



The menus

THE STATIONARY

\$94 Per Guest • 130 Guest Minimum

HORS D'OEUVRES

Choice of 2 Display & 3 Hand Passed

DISPLAY

Crudité • *fresh cut vegetables & buttermilk ranch*
Fruit Platter • *seasonal melon & tropical fruits*
Charcuterie Board • *cured meats, cheese, pickles, mustard, & crostini*
Chilled Poached Shrimp • *pineapple cocktail sauce* • \$3

HAND PASSED

Carolina Chicken Spring Roll
Classic Tomato Bruschetta
Caprese Bites with Pesto
Maryland Crab Cakes • \$2.50
Bacon Wrapped Scallops • \$2.50
Artichoke French
Artichoke Stuffed Mushrooms
Spanakopita Wonton
Mini Beef Wellingtons • \$2
Prosciutto Wrapped Shrimp • \$2

FAMILY STYLE SALAD

Choice of 1 • Served With Artisan Dinner Rolls & Whipped Butter

Mixed Greens Salad • *carrots, tomatoes, cucumber, honey balsamic vinaigrette*
Crimson & Clover • *mandarin, raisin, walnut, roasted pepper, shaved parmesan, honey balsamic* • \$2
Sapphire Caprese • *tomato, ciliegine, red onion, blueberries, basil balsamic* • \$2

BUFFET

Choice of 1 From Each Category Below

CARVING BOARD

Beef Sirloin • *natural jus*
Bone In Roast Turkey • *garlic and tomato encrusted*
Prime Rib • *slow roasted with natural jus* • \$6
Beef Tenderloin • *rosemary au jus* • \$8

CHICKEN

Chicken French • *wilted escarole, lemon, sherry sauce*
Chicken Parmesan • *mozzarella, italian cheeses*
Chicken Bruschetta • *white balsamic glaze, tomato fresco, asiago*
Chicken Milanese • *pesto cream, roasted red peppers, shaved parmesan, arugula*
Chicken Rabe • *grilled breast, garlic rapini, roasted red pepper puree*

POTATO

Roasted Potatoes • *rosemary & cracked pepper*
Smashed Red Potatoes • *roasted garlic*
Sweet Potatoes • *caramel whipped with walnut praline*
Smashed Red Potatoes • *truffle infused* • \$1
Gouda Scalloped Potatoes • \$1

SEAFOOD & VEGETARIAN

Salmon Genovese • *lemon, dill compound butter*
Panko Crusted Haddock • *limon beurre blanc*
Coconut Crusted Salmon • *mango chutney* • \$1
Thai Glazed Tofu • *stir fried vegetables, sesame chili glaze*
Eggplant Rollatini • *italian cheeses, fresh herbs, marinara*

PASTA

Cheese Tortellini • *vodka blush*
Farfalle • *marinara*
Penne • *alfredo*
Vermont White Cheddar Mac & Cheese • \$2

CHEF'S VEGETABLE

Roasted Vegetable Medley
Haricot Verts • *garlic, hazelnut*

4 Hour House Brands Bar Included • See additional details and inclusions on Page 3



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DEERFIELD COUNTRY CLUB

deerfieldcc.com • 100 Craig Hill Drive Brockport, New York 14420 • 585.392.8080

The menus

THE PLATED

\$104 Per Guest • 130 Guest Minimum

HORS D'OEUVRES

Choice of 2 Display & 3 Hand Passed

DISPLAY

Crudité • fresh cut vegetables & buttermilk ranch
Fruit Platter • seasonal melon & tropical fruits
Charcuterie Board • cured meats, cheese, pickles, mustard, & crostini
Chilled Poached Shrimp • pineapple cocktail sauce • \$3

HAND PASSED

Carolina Chicken Spring Roll
Classic Tomato Bruschetta
Caprese Bites with Pesto
Maryland Crab Cakes • \$2.50
Bacon Wrapped Scallops • \$2.50
Artichoke French
Artichoke Stuffed Mushrooms
Spanakopita Wonton
Mini Beef Wellingtons • \$2
Prosciutto Wrapped Shrimp • \$2

PLATED SALAD

Choice of 1 • Served With Artisan Dinner Rolls & Whipped Butter

Mixed Greens Salad • carrots, tomatoes, cucumber, honey balsamic vinaigrette
Crimson & Clover • mandarin, raisin, walnut, roasted pepper, shaved parmesan, honey balsamic • \$2
Sapphire Caprese • tomato, ciliegine, red onion, blueberries, basil balsamic • \$2

PLATED

Choice of 1 From Each Category Below • Chef's Choice Vegetable Included

BEEF & GAME

Prime Rib • rosemary & cracked pepper roasted potatoes, natural jus
Filet Mignon • truffle smashed potatoes, syrah demi glace
Split Rack of Lamb • herb roasted fingerlings, blackberry gastrique
Tellicherry Seared Duck Breast • caramel whipped sweet potatoes, cherry balsamic glaze

CHICKEN & PORK

Peach Orchard Chicken • peach bourbon compote, herb-roasted fingerlings
Seared Boneless Pork Chop • apple brandy jus, caramel whipped sweet potatoes
Chicken Marsala • rich marsala jus, portobello, garlic smashed potatoes
Chicken French • escarole, fresh pasta

