

Barbeque Buffet

(minimum of 25 guests)



Barbeque Buffets have a service time of 1.5 hours.

Picnic Barbeque - \$32.00 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

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

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

Chester County Mushroom 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- \$38.00 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

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

Included Entrée

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

Entrees (Select Two)

Marinated Hunter Style Flank Steak - wild mushrooms, tomato, herbs, Madeira demi-glace

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

Barbecue Porkette - roasted mesquite pork, bourbon barbeque sauce

Mesquite Salmon- chili lime butter

Chicken Pomodoro- grilled chicken, tomato sauce, mozzarella, garlic, basil

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

Jersey 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- \$44 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)

Sirloin Steaks- sirloin medallions, Madeira, veal demi-glace

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

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

Barbecue Porkette – roasted mesquite pork, bourbon barbeque sauce

Mesquite Salmon- chili lime butter

Chicken Pomodoro- grilled chicken, tomato sauce, mozzarella, garlic, basil

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

Mini Crab Cakes- Old Bay remoulade

Jumbo Stuffed Shrimp- hollandaise (add \$3 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

Jersey 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