



The menus

THE STATIONARY

\$86 Per Guest • 120 Guest Minimum

HORS D'OEUVRES

Choice of 2 Display & 2 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
Prosciutto Wrapped Melon
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*
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*

POTATO

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

SEAFOOD & VEGETARIAN

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

\$94 Per Guest • 120 Guest Minimum

HORS D'OEUVRES

Choice of 2 Display & 2 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
Prosciutto Wrapped Melon
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, craisin, 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 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



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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*

VENUE FEE

JANUARY - APRIL

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

MAY - OCTOBER

Friday • \$5,500
Saturday • \$6,500
Sunday • \$4,000

NOVEMBER - DECEMBER

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

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.



20 23

The menus

C E R E M O N I E S

\$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.

B A R U P G R A D E S

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

B A R C O M P L I M E N T S

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 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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