PRIVATE DINNER MENU

DINNER NO. 1

SOUP & SALAD *choice of*

Artisan Greens *Fresh Berries, Candied Pecans, Maple-Mint 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*

Grilled Atlantic Salmon Fillet *Lemon Pepper Dill Crème Fraîche*

Smoke-Roasted Chicken Breast *Maple & Mustard Glaze*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 4 Caramelized Onion 3 Garlic Butter 4

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & POTATO

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

Double Chocolate Oreo Brownie Sundae *Chocolate & Caramel Sauces, Vanilla Ice Cream*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

70/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

Guest Services 317.598.8863 Events@PetersonsRestaurant.com

PRIVATE DINNER MENU

DINNER NO. 2

APPETIZERS *served for the table*

Portobello Fries *Rosemary Parmesan Panko Crust, Horseradish Cream*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

Peterson's Meatballs *Peterson Family Recipe Brown Sugar BBQ, Grilled Herb Crostini*

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*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

Grilled Atlantic Salmon Fillet *Lemon Pepper Dill Crème Fraîche*

Smoke-Roasted Chicken Breast *Maple & Mustard Glaze*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 4 Caramelized Onion 3 Garlic Butter 4

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & POTATO

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

White Chocolate & Cinnamon Crème Brûlée

Double Chocolate Oreo Brownie Sundae *Chocolate & Caramel Sauces, Vanilla Ice Cream*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

85/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

Guest Services 317.598.8863 Events@PetersonsRestaurant.com

PRIVATE DINNER MENU

DINNER NO. 3

APPETIZERS *for the table*

Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

Peterson's Meatballs *Peterson Family Recipe Brown Sugar BBQ, Grilled Herb Crostini*

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*

Grilled Atlantic Salmon Fillet *Lemon Pepper Dill Crème Fraîche*

Jumbo Sea Scallops *Apple Relish, Crisp Pancetta*

Smoke-Roasted Chicken Breast *Mustard & Maple Glaze*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 4 Caramelized Onion 3 Garlic Butter 4

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & POTATO

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

White Chocolate & Cinnamon Crème Brûlée

Double Chocolate Oreo Brownie Sundae *Chocolate & Caramel Sauces, Vanilla Ice Cream*

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

95/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

Guest Services 317.598.8863 Events@PetersonsRestaurant.com