

Dinner Buffet

Minimum of 30 guests

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

Buffet Package: \$44 Per Person

Select one soup or salad, two entrees, one starch, and one vegetable

Deluxe Package: \$52 Per Person

Select one soup and two salads, three entrees, one starch, and one vegetable

Soup & Salad

Chester County Mushroom Soup - Roasted Chester County Mushrooms, Fresh Herbs, Sun-Dried Tomato, Cream

Seafood Bisque - Shrimp and Crab with Cream and a Touch of Sherry

Deerfield Mixed Greens Salad - Field Greens, Shredded Carrot, Sliced Cucumber, Tomato, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Vinaigrette

Caesar Salad - Romaine, Croutons, Parmesan Cheese and 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.

Entrees

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-Glaze

Champagne Chicken - Shiitake Mushroom, Sun-Dried Tomato, Artichoke Hearts and Shallots in a Champagne Cream Sauce

Salmon "Confetti" - North Atlantic Salmon, Julienne Vegetables "Confetti" with Raspberry Vinaigrette

Flank Steak - Marinated and Grilled, Wild Mushroom Demi

Roasted Pork Tenderloin - Black Bean, Corn and Tomato Salsa

Lobster Ravioli - Ravioli Filled with Ricotta Cheese, Lobster and White Truffle Cream Sauce

Spinach and Mascarpone Ravioli - Served in a Vodka Blush Sauce

Exotic Mushroom Ravioli - Roasted Chester County Mushroom Medley and Porcini Cream

Deerfield's Pan-Seared Crab Cakes - Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc / Add \$10 per person

Petite Filet Mignon - Cabernet Demi-Glaze / Add \$12 per person

All prices are subject to change and a 22% service charge.

01/2026



Dinner Buffet (continued)

Starch Selections (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Duchess Potatoes with Parmesan Crust

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

Tuscan Rice Pilaf

Vegetable Selections (select one)

Broccoli Flan

Green Beans - Lemon, Cracked Pepper, and Julienne Red Pepper

Glazed Baby Carrots

Asparagus

Seasonal Vegetable Medley

Roasted Brussels Sprouts - Garlic, Pistachio and Extra Virgin Olive Oil

Dessert

Chef's Selection of Assorted Desserts