



•FOOD•DRINK•LODGING•SINCE 1884•



A Classic New England Destination

81 Old Main Street · Deerfield, MA 01342
413.774.5587 Ext. 173 · sales@deerfieldinn.com



Breakfast Buffet Menus

All breakfast buffets are served with regular & decaffeinated coffee and assorted hot teas.

Champney's Continental

Orange, Cranberry & V8 Juices
Assorted Bagels & Breakfast Pastries
Cream Cheese, Jam & Whipped Butter
Fresh Sliced Fruit
\$19 per person

Champney's Classic

Orange, Cranberry & V8 Juices
Assorted Bagels & Breakfast Pastries
Cream Cheese, Jam & Whipped Butter
Fresh Sliced Fruit
Selection Of 2 Entrées
Selection Of 1 Side
Selection Of 1 Breakfast Meat
\$27 per person

subject to 7% tax, 6% administrative fee & 21% gratuity





Breakfast Buffet Menus

Entrées

Scrambled Eggs

eggs, cheddar cheese

Quiche

seasonal vegetables or ham & swiss cheese

Spiced French Toast

brioche, cinnamon, local maple syrup

Buttermilk Pancakes

local maple syrup

Eggs Benedict

smoked ham, hollandaise, English muffin

Sides

Local Green Salad

mixed greens, grape tomatoes, cucumbers, radishes,
finished with a cider vinaigrette

Red Bliss Home Fries

Breakfast Meat

Smoked Bacon

Artisan Breakfast Sausage

Buffet Additions

Add an additional side \$4 per person

Add an additional breakfast meat \$5 per person

Assorted yogurt & house made granola \$5 per person

Add an additional entrée \$7 per person

subject to 7% tax, 6% administrative fee & 21% gratuity





Plated Breakfast Menu

*served with regular & decaffeinated coffee,
assorted hot teas and orange, cranberry & V8 juices*

Two Course

your choice of a starter or dessert and two entrées
\$28 per person

Three Course

your choice of a starter, two entrées and a dessert
\$30 per person



Starters

Please select one

Pastry Basket for the Table

chef's choice of assorted pastries

Fruit Salad

chef's assortments of seasonal fruit

Fruit & Cheese Platter*

chef's assortment of cheese, seasonal fruit & crackers

Local Green Salad

mixed greens, grape tomatoes, cucumbers, radishes
finished with a cider vinaigrette

**please add \$6 per person*

subject to 7% tax, 6% administrative fee & 21% gratuity



Plated Breakfast Menu

Entrées

Please select two

Scrambled Eggs

eggs, cheddar cheese, red bliss home fries
host's choice of uncured bacon or artisan breakfast sausage

Quiche

seasonal vegetables or ham & swiss cheese
served with local greens

Spiced French Toast

brioche, cinnamon, local maple syrup

Buttermilk Pancakes

local maple syrup

Eggs Benedict

smoked ham, hollandaise, English muffin

Desserts

Please select one

Seasonal Fruit Crisp

local fruit, spiced crumb topping, whipped cream

Flourless Chocolate Cake

rich chocolate, raspberry coulis

Panna Cotta

orange scented, fruit compote

Deerfield Inn Indian Pudding

molasses-cornmeal pudding, vanilla ice cream

It is called Indian Pudding because the main ingredient is cornmeal.

Dessert Platter *

chef's assortment of miniature sweets

*Make it à la mode with chocolate or vanilla ice cream!**

**please add \$6 per person*

subject to 7% tax, 6% administrative fee & 21% gratuity





Soup & Salad Bar

*Includes fresh rolls, whipped butter
and assorted baked cookies & bars*

\$18 per person

Salad Bar

Includes all of the following:

mixed greens, baby spinach
grilled chicken, bacon, hard-boiled eggs
cheddar cheese, chevre
seasonal grilled vegetables, marinated chickpeas
tomatoes, cucumber, carrots, broccoli, sliced radishes
cider vinaigrette, ranch dressing
garlic & herb croutons

Soups

Please select two:

New England Clam Chowder
Cider Butternut Squash Soup
Tomato & Cheddar Soup

Additions

Chicken *add \$9 per person*
Shrimp *add \$9 per person*
Steak *add \$10 per person*
Salmon *add \$12 per person*

subject to 7% tax, 6% administrative fee & 21% gratuity





Bag Lunches

For off-premise use, counts required in advance.

