

# Peterson's PARTY PLANNER

## CHOOSE YOUR SPACE

### BAR & LOUNGE

Max Capacity 40-45  
Stool, High Top & Booth Seating

### WINE ROOM

Max Capacity 16-18  
Long Table or High Top Seating

### SIGNATURE ROOM

Capacity 15-48  
Long & Round Table Seating

### FULL RESTAURANT

Max Capacity 150

## CHOOSE YOUR TASTE

### LITE BITES

Hot & Cold Hors' d' Oeuvres  
Fresh Fruit & Vegetable Trays  
Dessert Platters

BUTLER OR BUFFET SERVICE

### LUNCH & DINNER

Catered & Custom Options  
Coffee, Tea, Soda, Domestic  
Beer & House Wine Included

BUFFET OR SIT DOWN SERVICE



MEETINGS RECEPTIONS LUNCHEONS DINNERS

# 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 

# PRIVATE DINING MENU

LUNCH No. 1

## SOUP & SALAD *choice of*

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

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

## ENTRÉES *choice of*

Grilled Salmon Chop Salad

*Baby Iceberg, Atlantic Salmon Fillet, Cucumbers, Tomatoes, Walnuts, Pears, Danish Blue Cheese Dressing*

Greg Norman Ranch Signature 10 oz. Wagyu Burger with Steak Fries

*Lettuce, Tomato, Red Onion, House Pickle, House Steak Sauce*

Pan Roasted Chicken Breast with Peterson's Mashed Potatoes

*Pan Jus*

## DESSERT *choice of*

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

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

## COFFEE, TEA & SODA INCLUDED

**\$30 Per Guest** *plus tax and gratuity*

## CUSTOM OPTIONS

*Ask your event coordinator about additional menu, liquor and event enhancement options.*

# PRIVATE DINING MENU

LUNCH No. 2

## 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*

Filet Mignon 6 oz *Cabernet Veal Jus, Roasted Tomato*

Atlantic Salmon Fillet *Cider Glazed*

Pan Roasted Chicken Breast *Pan Jus*

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 House Biscotti*

COFFEE, TEA & SODA INCLUDED

\$45 Per Guest *plus tax and gratuity*

## CUSTOM OPTIONS

*Ask your event coordinator about additional menu, liquor and event enhancement options.*

# PRIVATE DINING MENU

LUNCH No. 3

## APPETIZERS *for the table*

Gulf Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Heirloom Tomato & Mozzarella *Balsamic Syrup Drizzle*

## 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*

Atlantic Salmon Fillet *Cider Glazed*

Pan Roasted Chicken Breast *Pan Jus*

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

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

## ENTREES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

## STEAK ENHANCEMENTS *choice of*

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

## 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 INCLUDED \$50 Per Guest *plus tax and gratuity*

## CUSTOM OPTIONS

*Ask your event coordinator about additional menus, liquor and event enhancement options.*

# 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 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, Grilled Herb 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 Atlantic 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*

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, Grilled Herb 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 Salmon Fillet *Cider Glazed*

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.*