

A romantic dinner table setting with a wine glass, plates, and a floral centerpiece.

Private

DINING MENU

M MACK
ALLEN'S

MACK ALLEN'S

Mack Allen's offers an array of sophisticated private dining experiences, including full and semi-private events, elegant cocktail receptions, exclusive wine cellar tastings, and complete restaurant buyouts.

Each gathering is enhanced by thoughtfully curated, custom-branded menus for breakfast, lunch, dinner, and presentations, complemented by state-of-the-art audio/visual capabilities, bespoke music selections, and expert sommelier consultations.



Dinner Menus

\$165 per guest

\$120 per guest

Appetizer

(Choose Two to Offer)

LAMB LOLLIPOP
CRAB CAKE
SAFFRON SCALLOP
FRIED CHICKEN & CAVIAR

(Choose Two to Offer)

TOMATO BRUSCHETTA
SHRIMP BROCHETTE
BULGOGI PORK BELLY
TUNA & RICE CAKE

Starter

(Choose Two to Offer)

LOBSTER BISQUE
SMOKED DUCK GUMBO
BURRATA SALAD
CRAB & TOMATO SALAD

(Choose Two to Offer)

LOBSTER BISQUE
SMOKED DUCK GUMBO
WEDGE SALAD
BURRATA SALAD

Entrée

(Choose Three to Offer)

PAN-SEARED SEABASS
8 oz FILET with Truffle Butter*
COLORADO LAMB CHOPS*
BRICK CHICKEN
14 oz RIBEYE with Garlic Butter*

**Options for Dietary Restrictions Available*

(Choose Three to Offer)

PAN-SEARED SEABASS
8 oz FILET with Truffle Butter*
BEEF SHORT RIB
BRICK CHICKEN
12 oz RIBEYE with Garlic Butter*

**Options for Dietary Restrictions Available*

Accompaniments

Served Family Style | Choice of Two

MAC 'N CHEESE
FRENCH FRIES
AU GRATIN POTATOES
BOURSIN CHEESE MASHED POTATOES

BROCCOLINI
ASPARAGUS
BRUSSELS SPROUTS
ROASTED CAULIFLOWER

Dessert

Choice of:

CHEESECAKE
CHOCOLATE CAKE

TIRAMISU
CARROT CAKE

Dinner Menus

\$95 per guest

Appetizer

(Choose Two to Offer)

TOMATO BRUSCHETTA

DEVEILED EGG

SHRIMP COCKTAIL

BULGOGI PORK BELLY

Starter

(Choose Two to Offer)

CAESAR SALAD

MACK ALLEN SALAD

TOMATO BASIL SOUP

CREAMY MUSHROOM SOUP

Entrée

(Choose Three to Offer)

PAN-SEARED SNAPPER

6 oz FILET with Truffle Butter*

PETITE 7 oz NEW YORK STRIP*

BEEF SHORT RIB

BRICK CHICKEN

**Options for Dietary Restrictions Available*

\$75 per guest

(3-Course Option)

Starter

(Choose Two to Offer)

CAESAR SALAD

MACK ALLEN SALAD

TOMATO BASIL SOUP

CREAMY MUSHROOM SOUP

Entrée

(Choose Three to Offer)

PAN-SEARED SNAPPER

BEEF SHORT RIB

BRICK CHICKEN

PORK RIBEYE

8 oz RIBEYE FILET*

**Options for Dietary Restrictions Available*

Accompaniments

Served Family Style

BOURSIN CHEESE MASHED POTATOES

BROCCOLINI

**upgrades available with add'l fee*

Dessert

Duo of BREAD PUDDING & CHEESECAKE

Lunch Menus

\$65 per guest

\$45 per guest

Starter

(Choose Two to Offer)

CAESAR SALAD
MACK ALLEN SALAD
TOMATO BASIL SOUP
CREAMY MUSHROOM SOUP

TOMATO BASIL SOUP
CREAMY MUSHROOM SOUP

Entrée

(Choose Three to Offer)

PAN-SEARED SALMON*
PETITE 7 oz NEW YORK STRIP*
BEEF SHORT RIB*
BBQ CHICKEN
PORK RIBEYE

**Options for Dietary Restrictions Available*

(Choose Three to Offer)

CAESAR SALAD with Protein
ORCHARD ARUGULA SALAD with Protein
STEAK SALAD*
BBQ CHICKEN
BEEF TIPS*

**Options for Dietary Restrictions Available*

Accompaniments

Served Family Style

BOURSIN CHEESE MASHED POTATOES
BROCCOLINI

**upgrades available with add'l fee*

Dessert

For the Table

COOKIES
&
MINI BROWNIES

Dessert

Duo of BREAD PUDDING & CHEESECAKE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



