

Served Dinner

Available after 2:00 pm | \$40 Per Person

Includes Freshly Baked Rolls & Butter and Chef's Selection of Starch & Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Guaranteed entree counts to be provided 72 hours in advance

First Course Select One Soup or One Salad

Soup

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

Wedding Soup - Escarole, Miniature Meatballs, Parmesan and Chicken Broth

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

Salad

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

Caesar Salad - Romaine, House-Made Herbed Croutons, Parmesan Cheese, House-Made Caesar Dressing

Maple Walnut Salad - California Mixed Greens, Red Onion, Sliced Strawberry, Grape Tomato, Crumbled Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette

Lemon Herb Spinach Salad - Spinach, Feta Cheese, Red Onion, Grape Tomato, Cucumber, Lemon Herb Vinaigrette

Caprese - Fresh Tomato, Buffalo Mozzarella, Basil and Balsamic Glaze

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

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Served Dinner (continued)

Entree Course *Select Two Entrees*

Entrees

Filet Mignon - 8oz. Center Cut Filet in a Cabernet Demi-Glace *(add \$18 per person)*

Deerfield's Pan-Seared Crab Cakes - Roasted Red Pepper Coulis, Fresh Herb Beurre Blanc *(add \$12 per person)*

New York Strip Steak - Served with Fried Shallots in a Red Wine Sauce *(add \$10 per person)*

Chicken Imperial - Boneless Chicken Breast topped with Seasoned Lump Crab Imperial, Lemon Beurre Blanc *(add \$8 per person)*

Chicken Dijonaise - Sautéed Chicken Breast Served with a Creamy Smooth Dijon Sauce, Artichoke Hearts and Capers

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

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

Teriyaki Salmon - Grilled Teriyaki Glazed Salmon Filet, Zucchini Noodles, Roasted Red Pepper Strips, Toasted Sesame Seeds

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

Roasted Pork Tenderloin - Served with Black Bean, Corn and Tomato Salsa

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

Vegetable Napoleon (Vegetarian/Vegan) - Fresh-Grilled Vegetables, Red Pepper Coulis, and Balsamic Glaze, Served with Jasmine Rice

Served Dessert (select one)

Apple and Dried Cherry Cobbler, Crème Anglaise

Flourless Chocolate Torte (GF)

Chocolate Mousse Cake (GF)

Carrot Cake - Walnuts and Cream Cheese Icing

Warm Apple Crisp - Baked Apples, Brown Sugar Crust, Caramel and Whipped Cream

Chocolate Mousse (GF)

New York Style Cheesecake - Rich Vanilla Cheesecake on a Buttery Graham Cracker Crust

Deerfield Dessert Display - Additional \$8 Per Person

Display of Assorted Miniature Desserts, Cakes, Pies and Assorted Fresh Fruit

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