

Peterson's

STARTERS

PRIME RIB EGG ROLLS

White Cheddar, Caramelized Onion, Soy Jus 36/72

LUMP CRAB CAKE

Stone Ground Mustard, Roasted
Red Pepper Coulis 42/84

PETERSON'S MEATBALLS

Brown Sugar BBQ 32/64

JUMBO GULF SHRIMP

Cocktail Sauce, Horseradish, Remoulade 51/102

SALADS

LOCAL ARTISAN GREENS

Fresh Berries, Candied Pecans, Maple-Mint
Vinaigrette 25/50 With Steak - 55/95

CAESAR

Hearts of Romaine, Parmigiano Reggiano,
Herb Croutons 20/40 With Salmon - 44/76

CHOPPED ICEBERG

Diced Tomato, Toasted Walnuts, Asian Pear,
Danish Blue Cheese Dressing 20/40

DESSERTS

ELI'S CHICAGO-STYLE CHEESECAKE

Triple Berry Compote 25/50

CHOCOLATE POT DE CRÉME

Shaved Dark Chocolate, Heavy Cream 30/60

CHEF'S BREAD PUDDING

Seasonal Preparation 32/64

ORDER HERE

CATERING MENU

DELIVERY OR PICKUP

MINIMUM ORDER \$150

PLATES & UTENSILS INCLUDED

HALF TRAY SERVES 5 / FULL TRAY SERVES 10

ENTRÉES

SEARED SESAME TUNA

Pickled Ginger, Wasabi, Soy Sauce 58/116

GUNTHORP FARMS CHICKEN

Chef's Seasonal Preparation 55/110

GRILLED ATLANTIC SALMON

Chef's Seasonal Preparation 58/116

BEEF TENDERLOIN

Cabernet Veal Jus 90/180

STEAKHOUSE SLIDERS

PRIME BURGER

Herb Butter, Caramelized Onion 60/120

BREADED PORK TENDERLOIN

Spicy Mustard, Lettuce, Tomato 50/100

PRIME RIB FRENCH DIP

White Cheddar, Crispy Onion, Au Jus 60/120

SIDES

STEAKHOUSE MASHED POTATOES

Butter, Cream, Salt & Pepper 16/32

CREAMED SPINACH

Smoked Bacon, Toasted Garlic Crust 18/36

AU GRATIN POTATOES

Crispy Applewood Smoked Bacon 20/40

MAC & CHEESE

Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 20/40

BOTTLED WATER

Ícelandic Glacial Natural Spring Water \$2.75/Each