Wraps

\$15 per person · Please select three

Smoked Ham, swiss cheese, dijonnaise, lettuce & tomato

Tuna Salad, lemon, fresh herbs & light mayonnaise

Turkey Salad, cheddar cheese, dried cranberries, walnuts & light mayonnaise

Grilled Mushroom & Vegetable Terrine, greens & garlic aioli

Sandwiches

\$17 per person · Please select three

Tuna Salad, lemon, fresh herbs & light mayonnaise
served on sourdough bread

Roast Beef, roasted tomatoes, arugula & roasted garlic mayonnaise
served on a baguette

Roast Turkey Breast, fresh apples, cheddar cheese, & basil pesto
served on a baguette

Smoked Ham, swiss cheese & dijonnaise, lettuce & tomato
served on wheat bread

Grilled Mushroom & Vegetable Terrine, with balsamic greens
served on a baguette

Each bag includes:

sandwich or wrap, with appropriate condiments

bagged chips or a chocolate chip cookie

apple or orange

house made pickle chips

napkins & utensils

Add bottled or canned beverages

\$5 per person

subject to 7% tax, 6% administrative fee & 21% gratuity





Sandwich Menu

Gourmet Sandwich Platter

*includes house made pickle chips, potato chips
and house made cookie and bar platter*

\$26 per person

Please select three premade sandwiches, cut in quarters:

Tuna Salad

*lemon, fresh herbs & light mayonnaise
served on sourdough bread*

Roast Beef

*roasted tomatoes, arugula & roasted garlic mayonnaise
served on a baguette*

Roast Turkey Breast

*fresh apples, cheddar cheese, & basil pesto
served on a baguette*

Smoked Ham

swiss cheese & dijonaise served on wheat bread

Grilled Mushroom & Vegetable Terrine

with balsamic greens served on a baguette

Please select two salads:

Creamy Pesto Pasta

with sundried tomatoes & olives

Red Wine & Olive Oil Pasta Salad

with tomato, spinach & cucumber

Classic Potato Salad

Local Greens Salad

with house made ranch & cider vinaigrette

subject to 7% tax, 6% administrative fee & 21% gratuity





Buffet Menu for Lunch & Dinner

*includes fresh rolls, whipped butter,
coffee and assorted hot tea service*

Three Course

your choice of a starter, three entrées and a dessert
\$36 per person



Starters

Please select one soup or salad

New England Clam Chowder

potato, celery, onion, bacon,
fresh clams, local cream

Cider Butternut Bisque

cider, butternut, caramelized onions, garlic confit
finished with local cider & herbs

Classic Caesar Salad

romaine, parmesan cheese, white anchovies, garlic croutons
finished with housemade caesar dressing

Local Green Salad

mixed greens, grape tomatoes, cucumbers, radishes
finished with a cider vinaigrette

Spinach & Roasted Beet Salad*

maple candied walnuts, thinly sliced red onions, chevre,
finished with a ginger balsamic vinaigrette

Local Apple Salad*

mixed greens, chevre, sweetie drop peppers, pepitas
finished with a cider vinaigrette

**please add \$8 per person
subject to 7% tax, 6% administrative fee & 21% gratuity*





Buffet Menu for Lunch & Dinner

Entrées

Entrées are served with host's choice of vegetables & starch

Please select three entrées

Sliced Pork Loin

finished with an apple-brandy sauce

Beef & Leeks

tender beef braised in red wine with carrots and mushrooms & topped with frizzled leeks

Herb-Crusted White Fish

finished with a sundried tomato butter sauce

Herb Roasted Salmon

finished with a dijon cream sauce

Lemon Rosemary Chicken

roasted statler chicken breast finished with a lemon rosemary jus

Slow Roasted Turkey Breast

herb stuffing, turkey gravy & cranberry relish

Vegetable Lasagna Rolls

roasted vegetables, béchamel sauce, house marinara, blended cheeses

subject to 7% tax, 6% administrative fee & 21% gratuity





Buffet Menu for Lunch & Dinner

Vegetables

Please select one

Market Vegetables

Local Corn available seasonally

Local Asparagus* available seasonally

Butternut Squash available seasonally

Roasted Root Vegetables available seasonally

Starches

Please select one

Wild Rice & Quinoa Pilaf

Yukon Gold Mashed Potatoes

Roasted Garlic & Herb Potatoes

Desserts

Served with coffee & tea

Please select one

Seasonal Fruit Crisp

local fruit, spiced crumb topping, whipped cream

Flourless Chocolate Cake

rich chocolate, raspberry coulis

Deerfield Inn Indian Pudding

molasses-cornmeal pudding, vanilla ice cream

It is called Indian pudding because the main ingredient is cornmeal.

