

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 24/Serves 12
Steak & Blue Cheese Rollups 44/Doz
Crab Stuffed Bacon Wrapped Shrimp 55/Half Doz
Mini Lump Crab Cakes 50/Doz

HORS D' OEUVRE PLATTERS

Cheese Board

Chef Selected Cheeses, Fresh Fruit, Thyme
Infused Honey, Toasted Crostini 9/Guest

Charcuterie

Chef Selected and Cured Meats, Fresh Fruit,
Cheeses, Stone Ground Mustard, House Pickles,
Toasted Baguettes 14/Guest

Chilled Seafood

Gulf Shrimp Cocktail, Select Oysters, Alaskan
King Crab, Lump Crab Cocktail, Wakame
Seaweed Salad 25/Guest

Meat & Potatoes

Broiled and Sliced Block Cut Steak
Fries, Horseradish Crème 15/Guest

Fresh Seasonal Grilled Vegetables

Chilled with Fresh Dipping Sauces 7/Guest

Steakhouse Sliders

Prime Rib, Shrimp Po'Boy, Prime Burger
Sliders 16/Guest

Events@PetersonsRestaurant.com

Guest Services 317.598.8863



HORS D' OEUVRE PACKAGES

Party 10/Guest

Stuffed Mushrooms
Peterson's Meatballs
Tomato Mozzarella Bruschetta

Soirée 18/Guest

Select three

Gulf Shrimp Cocktail
Steak & Blue Cheese Rollups
Portobello Fries
Mini Lump Crab Cakes
Prosciutto Wrapped Asparagus

Black Tie 25/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 8/Guest

Miniature Cheesecakes, Cake Pops &
Brownie Bites

Fresh Seasonal Fruit 9/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