

MarkAllen's

american kitchen

FineFood&Drink

1402 Peoria St Peru, IL 61354

815.220.0642

We are happy to quote your event! Give us your choices & guest count and we will work to make your event everything you imagine! Don't see something you want? No problem. If you can think it, we will try our best to do it.

Catering Menu Ideas

Appetizers

Antipasto A taste of Italy! Fresh & Grilled vegetables, Italian meats and Cheeses are served with marinated olives, artichokes hearts and crostinis with tomato Chutney accompanied by fresh Artesian Breads and Breadsticks

Fruit Platter

Fresh and flavorful sweet fruits and berries bountifully & beautifully arranged.

Jumbo Shrimp Platter

Delicious Large size shrimp in a shell platter, amidst fresh lemons and homemade cocktail sauce

Crudités Platter

Fresh Seasonal vegetables served with Ranch dip or sun dried tomato dip

Caprese Tray

Tomatoes sliced and arranged with sliced buffalo mozzarella, fresh basil with a balsamic reduction drizzled on top

Salmon Platter

Cold poached salmon served with dill aioli and creamy Dijon sauce or Thai seasoned salmon served with cilantro aioli served with fresh breads and crackers

Chicken Platter

Sliced Grilled Chicken Breasts flavored with sesame teriyaki sauce or BBQ or spicy Cajun with chipotle aioli. All are served chilled with artisan rolls

Pork Platter

Sliced Italian herb or Caribbean Jerk Seasoned pork loin with Dijon mustard and creamy chive aioli served with Artisan rolls

Beef Platter

Sliced Sirloin Steak with sesame teriyaki sauce and horseradish sauce and served chilled with fresh Artisan Rolls

Cheese Boards

Domestic cheeses such as cheddar, dill havarti, provolone, and Swiss are garnished accompanied by assorted breads and crackers

Artisan Cheeses such as Brie, Manchego, Chevre and Gouda are garnished & accompanied

Cold and Hot Hors d'oeuvres

Tortellini Skewers

Cheese Stuffed Tortellini and Cherry tomatoes are marinated in pesto and skewered

Cucumber Canapé

Bread topped with our sour cream & cream cheese mixture and topped with fresh crunchy cucumber slices

Salmon Salad Canapé Salmon is marinated and grilled, cooled and mixed with spring vegetables and a light dressing served on a square of focaccia bread with a mint garnish

Pimiento Cheese Canapé

Cold Tenderloin Crostinis

Tenderloin is cooked to medium, sliced thin on our house made crostinis and topped with horseradish sauce

Prosciutto Wrapped Cantaloupe

Refreshing cantaloupe slices are wrapped in prosciutto, perfectly salty and sweet!

Antipasti Skewers

Cherry tomatoes, mozzarella, black olives basil, salami and roasted red peppers on a little skewer

Scallop Ceviche

Our signature Scallop Ceviche, cooked in citrus juices and served in mini cups

Shrimp Ceviche

Shrimp "cooked" in citrus juices with onion, cucumber, sweet peppers, and served in a disposable Asian spoon

Lemony Tarragon Crab Dip

Shrimp Shooter Gazpacho fills a little shot glass and is topped with a grilled shrimp

Shrimp on a Skewer 3 Grilled Cajun shrimp on a skewer, served warm

Chicken Satay

Choose from: Thai ginger chicken, Teriyaki chicken, BBQ chicken and Traditional with peanut sauce

Beef Satay

Choose from; Teriyaki Beef, Spicy Beef, or BBQ

Meatballs on a Stick... Pretzel sticks that is!

Choose from Sweet and sour, BBQ, Mexican or Served on a pretzel stick for easy eating!

Chicken Taco Bites

Southwest seasoned minced chicken topped with salsa and Guacamole in a little tortilla scoop

Ramaki

Chicken livers stuffed with water chestnuts wrapped in bacon served warm

Stuffed Mushrooms

Stuffed with Parmesan cheese and breadcrumbs these are warm and bubbly

Crab Rangoons

Deep fried, cheesy and delicious served with a teriyaki dipping sauce

Egg Rolls

Deep Fried crunchy and fresh with a teriyaki dipping sauce

Bruschetta

Deliciously cheesy with tomato, onions and basil on facacia bread

Pizzas

Our small fresh made pizza is made in house and comes in these flavors; Southwestern chicken, pepperoni, tomato and Basil. Roasted Vegetable and goat cheese

Buffalo wings

Fried Wings covered in hot sauce and served with Blue Cheese dressing and celery sticks

Mini Sandwich Assortment

A trio of Sandwiches including; roast beef with blue cheese; grilled vegetables; and chicken with Swiss all served on mini rolls, accompanied with mustard and mayo.

