



# The menus

## THE STATIONARY

### 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*

#### HAND PASSED

Carolina Chicken Spring Roll  
Classic Tomato Bruschetta  
Caprese Bites with Pesto  
Maryland Crab Cakes  
Bacon Wrapped Scallops

Artichoke French  
Artichoke Stuffed Mushrooms  
Spanakopita Wonton  
Mini Beef Wellingtons  
Prosciutto Wrapped Shrimp

### 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*  
Sapphire Caprese • *tomato, ciliegine, red onion, blueberries, basil balsamic*

### 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*  
Beef Tenderloin • *rosemary au jus*

#### 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 Potatoes Red • *truffle infused*  
Gouda Scalloped Potatoes

#### SEAFOOD & VEGETARIAN

Salmon Genovese • *lemon, dill compound butter*  
Panko Crusted Haddock • *limon beurre blanc*  
Coconut Crusted Salmon  
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

#### 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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# The menus

## THE PLATED

### HORS D'OEUVRES

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Chilled Poached Shrimp • pineapple cocktail sauce

#### HAND PASSED

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Classic Tomato Bruschetta  
Caprese Bites with Pesto  
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Bacon Wrapped Scallops  
Artichoke French  
Artichoke Stuffed Mushrooms  
Spanakopita Wonton  
Mini Beef Wellingtons  
Prosciutto Wrapped Shrimp

### PLATED SALAD

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

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

### 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 glaze  
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



# The menus

## INCLUDED IN ALL PACKAGES

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*

## BAR UPGRADES

### PREMIUM BRANDS BAR

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

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

CRAFT BEER

SIGNATURE DRINKS

TABLE WINES

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

### 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.



# The menus

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

per 100 pieces

### SELECT

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

### PREMIUM

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

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

### PIZZA & WINGS

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

### WARM SOFT PRETZELS

Beer Cheese Sauce, Whole Grain Mustard,  
Cinnamon Sugar with Vanilla Glaze

### BREAKFAST BAR

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

Chocolate Curls, Marshmallows,  
Whipped Cream, Cocoa Powdered Sugar

### MULLED APPLE CIDER

Orange Peel, Caramel,  
Cinnamon Stick, Clove

### GOURMET COFFEE BAR

Premium Flavored Syrups and Creamers,  
Whipped Cream, Chocolate



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DEERFIELD COUNTRY CLUB

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