

Holiday Dinner Buffet

Served after 4:00pm ~ Minimum of 30 guests

BEVERAGE STATION

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

HORS D'OEUVRES DISPLAY

Available for One Hour

Warm Buffalo Chicken Dip | Warm Shrimp and Artichoke Dip | Roasted Red Pepper Hummus
Served with Crackers and Grilled Naan Bread

BUTLERED HORS D'OEUVRES

Choose Four Selections - One of Each Selection Per Person

Maui Shrimp Spring Roll | Scallops Wrapped in Hickory Smoked Bacon | Crab Rangoon | Spinach and Imported Swiss Quiche
Wild Mushroom Tart | Philly Cheesesteak Spring Roll | French Onion Soup Boule | Beef Wellington

DINNER BUFFET

Soup and Salad - Select Two

Deerfield's Cream of Mushroom Soup | **Roasted Tomato & Gulf Shrimp Bisque**

Deerfield's Mixed Greens Salad: Field Greens, Shredded Carrot, Cucumber, Tomato, Red Onion,
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: Mixed Greens, Red Onion, Strawberry, Grape Tomato, Crumbled Gorgonzola,
Candied Walnuts, Maple-Walnut Vinaigrette

Entrees - Select Two

Grilled Chicken: Shiitake Mushrooms, Sun-Dried Tomato, Artichoke Heart and Shallot in a Champagne Cream Sauce

Chicken Piccata: Grilled Chicken Breast, Capers, Artichokes, Fresh Lemon and Herbs with a White Wine and Butter Sauce

Grilled Salmon: Creamed Spinach and Roasted Tomato with a Lemon Herb Beurre Blanc

Salmon Romesco: Grilled Salmon Filet with Romesco Sauce and Toasted Marcona Almond

Pork Tenderloin: Streaked with Winter Pesto atop Creamy Red Pepper Polenta

Lobster Ravioli: Served in a White Truffle Cream Sauce

Butternut Squash Ravioli: Served in a Hazelnut Cream Sauce with Toasted Pepitas

Flank Steak: Marinated and Grilled, Hand-Carved Hunter-Style

Roast Beef Tenderloin: Served with a Peppercorn Demi-Glace (add \$12 per person)

Deerfield's Crab Cakes: Served with Grape Tomato, Wilted Spinach & Chive Beurre Blanc (Add \$10 per person)

Served with Chef's Selection of Starch and Vegetable

DESSERT STATION

Chef's Selection of Miniature Holiday Desserts

\$70 per person

Prices are subject to a 22%
service charge and are valid
through January 2027

Package Also Includes:

Complimentary Room Rental Mon-Fri

Fresh Poinsettia Centerpieces

White Floor-Length Linens

Seasonal Napkin Color Selections

Festive Holiday Music

Tea Light Candles