

Holiday Served Dinner

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

SERVED DINNER

First Course - Select One

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 with a House-Made Balsamic Vinaigrette

Caesar Salad: Romaine, House-Made Herbed Croutons and Parmesan Cheese with a House-Made Caesar Dressing

Maple Walnut Salad: Mixed Greens, Red Onion, Strawberry, Grape Tomato, Crumbled Gorgonzola,
Candied Walnuts with a Maple Walnut Vinaigrette

Entrees - Select Two

Lobster Ravioli: Served with White Truffle Cream Sauce

Maryland Crab Ravioli: Served in a Old Bay Cream Sauce

Chicken Saltimbocca: Sauteed Chicken Breast with Fresh Sage and Prosciutto, Panko Crumbs and Wild Mushroom Creme

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

Grilled Salmon: Cajun-Style Grilled Salmon Served with Soft Polenta, Grilled Scallion and Roasted Red Pepper

Salmon Romesco: Grilled Salmon Filet, Romesco Sauce and Toasted Marcona Almonds

Filet Mignon: 8 ounce Filet Mignon with Sauce Au Poivre (Add \$10 per person)

Crab Imperial: Deerfield's Classic Crab Imperial Blend Baked en Casserole, Topped with Fresh Herbs (Add \$8 per person)

Served with Chef's Selection of Starch and Vegetable

Vegan/Vegetarian Options are Available Upon Request

Deerfield Requires Entree Counts 72 Hours in Advance
Client to Provide Place Cards for Each Guest with Entree Indicator

DESSERT

Select One

Warm Apple Crisp | Chocolate Mousse Cake | Pecan Pie
Seasonal Fruit Cobbler | NY Style Cheesecake | Flourless Chocolate Torte

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

\$60 per person

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