



Chef Allen's Group Party Menu

**Business Meeting • Pharmaceutical Presentation • Birthday Party •
Engagement Celebration • Bar/Bat Mitzvah • Rehearsal Dinner •
Wedding Reception • Cooking Classes**

Exceptional service and the highest quality ingredients make Chef Allen's the best choice for your next group event. With more than 20 years of experience at the helm of his namesake restaurant- Chef Allen's, Executive Chef and Owner Allen Susser has created a culinary institution for fine dining in South Florida. Chef Allen's cuisine is fresh and flavorful, like a tropical vacation on a plate. The sweet, spicy and aromatic flavors of his cooking encompass the foods, cultures and techniques from around the globe. We are very proud to serve only locally caught and sustainable fish and seafood. Choose from one of our prix-fixe menu options, or consult our Special Events Coordinator to tailor a customized party plan.



For more information please contact:
Dorian Barrara | Chef Allen's | Special Events and Marketing Manager
19088 NE 29th Avenue, Aventura, FL 33180 | Tel: 305-935-2900 | Fax: 305-682-9883
dorian@chefallens.com | www.chefallens.com

Pricing

Butler Passed Hors D' Oeuvres

\$9 per person per half hour

4 selections

Three-Course We Mean Business Menu

\$56 per person

2 starters - either hot or cold

3 entree choices

2 dessert choices

Four-Course Gourmet Menu

\$59 per person

1 starter - either hot or cold

1 salad choice

2 entree choices

1 dessert choice

Five-Course Taster Menu

\$66 per person

2 starters - either hot or cold

2 salad choices

-- Intermezzo --

3 entree choices

2 dessert choices

Five-Course Chef's Menu

\$74 per person

Family Style Hors d' Oeuvres (2 choices included)

2 starters - either hot or cold

2 salad choices

-- Intermezzo --

3 entree choices

3 dessert choices

"Culinary Experience" Grand Menu

\$89 per person (no additional charges on any menu items)

\$139 per person including a wine selection for each course (Paired by our sommelier)

Chef's amuse de bouche

1 cold starter

1 hot starter

1 fish choice

-- Intermezzo --

1 meat or poultry choice

1 dessert choice

A 20% Gratuity along with along with the applicable sales taxes will be added to the final bill. Florida state sales tax is 7% and Dade County imposes a 1% tax to food and beverage service.



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BUTLER PASSED HORS D' OEUVRES

\$9 per person per half hour

Please select four

Red "popcorn" Shrimp
Madras Chicken Curry Mousse in Puff Pastry
Ceviche on a Silver Spoon
Gaufrettes Potato with Tuna Tartare
Tomato Mozzarella Brochette with Balsamic Drizzle
Green Apple Pancakes with Caviar
Smoked Shrimp "Club Sandwich"
Wonton Crab Dumpling
Steak Alhambra Chimichurri
Mini Crab Cake with Mango Ketchup
Wild Mushroom and Sun-Dried Tomato Beggars Purse
Chicken Truffles with Sweet Chili Dipping Sauce
Devils on Horseback
Guava and Brie Crostini
Coconut Crab Dip

Passion For Food Reception With Chef Allen

\$50.00++ per person

(20 people minimum per class)

Make your dining experience at Chef Allen's unforgettable. Start the evening with a meet and greet reception with Chef Allen Susser that is sure to delight food and wine lovers. You pick the topic and Chef Allen will show and tell all about the exotic ingredients that he uses in his dishes. This reception includes food and wine tastings. Please allow 45 minutes.

Class topics include:

- New World Cuisine ~Tropical, Latin and Caribbean
- Exotic Cuisines of the Mediterranean
- Magical Mango Tour
- Spice Tour
- The World of Caviar (\$50.00 per person supplement)
- The Wild Side of Mushrooms
- Prawnography



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HOT STARTERS

Blue Crab Cake

Pineapple Tatziki, Summer Kimchee

Wild Mushroom Cigar

Crispy Herb Crust, Red Quinoa, Red Pepper Romesco

Lobster "Mac" and Cheese

Shiitakes, Cognac, Tarragon, Hand made Macaroni

Black Peppercorn Seared Foie Gras

Toasted Tostones, Caramelized Onions, Mango Jam
Additional charge of \$5 per person applies

