00pm ~ Minimum of 30 guests

BEVERAGE STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

HORS D'OEUVRES DISPLAY

Available for One Hour

Deerfield's Holiday Bruschetta and Garlic Toasts

Warm Spinach and Artichoke Dip, Flatbread Crackers | Warm Shrimp and Roasted Pepper Dip

BUTLERED HORS D'OEUVRES

Choose Four Selections - One of Each Selection Per Person

Maui Shrimp Spring Roll | Thai Lemongrass Spring Roll | Scallops Wrapped in Hickory Smoked Bacon | Crab Rangoon | Beef Bourguignonne
Fire Roasted Vegetable Empanada with Cheddar and Pepperjack | Wild Mushroom Tart | Chicken Fontina and Sundried Tomato Croquette

DINNER BUFFET

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, House-Made Herbed 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

Entrees - Select Two

Champagne Grilled Chicken: Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce

Chicken Piccata: Grilled Chicken Breast, Capers, Artichokes, Fresh Lemon and Herbs with a White Wine and Butter Sauce

Grilled Salmon: Sauteed Spinach, Plum Tomato and Pernod Cream Sauce

Salmon Romesco: Grilled Salmon Filet with Romesco Sauce and Grilled Scallion

Pork Tenderloin: Streaked with Winter Pesto atop Creamy Red Pepper Polenta

Lobster Ravioli: Served with Vodka Martini Cream Sauce and Castelvetro Olive Garnish

Spinach and Mascarpone Ravioli: Served in a Vodka Blush Sauce

Flank Steak: Marinated and Grilled, Hand-Carved Hunter-Style

Roast Beef Tenderloin: Served with a Peppercorn Demi-Glace (add \$10 per person)

Deerfield's Crab Cakes: Pan-Seared Crab Cakes Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add \$8 per person)

Served with Chef's Selection of Starch and Vegetable

DESSERT STATION

Chef's Selection of Miniature Holiday Desserts

\$69 per person

Prices are subject to a 22% service charge and are valid through January 2026

Package Also Includes:

Complimentary Room Rental Mon-Fri

Décor Including: Fresh Poinsettia Centerpieces

White Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles


Deerfield