

# 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, Cucumbers, Tomatoes, Walnuts, Pears, Danish Blue Cheese Dressing*

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

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

Roasted Chicken Breast with Peterson's Mashed Potatoes and Chef's Vegetable

*Maple & Mustard Glaze*

## DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

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

## COFFEE, TEA & SODA INCLUDED

*30/Guest plus tax and gratuity*

## ADDITIONAL OPTIONS

Custom Menus   Hors d' Oeuvres   Champagne Toast   Beer, Wine & Spirit Packages   Decorations

# PRIVATE DINING MENU

LUNCH No. 2

## SOUP & SALAD *choice of*

Artisan Greens *Goat Cheese, Dried Cherries, Peppered Pecans, Tarragon & Black Pepper Vinaigrette*

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

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

## ENTRÉES *choice of*

Center Cut Filet Mignon 6 oz *Cabernet Veal Jus*

Atlantic Salmon Fillet *Tarragon & Mustard Beurre Blanc*

Roasted Chicken Breast *Maple & Mustard Glaze*

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

## DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

🕒 White Chocolate Crème Brûlée

COFFEE, TEA & SODA INCLUDED

*45/Guest plus tax and gratuity*

## ADDITIONAL OPTIONS

Custom Menus   Hors d' Oeuvres   Champagne Toast   Beer, Wine & Spirit Packages   Decorations

# PRIVATE DINING MENU

LUNCH No. 3

## APPETIZERS *for the table*

Gulf Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Tomato & Mozzarella Skewers *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 *Tarragon & Mustard Beurre Blanc*

Roasted Chicken Breast *Maple & Mustard Glaze*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus*

ENTRÉES 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 *Triple Berry Compote*

🍷 White Chocolate Crème Brûlée

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

COFFEE, TEA & SODA INCLUDED

*50/Guest plus tax and gratuity*

## ADDITIONAL OPTIONS

Custom Menus & Hors d'Oeuvres Champagne Toast Beer, Wine & Spirit Packages Decorations