

Holiday Served Luncheon

Served from 11:00am-3:00pm ~ 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

Chilled Smoked Salmon Dip | Chilled Caramelized Onion Dip | Chilled English Cheddar and Horseradish Dip
Served with Crackers and Grilled Naan Bread

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

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

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

Chicken Florentine: Grilled Chicken Breast, Sauteed Baby Spinach, Gruyere Cheese,
Roasted Plum Tomato with a Fresh Herb Beurre Blanc

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

Grilled Salmon: Sauteed Spinach, Plum Tomato and Sambuca Cream Sauce

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

Roast Beef Tenderloin: Served with Hunter's Sauce, Bacon, Tomato and Mushrooms in a Demi-Glace (Add \$10 per person)

Deerfield's Crab Cakes: Pan-Seated Crab Cakes Served with Grape Tomato, Wilted Spinach
& Chive Beurre Blanc (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

\$40 per person

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