Dessert Platter *

chef's assortment of miniature sweets

*Make it à la mode with chocolate or vanilla ice cream!**

**please add \$6 per person*

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Stationary Hors D'oeuvres

Quesadilla

flour tortillas with sharp cheddar cheese & shredded chicken,
served with salsa & crème fraiche

Truffle Fries

our house cut Belgian fries, tossed in white truffle oil,
parmesan cheese & fresh herbs

James Wells Wings

your choice of dry rub, buffalo, BBQ or sweet chili wings served
with house made blue cheese dip, celery & carrot sticks

Thin Crust Pizza

whole milk mozzarella, and your choice of red, white or pesto sauce,
caramelized onions, spinach, grilled chicken, pepperoni,
bacon, hamburger, sautéed mushrooms or roasted red peppers

Fried Brussels Sprouts

sweet pickled peppers, served with maple chipotle aioli

Fruit & Cheese Platter

selection of fruit, assorted cheese & a seasonal fruit preserve
accompanied by crackers & crostini

Vegetable Crudité Platter

seasonal pate, tapenade, hummus & grilled vegetables,
served with crostini and crackers

Antipasto Platter

bocconcini, fine charcuteries, assorted marinated olives, roasted red
peppers, pepperoncinis & bruschetta served with crostini

Baked Brie En Croute \$25

brown sugar & sliced apples, served with crackers & crostini
perfect for 20 guests

\$5 per person per selection unless otherwise noted

subject to 7% tax, 6% administrative fee & 21% gratuity





Passed Hors D'oeuvres

Glazed Cocktail Meatballs

served with sweet chili sauce

Cucumber Bites

with herbed chevre & chive oil

Asparagus Wrapped Prosciutto

fresh asparagus spear, wrapped in thinly slices prosciutto

Caprese Skewers

cherry tomatoes, fresh mozzarella balls & basil
drizzled with a balsamic reduction, olive oil & sea salt

Mini Crab Cakes

served with fresh, seasonal salsa

Grilled Cheese Bites

grilled cheddar cheese & local apples

Seasonal Risotto Balls

topped with parmesan cheese

Sausage Brochettes

onions & peppers, served with honey mustard

\$5 per person per selection

subject to 7% tax, 6% administrative fee & 21% gratuity





Plated Menu for Lunch & Dinner

Includes fresh rolls, whipped butter, coffee & assorted hot tea

Two Course

Choice of a starter or dessert and three entrées
\$37 per person

Three Course

Choice of a starter, three entrées and a dessert
\$39 per person



Starters

New England Clam Chowder

potato, celery, onion, bacon, fresh clams, local cream

Cider Butternut Bisque

cider butternut, caramelized onions, garlic confit
finished with local cider & herbs

French Onion Soup*

housemade beef stock, caramelized onions, red wine, crostini
finished with melted gruyere & parmesan cheese

Classic Caesar Salad

romaine, parmesan cheese, white anchovies, garlic croutons
finished with housemade caesar dressing

Local Green Salad

mixed greens, grape tomatoes, cucumbers, radishes
finished with a cider vinaigrette

Spinach & Roasted Beet Salad*

maple candied walnuts, thinly sliced red onions, chevre
finished with a ginger balsamic vinaigrette

Local Apple Salad*

mixed greens, chevre, sweetie drop peppers, pepitas
finished with a cider vinaigrette

**please add \$8 per person*

subject to 7% tax, 6% administrative fee & 21% gratuity





Plated Menu for Lunch & Dinner

Entrées

Please select three

Sliced Pork Loin

with an apple-brandy sauce
served with mashed potatoes & market vegetables

Beef & Leeks

tender beef braised in red wine with carrots and mushrooms
served with yukon gold mashed potatoes & topped with frizzled leeks

Herb-Crusted White Fish

with a sundried tomato butter sauce
served with wild rice and quinoa pilaf & market vegetables

Herb Roasted Salmon

with a dijon cream sauce
served with wild rice and quinoa pilaf & market vegetables

Lemon Rosemary Chicken

roasted Statler chicken breast with a lemon rosemary jus
served with wild rice and quinoa pilaf & market vegetables

Slow Roasted Turkey Breast

yukon gold mashed potatoes, herb stuffing, turkey gravy
cranberry relish & market vegetables

Vegetable Lasagna Rolls

roasted vegetables, béchamel sauce, house marinara, blended cheeses

Beef Tenderloin & Shrimp*

medium rare, sous vide tenderloin & herb garlic butter shrimp
finished with béarnaise sauce and served with yukon gold mashed potatoes & market
vegetables

Pistachio Halibut (current market price)

pan-roasted halibut filet finished with a pistachio glaze
served with a wild rice and quinoa pilaf & market vegetables

**please add \$8 per person unless otherwise noted*

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Plated Menu for Lunch & Dinner

Desserts

Served with coffee & assorted hot tea

Seasonal Fruit Crisp

local fruit, spiced crumb topping, whipped cream

Flourless Chocolate Torte

rich chocolate, raspberry coulis

Panna Cotta

orange scented, fruit compote

Deerfield Inn Indian Pudding

molasses-cornmeal pudding, vanilla ice cream

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Dessert Platter *

chef's assortment of miniature sweets

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