

Memorial Luncheon

Minimum of 30 guests

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

Menu 1

\$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 2

\$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 3

\$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

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

01/2026

