

# 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  
Portobello Fries 32/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 Chuck Strip 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  
Portobello Fries  
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

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## ADDITIONAL OPTIONS

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