

PRIVATE DINING MENU

DINNER No. 1

SOUP & SALAD *choice of*

Artisan Greens *Goat Cheese, Maple Mint Vinaigrette, Peppered Pecans*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Petite Center Cut Filet Mignon 6 oz *Cabernet Veal Jus, Roasted Tomato*

Grilled Atlantic King Salmon Fillet *Cider Glazed*

Chicken Breast *Pan Roasted, Pan Jus*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust \$7 Portobello Mushrooms \$5 Caramelized Onion \$3 Garlic Butter \$4

ENTRÉES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 White Chocolate Crème Brûlée *Cinnamon and Fresh Berries*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

\$70 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS

Ask your event coordinator about additional menu and event enhancements options.

PRIVATE DINING MENU

DINNER No. 2

APPETIZERS *served for the table*

Portobello Fries *Panko-Rosemary Crust, Horseradish Cream*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

🍷 Peterson's Meatballs *Peterson Family Recipe, Brown Sugar BBQ, Black Pepper Crostini*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge" *Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Petite Center Cut Filet Mignon 8 oz *Cabernet Veal Jus, Roasted Tomato*

Grilled Salmon Fillet *Cider Glazed, Herbs*

Chicken Breast *Pan Roasted, Pan Jus*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust \$7 Portobello Mushrooms \$5 Caramelized Onion \$3 Garlic Butter \$4

ENTRÉES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 White Chocolate Crème Brûlée *Cinnamon and Fresh Berries*

Chocolate Pot de Crème *Shaved Dark Chocolate & Heavy Whipping Cream*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

\$85 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS

Ask your event coordinator about additional menu and event enhancement options.

PRIVATE DINING MENU

DINNER No. 3

APPETIZERS *for the table*

Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

🍷 Peterson's Meatballs *Peterson Family Recipe, Brown Sugar BBQ, Black Pepper Crostini*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge" *Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Grilled Atlantic King Salmon Fillet *Bourbon Cider Glazed, Petite Herbs*

Pan Seared Pork Chop *Pan Seared Rosemary Port Demi*

All-Natural Local Chicken Breast *Pan Roasted, Herbs de Provence Marinade, Lemon Butter Sauce*

Petite Center Cut Filet Mignon 8 oz *Cabernet Veal Jus, Roasted Tomato*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus, Roasted Tomato*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust \$7 Portobello Mushrooms \$5 Caramelized Onion \$3 Garlic Butter \$4

ENTRÉES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 White Chocolate Crème Brûlée *Cinnamon and Fresh Berries*

Chocolate Pot de Crème *Shaved Dark Chocolate & Heavy Whipping Cream*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

\$95 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS *Ask your event coordinator about additional menu and event enhancement options.*