



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 | www.chefallens.com

Pricing Spring 2011

Butler Passed Hors D' Oeuvres
\$12 per person per half hour
5 selections

Three-Course We Mean Business Menu
\$59 per person
2 starter choices
3 entree choices
2 dessert choices

Four-Course Gourmet Menu
\$65 per person
2 starter choices
1-salad choice
3 entree choices
2 dessert choice

Five-Course Taster Menu
\$69 per person
2 starter choices
2 salad choices
-- Intermezzo --
3 entree choices
2 dessert choices

"Culinary Experience" Grand Menu
\$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.

Drink Packages

Cocktail Reception by the hour
\$25 per person Silver Brands
\$29 per person Gold Brands
\$33 per person Platinum Brands

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

Seasonal Signature drink hour **\$24 per person**
A cocktail hour of seasonal signature drinks for you and your guests (ex: Mango Martini)

Two drinks with dinner **\$22 per person**
Includes cocktail choice, red or white wine by the glass, beer, mineral water and soft drinks



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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 Kingclip

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

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

Butternut Squash Pasta

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

Wild Mushroom Risotto

Asparagus, Saffron, Basil, Grana-Padana

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.