

PRIVATE RECEPTION & COCKTAIL PARTY OPTIONS

HORS D' OEUVRES BY THE DOZEN

- Tomato and Goat Cheese Bruschetta 18/Doz
- Stuffed Mushrooms 26/Doz
- Peterson's Meatballs 32/Doz
- Avocado Bites 24/Serves 12
- Steak Brochettes 44/Doz
- Crab Stuffed Bacon Wrapped Shrimp 42/Half Doz
- Mini Lump Crab Cakes 42/Doz

HORS D' OEUVRE PLATTERS

Cheese Board

Chef Selected Cheeses, Fresh Fruit, Thyme Infused Honey, Toasted Crostini 7/Guest

Charcuterie

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

Chilled Seafood

Gulf Shrimp Cocktail, Select Oysters, Alaskan King Crab, Lump Crab Cocktail, Wakame Seaweed Salad 18/Guest

Meat & Potatoes

Broiled and Sliced Block Cut Steak Fries, Horseradish Crème 8/Guest

Fresh Seasonal Grilled Vegetables

Chilled with Fresh Dipping Sauces 5/Guest

Steakhouse Sliders

Prime Rib, Pork Tenderloin and Wagyu Beef Sliders 12/Guest

Events@PetersonsRestaurant.com

Guest Services 317.598.8863



HORS D' OEUVRE PACKAGES

Party 8/Guest

Stuffed Mushrooms
Peterson's Meatballs
Tomato Mozzarella Bruschetta

Soirée 16/Guest

Select three

Gulf Shrimp Cocktail
Steak Brochettes
Avocado Bites
Mini Lump Crab Cakes
Prosciutto Wrapped Asparagus

Black Tie 22/Guest

Select three

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

SWEET PLATTERS

Chef's Miniature Assortment 5/Guest

Brioche French Toast, Brownie, Cheesecake, White Chocolate Crème Brûlée

Fresh Seasonal Fruit 7/Guest

Chilled with Sweet Dipping Sauce

ADDITIONAL OPTIONS

Champagne Toast
Custom Hors D' Oeuvres
Beer, Wine & Spirit Packages
Party Enhancements/Decorations
Catered or Custom Lunch & Dinners