

# 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

### Smoked Salmon Dip

Citrus Aioli, Horseradish Crème Fraiche,  
House-Made Potato Chips 10/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

## 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, Truffles &  
Brownie Bites

### Fresh Seasonal Fruit 9/Guest

Chilled with Sweet Dipping Sauce

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## ADDITIONAL OPTIONS

Champagne Toast  
Custom Hors D' Oeuvres  
Beer, Wine & Spirit Packages  
Party Enhancements/Decorations  
Catered or Custom Lunch & Dinners

Events@PetersonsRestaurant.com  
Guest Services 317.598.8863

