

PETE MILLER'S™

STEAK AND SEAFOOD

EVANSTON

PARTY MENU

BUTLER-STYLE PASSED HORS D'OEUVRES

Oysters On The Half Shell

Freshly-Shucked Oysters Served with Cocktail Sauce
\$48/dozen **GF**

Classic Jumbo Shrimp Cocktail

Herb-Poached Served with Cocktail Sauce
\$54/dozen **GF**

Filet Mignon Brochette

Béarnaise Sauce
\$48/dozen

Mini-Maryland Crab Cakes

Traditional Tartare Sauce
\$50/dozen

Bacon-Wrapped Scallops

Yuzu Beurre Blanc
\$60/dozen **GF**

Bon Bon Chicken

Crispy Chicken Tossed in a Spicy Asian Sauce
\$24/dozen

Chili-Bourbon Candied Bacon

Neuske Bacon Steak Morsels Crusted with
Bourbon Chili Sugar
\$42/dozen

Chicken Thigh Spiedini

Korean BBQ Chicken Thigh Skewers
with Asian Garnish
\$24/dozen

Sashimi Wonton Tacos

Tuna Sashimi, Crispy Wonton Shell, Jícama, Mango-
Chili Lime Salsa, Unagi Sauce, Wasabi Crema
\$50/dozen

Steak Bruschetta

Whipped Burrata, Marinated Heirloom Tomatoes,
Asparagus, Seared Filet, Parmesan, Basil
\$40/dozen

BUFFET DISPLAY ITEMS

Self-Service Presentation

Seafood Platter

Oysters, Shrimp, & Crab Claws
\$12/person

Fresh Vegetable Crudités

Herb Dipping Sauce
\$5/person

Fresh Sliced Fruits and Berries

\$6/person

Domestic and Imported Cheese

With Crackers
\$7/person

Heirloom Tomato Bruschetta

With Balsamic Glaze, Garlic Crostini, Burrata
\$6/person

Shanghai Calamari

Crispy-Fried Calamari, Sriracha-Lime Sauce,
Crispy Vegetables
\$8/person

Pete's Farmhouse Quesadillas

Spanish Manchego-Blended Cheese, Roasted
Farmhouse Vegetables in a Toasted Flour Tortilla
\$6/person

Firecracker Shrimp

Crispy-Fried Shrimp in a Spicy Asian Sauce
\$8/person

Manchego-Stuffed Mushrooms

Quinoa, Manchego & Garlic-Stuffed Mushrooms,
Calabrese Sauce
\$6/person

- One Hour Refill -

GF - GLUTEN-FREE

Note: Pete Miller's is not a gluten-free environment. We have noted menu options based upon the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items.

PETE MILLER'S™

STEAK AND SEAFOOD

EVANSTON

PRIME MENU

APPETIZERS

Host to Choose Three Served Family-Style

Heirloom Tomato Bruschetta
Firecracker Shrimp
*Fresh Vegetable Crudités
Tuna Yuzu Tataki
Tuna Poké Tacos
*Garlic Shrimp

FIRST COURSE

Host to Choose Two

Caesar Salad
*Chopped Salad
*Spinach Salad
French Onion Soup
*Blue Cheese Wedge Salad
Lobster Bisque

ENTRÉE

***Host to Choose Four*

*Heritage Angus 7 oz. Filet Mignon with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless Ribeye with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless New York Strip with Bordelaise Sauce
*Heritage Angus 14 oz. Bone-in Dry-Aged New York Strip with Bordelaise Sauce
Four-Cheese Ravioli with Tomato Basil Sauce & Shaved Parmesan
*Heritage Angus 21 oz. Bone-in Ribeye with Bordelaise Sauce
*Pan-Seared Diver Scallops Seasonal Preparation
*Broiled Atlantic Salmon Seasonal Preparation
*Herb-Roasted Chicken Au Jus
Parmesan-Crusted Sea Bass

SIDES SERVED FAMILY-STYLE

Host to Choose Three

*Fire-Roasted Sweet Potatoes
*Pecan Green Beans
*Yukon Gold Mashed Potatoes
Macaroni and Cheese
*Sautéed Spinach
*Rosemary-Perfumed Wild Mushroom

DESSERT

Host to Choose Two

Chocolate Cake
*Classic Crème Brûlée
Cheesecake
Carrot Cake
Key Lime Pie

\$85 PER PERSON

Price Does Not Include Applicable State Sales Tax & 20% Service Charge
Package Price Includes Soda, Iced Tea, & Standard Coffee Service
Each Guest Will Receive a Printed Copy of the Menu Created,
and Place Their Order That Evening

**Can Be Prepared Gluten-Free*

***Steaks May be Prepared to Host's Choice of Temperature*

In order to give your guests the best experience steaks for parties 20 or more will be cooked to one temperature of the host's choosing. Pre-ordered steaks may be ordered in varying temperatures.

