



## **Chef Allen's Spring 2011 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:  
Chef Allen's | Special Events and Marketing Manager  
19088 NE 29th Avenue, Aventura, FL 33180 | Tel: 305-935-2900 | Fax: 305-682-9883  
[Kimberly.s@chefallens.com](mailto:Kimberly.s@chefallens.com) | [www.chefallens.com](http://www.chefallens.com)



**Butler Passed Hors d'Oeuvres**  
**\$12 per person per half hour**  
**Please select five**

Ceviche on a Silver Spoon

Wahoo Poke

Blackened Shrimp Salad on a House Made Potato Chip

Manchego and Guava Crostini

Steak Fajita Skewer with Chimichurri Sauce

Mini Crab Cake with Mango Chutney

Wild Mushroom and Spinach Mousse on Brioche Toast Point

Chicken Truffles with Sweet Chili Dipping Sauce

Creole Seasoned Flash-Fried Shrimp with Garlic-Cilantro Aioli

Wild Shrimp & Chorizo Skewer

Red Curry Chicken Satay with Coconut-Peanut Drizzle

Soy Glazed Duck Breast on a Crispy Won Ton Chip

Classic Steak Tartare on Rye Toast



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## Starters

### **Blue Crab Cake**

Celery Root Remoulade

### **Crispy Vegetable Spring Roll**

Celery, Carrot, Shiitake Mushroom, Sweet Soy Gastrique

### **Broiled Escargot**

Garlic-Sherry Butter, Shallots, Parsley, Ciabatta Toast

### **Rock Shrimp "Mac and Cheese"**

Shiitake Mushrooms, Sherry, Tarragon, Cavatappi Pasta

### **Thai Grilled Steak & Mango**

Macadamia Nuts, Organic Greens, Sesame Dressing

### **Wahoo Poke**

Plantain Chips, Watermelon, Toasted Sesame Seeds

### **Shrimp Ceviche**

Sweet Onion, Ahi-Rocoto Peppers, Lime, Cilantro

## Salads

### **Mixed Greens Salad**

Seasonal Berries, Tomato, Roasted Nuts, Citrus Vinaigrette

### **Chef's Crisp Romaine Caesar**

Grana-Padana, Garlic Croutons

### **Watercress Salad**

Maytag Blue, Spiced Candied Walnuts, Butternut Squash, Cider Vinaigrette



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## **Entrees**

### **Pan Roasted Kingklip**

Faro, Chorizo, Arugula, Red Pepper Puree

### **Pistachio Crusted Mahi**

Fricassee of Rock Shrimp, Mango, Leeks and Coconut Rum

### **Yellowfin Tuna**

Stir Fried Vegetables, Red Curry Paint

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### **Wood Grilled Free Range Chicken**

Roasted Sun Chokes, Caramelized Onions, Red Wine Reduction

### **Maple Leaf Farms Duck Breast**

Edamame & Corn Succotash, Roasted Shiitake Mushrooms, Red Wine Reduction

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### **Butternut Squash Pasta**

Baby Spinach and Sweet Bermuda Onions in a Sherry-Butter Sauce

### **Wild Mushroom Risotto**

Asparagus, Saffron, Basil, Grana-Padana

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### **Wood Fired Black Angus NY Strip "Steak Frites"**

Idaho Potato Wedges, Grilled Bermuda Onions, Demi-Glace

### **Grilled Black Angus Filet Mignon**

Roasted Fingerling Potatoes, Grilled Black Pepper Asparagus, Natural Red Wine Reduction

### **Chef Allen's Tribeca Veal Chop**

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



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## **DESSERTS**

### **Tropical Fruit Cobbler**

Topped with Homemade Vanilla Ice Cream

### **Hazelnut Kit Kat Bars**

Chocolate Ice Cream, Hazelnut Brittle

### **Florida Orange Cheesecake**

Candied Orange, Fresh Berries

### **Trio of Exotic Fruit Sorbets**

Vanilla Cookie Tuile

### **Valrhona Chocolate Pot de Creme**

Chantilly Cream and Tuile Cookie

### **Tahitian Vanilla Bean Crème Brulée**

Mixed Berries

### **Key Lime Pie Tartlet**

Oatmeal Cookie Crust, Strawberries, Whipped Cream

### **Chef Allen's Signature Soufflés**

*Additional charge of \$5 per person applies*

#### **Please choose from:**

Chocolate Truffle or Grand Marnier



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## **Drink Packages:**

**Cocktail Reception for the hour:**

**\$25 silver brands**

**\$29 gold brands**

**\$33 platinum brands**

each includes red and white wines, beer, mineral water and soft drinks

### **Silver Brands**

**Absolut Vodka**

**Tanqueray Gin**

**Bacardi Rum**

**Dewar's White Label**

**Jose Cuervo Tequila**

**Canadian Club Whiskey**

**Jim Beam Bourbon**

### **Gold Brands**

**Kettle One Vodka**

**Bombay Sapphire Gin**

**Captain Morgan Spiced Rum**

**Johnnie Walker Black Scotch**

**Don Julio Silver Tequila**

**Crown Royal Whiskey**

**Maker's Mark Bourbon**

### **Platinum Brands**

**Grey Goose or Belvedere Vodka**

**Hendrick's or Tanqueray Ten Gin**

**Myer's Dark Rum**

**Johnnie Walker Green Scotch**

**Don Julio Anejo Tequila**

**Knob Creek Bourbon**

**Wines by the glass as priced on current menu**

**Wines by the bottle as priced on current menu**

**2 drinks with dinner-cocktail, red or white wine, beer, mineral water, or soda \$22**

## 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.