Reception

Hors d'Oeuvres

Priced per piece | Passed or Displayed

TOMATO BRUSCHETTA	Whipped Ricotta, Roasted Tomatoes, Basil, Balsamic Reduction	5
STUFFED MUSHROOMS	Cream Spinach, Parmesan, Toasted Breadcrumbs	5
GREEK-STYLE HUMMUS	Hummus, Greek-Style Relish, Grilled Pita	6
BURRATA RIGATONI	Pasta with Basil Pesto, Burrata, Sweet & Sour Tomatoes	5
ASIAN MEATBALLS	Unagi, Sesame, Wasabi Aioli, Micro Cilantro	6
SHRIMP DEVILED EGGS	with Mustard and Horseradish	6
SHRIMP SHOOTER	with Shrimp Cocktail	8
SHRIMP BROCHETTE	with Sweet Chili, Pepperjack, Pickled Onion, Bacon, Jalapeño	7
CHICKEN HONEY BISCUIT	with Honey Butter & Cheddar Jalapeño Biscuit	6
NUGGETS & CAVIAR	Fried Chicken Nuggets and Caviar	12
CRAB CAKE	with Remoulade Sauce	12
EMPANADAS	Beef, Chicken, or Vegetarian	6
BEEF SHORT RIB*	with Loaded Mashed Potatoes and Chimichurri	8
BEEF CROSTINI*	with Red Wine Onion & Creamy Horseradish	9
CHEESEBURGER SLIDER*	American Cheese, Burger Sauce, Crispy Onion, Bacon Jam	9
LAMB LOLLIPOP*	with Spicy BBQ & Crispy Shallot	11
NIGIRI*	Salmon, Tuna, Hamachi	4
TUNA CAKES*	served on Crispy Rice Cake, Avocado, Spicy Aioli	8
SUSHI ROLL*	see menu selection for options	



Displayed Appetizers

(serves up to 50 ppl)

CHARCUTERIE TRAY*	Truffle, Brie, & Goat Cheese, Prosciutto, Summer Sausage, Salami, Berries, Crackers, Nuts & Olives	250
SUSHI ROLL PLATTER*	Assorted Sushi Rolls see menu for selections	MKT
NIGIRI PLATTER*	Tuna, Salmon, White Fish see menu for selections	MKT
FRUIT DISPLAY	Melons, Pineapple, Assorted Berries	140
SEAFOOD TOWER*	see menu for selections	MKT
DESSERT PLATTER	Assorted Tarts and Cookies	175

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Displays

Carving Stations

WHOLE ROASTED TENDERLOIN*

Certified Angus Beef served with
Horseradish Cream Sauce

MKT

WHOLE PRIME RIB*

Certified Angus Beef served with
Horseradish Cream Sauce

MKT

NEW YORK STRIP*

Served with Horseradish Cream Sauce

MKT

Gides

Select Two to offer | \$12 per person

POTATOES AU GRATIN

BROWN SUGAR GLAZED CARROTS

CHIPOTLE MAPLE BRUSSELS SPROUTS

SAUTÉED MUSHROOMS

BROCCOLINI with GARLIC CONFIT

LEMON HERB ASPARAGUS

FRENCH FRIES

BOURSIN CHEESE MASHED POTATOES

ROASTED CAULIFLOWER

MAC 'N CHEESE



Themed Stations

Themed Stations

TEM-MEX

Beef & Chicken Fajitas with Trimmings
Chips | Tortillas | Queso
Chimichurri Rice or Mexican Rice Pilaf
Charro or Refried Beans
Red or Creamy Green Salsa
\$38 per person

BARBEQUE

BBQ Brisket | Smoked Chicken | Sausage Link
Breadbasket | BBQ Sauce | Pickles
Soup or Salad
Creamed Corn or Coleslaw
Fried Loaded Potato Salad or Potato Wedges
\$45 per person

ITALIAN

Shrimp Scampi and Pesto Chicken
Caesar Salad
Creamy Pasta or Pasta Marinara
Broccolini with Garlic Confit or Roasted Mushrooms
Garlic Bread
\$32 per person

SOUTHERN COMFORT

Chicken Fried Chicken and Smothered Pork Loin
Cornbread Muffins or Cheddar Garlic Biscuit
Mac 'n Cheese or Potato Wedges
Coleslaw or Bacon Green Beans
\$32 per person



The *Estate Room*

- Private, Full-Service Bar (10 barstools)
- Capacity 44-60 seated, 70 cocktail
- Fully Private or Semi-Private availability
- Floor to Ceiling Windows | Wine Wall View
- 100-inch mounted TV
- Sommelier Consultation





The *Champagne* Room

- Private, Full-Service Bar
- Capacity 28-35 seated, 40 cocktail
- Fully Private or Semi-Private availability
- Floor to Ceiling Windows | Lobby View
- Sommelier Consultation

The Boardroom

- Wet Bar | Coffee Bar
- Capacity 14 seated (powered table)
- Confidential | Fully-serviced
- Floor to Ceiling Windows | Fireplace
- Wall-mounted TV
- Sommelier Consultation



Please contact our
Events Manager
for more information

KellyK@MackAllens.com