Appetizers Additional choices:

Baby Crab Cakes with Remoulade sauce

Shrimp Tostados with avocado cream and fresh cilantro

Thai Marinated shrimp wrapped with Snow peas

Garlic & rosemary Beef Tenderloin with horseradish Cream on a soft roll

Grilled Shrimp with Thai chili Sauce

Grilled Scallops wrapped with bacon

Crab and Corn Fritters with a Cajun mayo

Shrimp Quesadilla with goat cheese and fresh herbs

Mexican layered Dip with tortilla chips

Mushrooms stuffed with cheeses & bacon

Caribbean Meatballs

Spicy southwest Meatballs

Sweet and tangy Asian meatballs

Creamy Stuffed baby tomatoes

Assorted phylo savory pastries

Hummus with Pita chips

Almond Stuffed bacon wrapped Dates

Bruschetta with various toppings

Small Plate Stations

Stationed events are a modern and elegant way to entertain your guests and keep the party moving. You can choose from the ones listed below or ask us to quote something else you would like.

Pricing is based on a selection of 3 stations and a 100 guest minimum.

Disposable plates and flatware are included. Staffing and Taxes are additional

Asian

Our chef will create a stir-fry for your guests on the spot. Choices include, beef chicken or vegetables with fried rice. Also included are egg rolls, and chicken Satay and a Fortune Cookie!

Mexican

A self serving bar to create fajitas, tacos or nachos with spicy chicken, spicy steak or pork with salsa, sour cream guacamole, shredded cheese shredded lettuce, taco chips and hot sauce.

Italian

We'll have Lasagna with meat sauce, Cavatappi Alfredo with chicken, and Cannelloni. Also meatballs and Italian Sausage, and Italian crusty breads

Carving Station

(A Chef is required for this station)

All choices served with mini Artisan rolls and a tossed salad

Ham w/ Dijon mustard

Pork Loin w/ apple chutney

Turkey Breast w/cherry aioli

Prime Rib w/ horseradish Cream

Beef Tenderloin w/ a merlot demi glaze

Mashed Potato Station

Chunky Smashed potatoes with a variety of toppings including; bacon, salsa, mango salsa, shredded cheddar cheese, blue cheese, sour cream, Cajun seasoned chicken and beef bourguignon

South of the Border Fiesta Station

Mango Salsa, Black Bean Salsa, fresh guacamole, our Fiesta dip and crispy tortilla chips

Salad Station Mixed Greens, fresh tomatoes, chopped Bacon Egg, Bleu cheese, Grilled Chicken, green onions, cucumber slices, olives, nuts, mango salsa, Marinated grilled vegetables, fresh croutons and a variety of dressings

Dessert Bar Chocolate Mousse, Tiramisu, Chocolate covered Strawberries, Brownies bites covered in chocolate ganache and fruit, cheese cake, Carrot Cake, cookies and seasonal additions

Specialty Entrée Salad Buffets

All are accompanied by a mixed green salad, fresh rolls and artisan bread and butter and Everything triple chocolate Brownies

2 Salad Buffet | 3 Salad Buffet | 4 Salad Buffet • Add our house made soup

Harvest Chicken Salad

Create a new classic with roast chicken, apples, walnuts, blue cheese crumbles, raisins, dried cherries and fresh croutons mixed together and served with our balsamic vinaigrette

Chicken Club

Sliced grilled chicken, crispy bacon, fresh tomatoes, mixed greens, and our Ranch dressing on the side

Couscous Veggie Chicken Salad

Chicken, tomatoes, onions, cucumbers, green peppers are tossed with our seasoned couscous and salad greens to make a perfect cool combination.

Our Signature Southwest Chicken Salad

Cajun chicken Breast, green peppers, tomatoes, pepper jack Cheese, red onions all tossed with our house Cilantro Vinaigrette. Topped with mango salsa, guacamole and Crispy tortilla strips

Chicken Taco Salad

Lettuce, Chicken tomato, olives, onions, bacon cheddar cheese and corn chips, all topped with our creamy avocado cream dressing.

