

# PRIVATE DINING RECEPTION OPTIONS

## HORS D' OEUVRES BY THE DOZEN

- Tomato and Goat Cheese Bruschetta - \$18 Doz
- Stuffed Mushrooms - \$26 Doz
- Peterson's Meatballs - \$32 / 2 Doz
- Portobello Fries - \$32 Doz
- Steak Brochettes - \$44 Doz
- Crab Stuffed Bacon Wrapped Shrimp - \$32 Doz
- Mini Lump Crab Cakes - \$42 Doz

## HORS D' OEUVRE PACKAGES

### \$8 Per Person

Stuffed Mushrooms, Peterson's Meatballs and Tomato Mozzarella Bruschetta

### \$16 Per Person *select three*

- Gulf Shrimp Cocktail
- Steak Brochettes
- Portobello Fries
- Mini Lump Crab Cakes
- Prosciutto Wrapped Asparagus

### \$22 Per Person *select three*

- Steakhouse Sliders
- Tuna Tartar on Crisp Wontons
- Crispy Calamari
- Prosciutto Wrapped Asparagus
- Smoked Salmon on Baguette Crisp

## SWEET PLATTERS

### Chef's Assorted Miniature Desserts

Brownie, Cheesecake, Brioche French Toast with Chocolate Crème Brûlée  
\$5 Per Guest

### Fresh Seasonal Fruit

Served Chilled with Sweet Dipping Sauce  
\$7 Per Guest

## HORS D' OEUVRE PLATTERS

### Cheese Board

Chef Selected Cheeses, Fresh Fruit, Thyme Infused Honey, Toasted Crostini  
\$7 Per Guest

### Charcuterie

Chef Selected and Cured Meats, Fresh Fruit, Cheeses, Stone Ground Mustard, House Pickles, Toasted Baguettes  
\$10 Per Guest

### Chilled Seafood

Gulf Shrimp Cocktail, Select Oysters, Alaskan King Crab, Lump Crab Cocktail, Wakame Seaweed Salad  
\$18 Per Guest

### Meat & Potatoes

Broiled and Sliced USDA PRIME New York Strip, Steakhouse Fries, Horseradish Crème  
\$8 Per Guest

### Fresh Seasonal Grilled Vegetables

Served Chilled with Fresh Dipping Sauces  
\$5 Per Guest

### Steakhouse Sliders

Blackened Prime Rib, Pork Tenderloin and Wagyu Beef Sliders  
\$12 Per Guest

## MORE OPTIONS

Additional & Custom Food Choices

Beer, Wine & Spirit Selections

Event Enhancements

Guest Services 317.598.8863

events@petersonsrestaurant.com 