Peterson's

CATERING MENU

DELIVERY OR PICKUP

MINIMUM ORDER $150

PLATES & UTENSILS INCLUDED

HALF TRAY SERVES 5 / FULL TRAY SERVES 10

STARTERS

PRIME RIB EGG ROLLS
White Cheddar, Caramelized Onion, Soy Jus 65/130

LUMP CRAB CAKE
Stone Ground Mustard, Roasted Red Pepper Coulis 65/130

PETERSON'S MEATBALLS
Brown Sugar BBQ 35/70

JUMBO GULF SHRIMP
Cocktail Sauce, Horseradish, Remoulade 60/120

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 – 45/90

CHOPPED ICEBERG
Tomato, Toasted Walnuts, Asian Pear, Maytag Blue Cheese Dressing 30/60

DESSERTS

ELI'S CHICAGO-STYLE CHEESECAKE
Triple Berry Compote 30/60

DOUBLE CHOCOLATE OREO BROWNIES
Chocolate & Caramel Sauce 30/60

CHEF'S BREAD PUDDING
Seasonal Preparation 32/64

ORDER HERE

ENTRÉES

SEARED SESAME TUNA
Pickled Ginger, Wasabi, Soy Sauce 75/150

D'ARTAGNAN CHICKEN
Chef's Seasonal Preparation 65/130

FAROE ISLAND SALMON
Chef's Seasonal Preparation 75/150

BEEF TENDERLOIN
Cabernet Veal Jus 125/250

STEAKHOUSE SLIDERS

PRIME BURGER
Herb Butter, Caramelized Onion 60/120

PULLED PORK
House-made Carolina Barbecue, Pretzel Roll 75/150

PRIME RIB FRENCH DIP
White Cheddar, Crispy Onion, Au Jus 85/170

SIDES

STEAKHOUSE MASHED POTATOES
Butter, Cream, Salt & Pepper 25/50

CREAMED SPINACH
Smoked Bacon, Toasted Garlic Crust 24/48

AU GRATIN POTATOES
Crispy Applewood Smoked Bacon 26/52

MAC & CHEESE
Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 30/60

BOTTLED WATER
Bottled Water – $7/each 500ml btl
Aqua Panna Spring Water
San Pellegrino Sparkling Mineral Water