

PRIVATE DINING MENU

LUNCH No. 1

SOUP & SALAD *choice of*

Peterson's Caesar *Hearts of Romaine, Parmigiano Reggiano, Herb Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lobster Garnish*

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 Steakhouse 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, Apples, Champagne-Rosemary Vinaigrette*

Peterson's Caesar *Hearts of Romaine, Parmigiano Reggiano, Herb Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lobster Garnish*

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 STEAKHOUSE 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, Parmigiano Reggiano, Herb Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lobster Garnish*

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 STEAKHOUSE 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