

# PRIVATE DINNER MENU

## PLATINUM MENU

### APPETIZERS *served family-style*

Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

Peterson's Meatballs *Peterson Family Recipe, Brown Sugar BBQ*

### STARTERS *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 *Mustard & Maple Glaze*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus*

JUMBO SEA SCALLOPS *Apple Relish, Crise Pancetta*

### ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & MASHED POTATOES

### DESSERTS *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote, Chantilly Cream*

White Chocolate & Cinnamon Crème Brûlée *White Chocolate & Cinnamon, Fresh Berries*

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

Chef's Seasonal Bread Pudding

Coffee, Tea, and Soda Service Included

### ADDITIONAL OPTIONS

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