

# Deluxe Dinner Buffet

(minimum of 30 guests)



## First Course (select two)

The "D" Chester County Mushroom Soup - portobello, shiitake and white button mushrooms with shallots, cream and sun-dried tomatoes

Crab Bisque - crab, cream, touch of Old Bay

Italian Wedding Soup - mini meatballs and pasta in chicken broth

The "D" Mixed Greens Salad - field greens, shredded carrots, sliced cucumber, tomatoes, red onion, house-made herbed croutons, balsamic vinaigrette

Caesar Salad - romaine, house-made herbed croutons, Parmesan cheese, creamy Caesar dressing

Chopped Vegetable Salad - romaine, zucchini, yellow squash, carrots, olives, onions and mushrooms, white balsamic vinaigrette

Walnut Pear Salad - baby greens, sliced pears, bleu cheese, seasoned toasted walnuts, walnut vinaigrette

Pasta Salad - orecchiette pasta, roasted peppers, spinach, garlic, grilled zucchini, olive oil

Antipasti Display - pepperoni, salami, prosciutto, roasted peppers, kalamata olives, marinated and grilled vegetables, grilled garlic breads, mozzarella, provolone cheese

## Pasta Course (select one)

Cheese Tortellini - tri-colored cheese tortellini, vodka blush sauce

Seafood Ravioli - crab, lobster and shrimp ravioli, tomato blush sauce

Penne Concasse - chopped tomatoes, basil, garlic, olive oil

## Entrees (select two)

The "D" Chicken Grand Marnier - egg-dipped boneless chicken breast, sautéed shallots, orange zest, Grand Marnier and a touch of cream

Petite Filet Mignon - Béarnaise sauce or Madeira demi-glace

Beef Burgundy - tenderloin tips, shallots, gourmet mushrooms, Burgundy wine, demi-glace

Deerfield Crab Cakes - pan-seared, Old Bay remoulade

Salmon Fillet - pan-seared, teardrop tomato, braised leek sauce

Chicken Imperial - egg-dipped boneless chicken breast, seasoned lump crab meat, Hollandaise sauce

Veal Calabrese - tender veal medallions, artichokes, olives, capers, white wine

Herb Mustard Crusted Rack of Lamb - fresh mint demi-glace *(Add \$3 per person)*

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(continued)



### Dessert Buffet (select three)

Crème Brulee - vanilla flavored cream, caramelized sugar

Fresh Seasonal Berries, hazelnut Frangelico sabayon

Warm Bread Pudding - with raisins, vanilla cinnamon sauce

Carrot Cake - roasted walnuts, cream cheese icing

Warm Apple Crisp - baked apples, brown sugar crust, caramel, whipped cream

Assorted Mini Dessert Display - assortment of bite-size confections

Chocolate, Chocolate Fantasy - rich fudge cake, chocolate mousse, iced with  
chocolate ganache and chocolate crescent moons

Raspberry Marble Cheesecake - white chocolate raspberry diamonds

New York Style Cheesecake - rich vanilla flavor on a buttery graham cracker crust

Lemon Raspberry Torte - butter pound cake brushed with lemon glaze, filled with  
fresh raspberry preserves, topped with white chocolate butter cream and raspberry glaze

Viennese Dessert Table- elaborate display of mini bite-size desserts, individual-size desserts  
and multi sliced whole cakes (*add \$6 per person*)

### \$52 per person

Chef's choice of starch and vegetable

Menu includes freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea.

Add an additional charge of \$4 per person for guest counts below the minimum.

Prices are subject to change and a 20% service charge.

05/08