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, Apple, Goats Cheese, Champagne Rosemary Vinaigrette

Peterson's Prime 10 oz. Burger with Hand-Cut Fries

Lettuce, Tomato, Red Onion, Pickle

Chicken Alfredo Pasta

Bucatini Pasta, Alfredo Sauce

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

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

COFFEE, TEA & SODA INCLUDED

40/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 DINING MENU

LUNCH No. 2

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*

Faroe Island Salmon *Tarragon Beurre Blanc*

D'Artagnan Chicken Breast *Maple & Mustard Glaze*

Center Cut Filet Mignon 6 oz *Cabernet Veal Jus*

STEAK ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Portobello Mushrooms 9 Caramelized Onions 4 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

COFFEE, TEA & SODA INCLUDED

55/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 DINING MENU

LUNCH No. 3

APPETIZERS *for the table*

Gulf Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Tomato & Mozzarella Skewers *Balsamic Syrup*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge"
Maytag 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*

Faroe Island Salmon *Tarragon Beurre Blanc*

D'Artagnan Chicken Breast *Maple & Mustard Glaze*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

USDA PRIME New York Strip 12 oz. *Cabernet Veal Jus*

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & POTATO

STEAK ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Portobello Mushrooms 9 Caramelized Onions 4 Garlic Butter 4

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

White Chocolate & Cinnamon Crème Brûlée

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

COFFEE, TEA & SODA INCLUDED

75/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

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