

PRIVATE DINNER MENU

DINNER NO. 1

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*

Center Cut Filet Mignon 6 oz *Cabernet Veal Jus*

Ora King Salmon *Tarragon Beurre Blanc*

D'Artagnan Chicken Breast *Maple & Mustard Glaze*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 5 Caramelized Onion 4 Garlic Butter 4

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & POTATO

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

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

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

75/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

PRIVATE DINNER MENU

DINNER NO. 2

APPETIZERS *served for the table*

Portobello Fries *Rosemary Parmesan Panko Crust, Horseradish Cream*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

Peterson's Meatballs *Peterson Family Recipe Brown Sugar BBQ, Grilled Herb Crostini*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge"

Danish 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*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

Ora King Salmon *Tarragon Beurre Blanc*

D'Artagnan Chicken Breast *Maple & Mustard Glaze*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 5 Caramelized Onion 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

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

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

90/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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

PRIVATE DINNER MENU

DINNER NO. 3

APPETIZERS *for the table*

Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

Peterson's Meatballs *Peterson Family Recipe Brown Sugar BBQ, Grilled Herb Crostini*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge"

Danish 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*

Ora King Salmon *Tarragon Beurre Blanc*

Jumbo Sea Scallops *Apple Relish, Crisp Pancetta*

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*

ENTRÉE ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust 7 Béarnaise 5 Caramelized Onion 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

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

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

100/Guest plus tax and gratuity

ADDITIONAL OPTIONS

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