SEAFOOD

Grilled Swordfish • herb roasted fingerlings, roast pepper puree, mango salsa
Myer Lemon Brushed Salmon • herb roasted fingerlings, raspberry champagne glaze
Maryland Blue Crab Stuffed Haddock • rose quinoa, roast garlic butter
Crispy Prosciutto Wrapped Shrimp • rose quinoa, pineapple coulis

VEGETARIAN

Vegetable Napoleon • rose quinoa, black beans, mushrooms, red pepper coulis
Thai Glazed Tofu • stir fried vegetables, white rice, sesame chili glaze

4 Hour House Brands Bar Included • See additional details and inclusions on Page 3



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The menus

I N C L U D E D I N A L L P A C K A G E S

FLOOR LENGTH LINENS

SOFT DRINKS & WATER

CHINA & GLASSWARE

COFFEE & TEA STATION

CHIAVARI CHAIRS

CAKE CUTTING

COMPLIMENTARY CHAMPAGNE TOAST

4 HOUR HOUSE BRANDS BAR

*Vodka, Gin, Rum, Scotch, Whiskey, Tequila, Cordials
Beers Include (4) Domestic Selections
Wines Include (4) House Brand Wines*

V E N U E F E E

JANUARY - APRIL

Friday • \$4,500
Saturday • \$5,000
Sunday • \$4,500

MAY - OCTOBER

Friday • \$5,800
Saturday • \$6,800
Sunday • \$5,800

NOVEMBER - DECEMBER

Friday • \$5,000
Saturday • \$5,800
Sunday • \$5,000

ALL PRICES ARE SUBJECT TO 8% NYS SALES TAX. GRATUITY IS DISCRETIONARY.
Inquire with your wedding coordinator about food and beverage minimums and select holiday venue fees.



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The menus

CEREMONIES

\$1200

AMENITIES INCLUDED

Set up and takedown of white cushioned folding chairs and necessary tables.

Use of one of our beautiful suites for both the bride and groom. Our wedding suites offer secure access code entry for safe keeping of your belongings. Deerfield does not assume responsibility for personal property.

BEVERAGE STATION

An infused water station set-up in the courtyard prior to your ceremony with your choice of (2) flavors: lemon & herb • lemon & lime • cucumber & strawberry • raspberry & lime • watermelon & basil • strawberry & lemon

TIMELINE

Scheduled upon booking with the event coordinator.

REHEARSALS

The rehearsal for a Friday wedding must take place on the Wednesday prior, Saturday weddings must rehearse on the Thursday prior, and Sunday weddings may schedule rehearsal based on availability. Rehearsals may be scheduled with your coordinator on a first-come, first-serve basis, and may take place between 3PM and 5PM that day.

BAR UPGRADES

PREMIUM BRANDS BAR \$9

Tito's Vodka, Jack Daniels, Jim Beam, Jameson, Southern Comfort, Captain Morgan, Bacardi, Malibu, Dewars, Tanqueray, Espolon, Bailey's, Beers Includes (3) Domestic & (1) Import Selections, Wines Includes (4) House Brand Wines

TOP SHELF BAR \$12

Grey Goose, Ketel One, Hendrick's Gin, Bombay Sapphire, Bushmills, Basil Hayden, Maker's Mark, Crown Royal, Macallan, Johnny Walker Black, Patron, Chambord, Beers Includes (1) Craft, (2) Domestic & (1) Import Selection, Wines Includes (4) Premium Brand Wines

BAR COMPLIMENTS

in addition to package

SIGNATURE DRINKS starting \$2

CRAFT BEER starting \$3

TABLE WINES starting \$16 per bottle



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The menus

H O R S E D ' O E U V R E S

per 100 pieces

SELECT \$225

Bruschetta • classic tomato & asiago
Caprese Bites with Pesto
Carolina Spring Rolls • pulled chicken, collards
Artichoke Stuffed Mushrooms
Spanakopita Wonton
Prosciutto Wrapped Melon

PREMIUM \$450

Maryland Crabcakes
Bacon Wrapped Scallops
Crispy Prosciutto Swaddled Shrimp
Mini Beef Wellingtons

L A T E N I G H T

in addition to package • order minimum of 60% of attendees

MINI LATE NIGHT PLATE \$9

Grilled Hot Dogs & Cheeseburgers
Macaroni Salad & Tater Tots
Meat Hot Sauce, Onions & Condiments

PIZZA & WINGS \$9

Cheese & Pepperoni Pizzas
Boneless Buffalo Wings
Celery, Carrots, Blue Cheese & Ranch Dressings

WARM SOFT PRETZELS \$6

Cheese Sauce, Beer Mustard,
Cinnamon Sugar with Vanilla Glaze

BREAKFAST BAR \$9

Malted Waffles, NYS Maple Syrup,
Cinnamon Butter, Cheesy Scrambled Eggs,
Crispy Bacon, Seasoned Homefries

H O T B E V E R A G E U P G R A D E S

in addition to package

GOURMET HOT CHOCOLATE BAR \$3

Chocolate Curls, Marshmallows,
Whipped Cream, Cocoa Powdered Sugar

MULLED APPLE CIDER \$3

Orange Peel, Caramel,
Cinnamon Stick, Clove

GOURMET COFFEE BAR \$3

Premium Flavored Syrups and Creamers,
Whipped Cream, Chocolate



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