COLD STARTERS

Thai Grilled Steak & Mango

Macadamia Nuts, Organic Greens, Guava Dressing

Yellowfin Tuna Poke

Yuca Crisps, Valencia Orange, Toasted Sesame Seeds

Conch Mixto Ceviche

Bermuda Onion, Scotch Bonnets, Lime, Sweet Peppers, Cilantro

Chilled Jumbo Asparagus

Vine Ripe Tomatoes, Smoked Almonds, Lobster Vinaigrette

SALADS

Roasted Red and Golden Beet Salad

Feta Cheese, Cucumber, Arugula

Chef's Crisp Romaine Caesar

Reggiano Parmesan, Garlic Croutons

Locally Grown Organic Greens and Herbs

Fresh Berries, Toasted Nuts, Roast Lemon Vinaigrette

Sliced "Pink" Duck Breast

Chopped Vegetable Salad, Spiced Rum Gastric
Additional charge of \$2 per person applies

Warm Wild Mushroom Salad

Chickpeas, Preserved Lemon, Olives, Spinach, Tomato



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ENTREES

Cast Iron Blackened Snapper

Platano Maduros, Cool Orange and Mint Raita, Micro Herb Salad

Pistachio Crusted Black Grouper

Fricassee of Rock Shrimp, Mango, Leeks and Coconut Rum

Local Line Caught Mahi-mahi

Giant Peruvian Lima Bean Sofrito, Red Wine Gastric

Yellowfin Tuna

Curry Roasted Fingerlings, Stir Fry Thai Tomato Salsa

Wood Grilled Swordfish Steak

Wild Mushrooms, Red Grapes, Smoke Almond Pinot Sauce

Maine Lobster with Spaghetti

Red Pepper Flakes, San Marzano Tomatoes, Preserved Lemon Frico
Additional charge of \$8 per person applies

Wood Grilled Free Range Chicken

Roasted Root Vegetables

Honey Glazed Duck Breast

Hand Cut Duck Fat Fries, Baby Bok Choy, Dried Fruit Gastric

Zucchini and Ricotta Ravioli

Baby Spinach, Wine Poached Garlic, Capers, Extra Virgin Olive Oil

Wild Mushroom Risotto

Asparagus, Fennel, Organic Tomatoes, Reggiano Parmesan

Wood Fired Niman Ranch Skirt Steak

Roasted Fingerling Potato and Mushroom Mojo, Chimichurri Grilled Bermuda Onions

Double Cut Berkshire Pork Chop

Baked Chili Sweet Potato Wedges, Mango Chutney

Grilled Black Angus Filet Mignon

Roesti Potato, Grilled Black Pepper Asparagus, Natural Red Wine Reduction

Chef Allen's Tribeca Veal Chop

Toasted Almond Risotto, Wild Mushroom Ragout with Double Mustard Sauce
Additional charge of \$12 per person applies- Minimum 6 orders

Cowboy Steak (24 oz on the bone)

Hand Cut French Fries, Haricots Verts, Red Wine Sauce
Additional charge of \$10 per person applies



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DESSERTS

Tropical Fruit Cobbler a la Mode

Topped with Homemade Vanilla Ice Cream

Hazelnut Kit Kat Bars

Espresso Ice Cream

Vanilla Crème Fraiche Cheesecake

Oatmeal Mango Cookie Crust, Tropical Fruit Salsa

Trio of Exotic Tropical Fruit Sorbets

Honey Tuile

Molten Chocolate Cake

Crème Chantilly, Mixed Berries

Tahitian Vanilla Bean Crème Brulée

Tropical Fruit Salsa

Chef Allen's Signature Soufflés

Additional charge of \$5 per person applies

Please choose from:

Chocolate Truffle

Raspberry Grand Marnier

Amaretto- Coconut

Mango Rum

Lemon Vanilla- Macadamia Nut



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Our Dining Rooms

MAIN DINING ROOM



Main dining room can accommodate up to 65 guests.

FRONT DINING ROOM



Front room set up for presentation can accommodate up to 30 guests.



Front room set up boardroom style can accommodate up to 20 guests.