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EST. 94
PETE MILLER'S™

STEAK AND SEAFOOD

EVANSTON

HERITAGE MENU

APPETIZERS

Host to Choose Two Served Family-Style

Heirloom Tomato Bruschetta
Firecracker Shrimp
*Fresh Vegetable Crudités

FIRST COURSE

Host to Choose Two

Caesar Salad *Spinach Salad *Blue Cheese Wedge Salad
*Chopped Salad French Onion Soup Lobster Bisque

ENTRÉE

***Host to Choose Three*

*Heritage Angus 7 oz. Filet Mignon with Bordelaise Sauce
*Heritage Angus 10 oz. Filet Mignon with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless Ribeye with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless New York Strip with Bordelaise Sauce
Four-Cheese Ravioli with Tomato Basil Sauce & Shaved Parmesan
*Pan-Seared Diver Scallops Seasonal Preparation
*Broiled Atlantic Salmon Seasonal Preparation
*Herb-Roasted Chicken Au Jus
Parmesan-Crusted Sea Bass

SIDES SERVED FAMILY-STYLE

Host to Choose Three

*Fire-Roasted Sweet Potatoes Macaroni and Cheese
*Pecan Green Beans *Sautéed Spinach
*Yukon Gold Mashed Potatoes *Rosemary-Perfumed Wild Mushroom

DESSERT

Host to Choose Two

Chocolate Cake Cheesecake
*Classic Crème Brûlée Key Lime Pie

\$75 PER PERSON

Price Does Not Include Applicable State Sales Tax & 20% Service Charge
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EST. 94
PETE MILLER'S™

STEAK AND SEAFOOD

EVANSTON

CLASSIC MENU

APPETIZERS

Host to Choose One Served Family-Style

Heirloom Tomato Bruschetta
Firecracker Shrimp
*Fresh Vegetable Crudités

FIRST COURSE

Host to Choose Two

Caesar Salad *Blue Cheese Wedge Salad
*Chopped Salad Lobster Bisque

ENTRÉE

***Host to Choose Three*

*Heritage Angus 7 oz. Filet Mignon with Bordelaise Sauce
*Heritage Angus 10 oz. Filet Mignon with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless Ribeye with Bordelaise Sauce
*Heritage Angus 14 oz. Boneless New York Strip with Bordelaise Sauce
Four-Cheese Ravioli with Tomato Basil Sauce & Shaved Parmesan
*Pan-Seared Diver Scallops Seasonal Preparation
*Broiled Atlantic Salmon Seasonal Preparation
*Herb-Roasted Chicken Au Jus
Parmesan-Crusted Sea Bass

SIDES SERVED FAMILY-STYLE

Host to Choose Two

*Fire-Roasted Sweet Potatoes Macaroni and Cheese
*Pecan Green Beans *Sautéed Spinach
*Yukon Gold Mashed Potatoes *Rosemary-Perfumed Wild Mushroom

DESSERT

Host to Choose Two

Chocolate Cake Cheesecake
*Classic Crème Brûlée Key Lime Pie

\$65 PER PERSON

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EST·94

PETE MILLER'S™

STEAK AND SEAFOOD

EVANSTON

SELECT MENU

FIRST COURSE

Host to Choose One

- | | |
|----------------|--------------------------|
| Caesar Salad | *Blue Cheese Wedge Salad |
| *Chopped Salad | Lobster Bisque |

ENTRÉE

***Host to Choose Three*

- *Heritage Angus 7 oz. Filet Mignon with Bordelaise Sauce
- *Heritage Angus 14 oz. Boneless Ribeye with Bordelaise Sauce
- *Heritage Angus 14 oz. Boneless New York Strip with Bordelaise Sauce
- Four-Cheese Ravioli with Tomato Basil Sauce & Shaved Parmesan
- *Broiled Atlantic Salmon Seasonal Preparation
- *Herb-Roasted Chicken Au Jus

SIDES SERVED FAMILY-STYLE

Host to Choose Two

- | | |
|------------------------------|----------------------------------|
| *Fire-Roasted Sweet Potatoes | Macaroni and Cheese |
| *Pecan Green Beans | *Sautéed Spinach |
| *Yukon Gold Mashed Potatoes | *Rosemary-Perfumed Wild Mushroom |

DESSERT

Host to Choose One

- | | |
|-----------------------|--------------|
| Chocolate Cake | Cheesecake |
| *Classic Crème Brûlée | Key Lime Pie |

\$55 PER PERSON

Price Does Not Include Applicable State Sales Tax & 20% Service Charge
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STEAK AND SEAFOOD

EVANSTON

WILDCATS SPECIAL MENU

FIRST COURSE

Host to Choose One

- Caesar Salad
- *Chopped Salad
- *House Salad

ENTRÉE

***Host to Choose Two*

- *Heritage Angus 7 oz. Filet Mignon with Bordelaise Sauce
- *Heritage Angus 14 oz. Boneless Ribeye with Bordelaise Sauce
- Four-Cheese Ravioli with Tomato Basil Sauce & Shaved Parmesan
- *Broiled Atlantic Salmon Seasonal Preparation
- *Herb-Roasted Chicken Au Jus

SIDES SERVED FAMILY-STYLE

Host to Choose Two

- *Fire-Roasted Sweet Potatoes
- *Pecan Green Beans
- *Yukon Gold Mashed Potatoes
- Macaroni and Cheese
- *Sautéed Spinach
- *Rosemary-Perfumed Wild Mushroom

DESSERT

Host to Choose One

- Chocolate Cake
- *Classic Crème Brûlée
- Cheesecake
- Key Lime Pie

\$45 PER PERSON

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