

Brunch Buffet

Minimum of 30 Guests

Available from 10:00 am until 2:00 pm

\$45 per person | \$20 per person for children ages 12 and under

Mimosa Greeting

Butlered Upon Arrival (*One Per Person*)

Beverage Station

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, Carafes of Orange and Cranberry Juices

Welcome Station

Seasonal Fresh Fruits and Berries
Assorted Breakfast Breads and Pastries

Smoked Salmon Display - Chopped Red Onion, Chopped Egg Whites, Capers and Bagels
Additional \$6 Per Person

Hot Breakfast Items

Country Egg Scramble with Cheddar Cheese, Peppers and Onions
Scrambled Eggs
Crisp Bacon and Pork Sausage

Salads (select one)

Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, 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 - California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts and Maple Walnut Vinaigrette
Lemon Herb Spinach Salad - Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber and Lemon Herb Vinaigrette

Brunch Buffet (continued)

Entrees (select two) *add \$6 per person to include three entrees*

Chicken Bruschetta – Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction

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

Chicken Marsala – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Chicken Florentine – Sauteed Chicken Breast with Creamed Spinach, Lemon, Capers and Butter

Grilled Salmon Fillet – Sherry and Roasted Tomato Crème, Fried Leek Garnish

Seared Salmon – Toasted Pine Nut, Roasted Grape Tomato and Pesto

Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta and Grilled Scallion

Sliced New York Strip Steak – Served in a Red Wine Demi-Glace

Deerfield's Pan-Seared Crab Cakes – Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc / *Add \$8 per person*

Petite Filet Mignon – Madeira Mushroom Demi-Glace / *Add \$8 per person*

Vegetable Selections (select one)

Broccoli Flan

Green Beans - Lemon, Cracked Pepper and Julienne Red Pepper

Glazed Baby Carrots

Asparagus

Seasonal Vegetable Medley

Starch Selections (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Herbed Breakfast Potatoes

Roasted Red Bliss Potato – Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs

Tuscan Rice Pilaf

Dessert

Chef's Selection of Assorted Desserts

Add Deerfield's Donut Display - Additional \$6 per person