

Served Lunch

Available from 11:00 am until 2:00 pm | \$30 Per Person
Includes Freshly Baked Rolls & Butter and Chef's Selection of Starch & Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea 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

Served Lunch (continued)

Entree Course *Select Two Entrees*

Entrees

Exotic Mushroom Ravioli - Stuffed with Porcini, Portobello, Shiitake Mushrooms and Ricotta Cheese, White Truffle Cream Sauce (Vegetarian)

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

Chicken Bruschetta - Diced Tomato, Red Onions and Fresh Basil with Balsamic Reduction

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

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

Chicken Florentine - Sautéed Chicken Breast with Creamed Spinach, Lemon, Capers and Butter

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

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

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

Grilled Salmon Filet - Sherry and Roasted Tomato Crème and Fried Leek Garnish

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

Macadamia Nut-Crusted Salmon - Served with Fresh Beurre Blanc

Flank Steak - Dry-rubbed Flank Steak Sliced and Served with a Red Wine and Wild Mushroom Demi-Glace (*add \$6 per person*)

Deerfield's Pan-Seared Crab Cakes - Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc (*add \$8 per person*)

6oz Petite Filet Mignon - Cabernet Demi-Glace (*add \$10 per person*)

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)

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 - (add \$6 per person)

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

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

01/2026

