

# Barbeque Buffet

(minimum of 25 guests)



**Barbeque Buffets have a service time of 1.5 hours.**

## **Picnic Barbeque - \$33.00 per person**

### **Hors D'oeuvres - service time of 1 hour**

Antipasti Display - sliced pepperoni, salami, prosciutto, roasted peppers, kalamata olives, marinated and grilled vegetables, grilled garlic breads, fresh mozzarella and provolone  
Assortment of gourmet cheeses with assorted crackers

### **First Course- (select one)**

Mixed Greens Salad - carrots, cucumbers, tomatoes, red onion, croutons, balsamic vinaigrette  
Marinated Mushroom Salad - spicy balsamic marinade  
Caesar Salad - romaine, house-made herbed crouton, Parmesan cheese, creamy Caesar dressing  
Fresh Tomatoes and Mozzarella- basil, red onion, balsamic reduction  
Corn and Chicken Chowder Soup

### **Entrees & Accompaniments**

Cheeseburgers - seasoned and grilled jumbo Black Angus burger, American cheese  
Hot Dogs - jumbo all beef franks  
Grilled Chicken Breasts - bourbon barbecue sauce  
Deerfield's Homemade Potato Chips  
Lettuce, Tomato, and Pickles  
Cornbread with Honey Chipotle Butter

### **Dessert**

Assorted Cookies and Brownies

# Barbeque Buffet

(minimum of 25 guests)



## Deluxe Barbeque- \$40.00 per person

### Hors D'oeuvres – service time of 1 hour

Antipasti Display – sliced pepperoni, salami, prosciutto, roasted peppers, kalamata olives, marinated and grilled vegetables, grilled garlic breads, fresh mozzarella and provolone  
Assortment of gourmet cheeses with assorted crackers

### Included Entrée

Cheeseburgers - seasoned and grilled jumbo Black Angus burger, American cheese (included) with lettuce, tomato, pickles

### Entrees (Select Two)

Marinated Flank Steak – Chimichurri sauce  
Mediterranean Tilapia- diced tomato, olives, basil, garlic, olive oil  
Italian Porkette – roasted pork shoulder with Italian spices  
Mesquite Salmon- tequila lime sauce  
Crispy Fried Chicken – Southern battered  
Cornbread with Honey Chipotle Butter

### Sides (Select Two)

Deerfield Coleslaw - fresh sliced cabbage, carrots, chives  
Seasonal Sliced Fresh Fruits and Berries  
Red Bliss Potato Salad – red onions, celery, fresh chives, Dijon mustard, mayonnaise  
Pasta Salad - penne pasta, chopped tomatoes, black olives, grilled asparagus, basil, olive oil  
Fresh Fruit Salad  
Baked Beans  
Seasoned Roasted Potatoes  
Fresh Corn on the Cob  
Seasonal Vegetable Medley  
Steamed Green Beans  
Sour Cream and Chive Mashed Potatoes

### Dessert

Assorted Cookies and Brownies

# Barbeque Buffet

(minimum of 25 guests)



## Clubhouse Barbeque Dinner Buffet- \$46 per person

### Hors D'oeuvres – service time of 1 hour

Antipasti Display – sliced pepperoni, salami, prosciutto, roasted peppers, kalamata olives, marinated and grilled vegetables, grilled garlic breads, fresh mozzarella and provolone

Assortment of gourmet cheeses with assorted crackers

Deerfield Raw Bar- shrimp cocktail, oysters, clams, crab claws (add \$16 per person)

### Entrees (Select Three)

Braised Short Ribs- Madeira, veal demi-glace

Chicken Marsala- chicken medallions, wild mushrooms, Marsala, veal demi-glace

Mediterranean Tilapia- diced tomato, olives, basil, garlic, olive oil

Barbeque Pork Ribs – St. Louis ribs with Jack Daniels barbeque sauce

Mesquite Salmon- tequila lime sauce

Crispy Fried Chicken – southern battered

Gemelli Pasta- white wine, lemon, butter, garlic, basil, crushed pepper, garlic toast

Mini Crab Cakes- Old Bay remoulade

Jumbo Stuffed Shrimp- hollandaise (add \$3.25 per person)

Cornbread with Honey Chipotle Butter

Chef's Assortment of Desserts

### Sides (Select Two)

Deerfield Coleslaw - fresh sliced cabbage, carrots, chives

Seasonal Sliced Fresh Fruits and Berries

Red Bliss Potato Salad – red onions, celery, fresh chives, Dijon mustard, mayonnaise

Pasta Salad - penne pasta, chopped tomatoes, black olives, grilled asparagus, basil, olive oil

Fresh Fruit Salad

Baked Beans

Seasoned Roasted Potatoes

Fresh Corn on the Cob

Seasonal Vegetable Medley

Steamed Green Beans

Sour Cream and Chive Mashed Potatoes

### Dessert

Chef's Assortment of Desserts

All menus include freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea  
A Chef attendant fee of \$95.00 applies if a Chef is requested per 100 guests

Prices are subject to change and a 22% service charge