

MEMORIAL LUNCHEON

Minimum of 30 guests.

All Menus Include:

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea
Freshly Baked Rolls and Butter, Chef's Selection of Assorted Desserts and Cookies

Menu I

\$26 Per Person

Deerfield Mixed Greens Salad – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette
Chicken Bruschetta – Grilled Chicken, Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction
Baked Penne – Ricotta, Mozzarella, Parmesan Cheese, Marinara and Fresh Basil
Chef's Selection of Starch and Vegetable

Menu II

\$30 Per Person

Seasonal Sliced Fresh Fruits and Berries
Deerfield Mixed Greens Salad – Field Greens, Shredded Carrots, Sliced Cucumbers, Tomatoes, Red Onion, House-Made Herbed Croutons, House Made Balsamic Vinaigrette
Salmon Confetti – North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette
Deerfield Champagne Chicken – Shiitake Mushroom, Sun-Dried Tomato, Artichoke Heart, Shallots in a Champagne Cream Sauce
Chef's Selection of Starch and Vegetable

Menu III

\$34 Per Person

Seasonal Sliced Fresh Fruits and Berries
Maple Walnut Salad – California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette
Sliced New York Strip Steak – Red Wine Demi-Glace
Grilled Salmon Filet – Sherry and Roasted Tomato Crème and Fried Leek Garnish
Pasta Primavera – Penne Pasta tossed with Seasonal Roasted Vegetables in Extra Virgin Olive Oil with Fresh Herb and Roasted Garlic Sauce
Chef's Selection of Starch and Vegetable



Deerfield



Prices are subject to change and a 22% service charge



01/25