Cobb Salad

Mix your greens with rows of sliced hard boiled eggs, grilled chicken breast, crispy bacon, tomato, blue cheese, olives and creamy ranch dressing.

Grilled Salmon Salad

Grilled Fresh Salmon, red onion, celery, fresh dill, mixed with our raspberry vinegar.

Steak Salad

Grilled Sirloin Steak, fresh mushrooms, hearts of palm, fresh dill all marinated in our Dijon vinaigrette and served over fresh greens.

Market Vegetable Pasta Salad

Fresh seasonal vegetables including peppers, red onion, celery, green beans, broccoli, peas and garbanzo beans black olives and tomatoes. Are all mixed with our tarragon vinaigrette and pasta. Delicious over fresh salad greens.

Fresh Deli Salad

Garbanzo beans, salami, green olives, celery, onions, peppers and tomatoes tossed with a tarragon vinaigrette

Main Dishes

Prime Rib

Garlic roasted Beef Tenderloin with horseradish sauce

Beef Tips with onions and mushrooms

Beef Stroganoff

Beef Burgundy

Marinated NY Strip and Prime Rib Skewered with horseradish sauce

Chicken Coq au Vin

Roasted Chicken with Lime and fresh herbs

Grilled Chicken Breasts with and orange Cilantro Sauce

Chicken Marsala with a rich Marsala wine mushroom sauce

Grilled Chicken Skewers, Cajun, Caribbean jerk, Thai or BBQ

Asian Chicken stir fry

Pecan Encrusted Chicken

Vesuvio Chicken, Sauteed Breast with Oregano Lemon and Garlic sauce

BBQ Chicken

Stuffed Chicken Breast with a Supreme Sauce

Roasted Whole Turkey with Dressing

Roast Pork Tenderloin

Lamb Chops with Cajun seasonings

Herb encrusted Pork Tenderloin

Grilled Pork Chops with Cajun seasonings

Spiral Sliced Ham with mustards and artisan rolls

Whole poached salmon

Tuscan Chilled Salmon

Grilled Jumbo Shrimp Skewered, Lime Garlic, BBQ, Cajun, Thai, or jerk

Grilled Sea Scallops wrapped with bacon

Lasagna, Traditional, Vegetable, or Seafood

Penne pasta with Puttanesca Sauce or a sundried tomato cream sauce

Mafalda pasta with seafood and a light cream sauce

Cavatappi Alfredo with prosciutto

Side Dishes

Fresh Green Beans • Baked Potato • Chefs choice Seasonal Vegetable Medley

Cheesy Garlic Potatoes • Brown sugar Carrots • Mashed Garlic Potatoes

Roasted Seasonal Vegetables • Cous Cous • Rice Pilaf • Buttered Red Potatoes

Menu One

Passed Appetizers

Bruschetta with a Spicy Tomato salsa
Crab Rangoons with an Asian Dipping sauce
Savory puff pastry with pine nuts, goat cheese and sundried tomatoes

Buffet

Grilled Cajun Seasoned Pork Chop
5 Skewered Jumbo Grilled Shrimp
Fresh Green Beans
Cheesy Garlic Potatoes
Mixed Greens Salad with a White Balsamic Dressing
Mixed Artisan breads and Rolls

Menu Two

Stationary Appetizer Display

Antipasto display with
Cheeses, meats, olives,
Fresh fruits & Vegetables, crackers and breads

Buffet

Marinated roasted Beef Tenderloin with Horseradish Sauce
Stuffed Chicken Breasts with Supreme Sauce
Whole Poached Salmon with a lemon Caper sauce
Buttered red potatoes with Fresh parsley and Pepper
Fresh Seasonal Vegetables
Mixed Greens with walnuts, pears, blue cheese and a balsamic vinaigrette
Artisan Rolls and Breads

Menu Three

Stationary Appetizers

Shrimp Quesadillas with Goat cheese and Fresh herbs
Mexican Layered Dip with Tortilla chips
Bruschetta with Black Bean & Corn Salsa

Buffet

Grilled Chicken Breasts with Cajun Seasonings and mango Salsa
Roasted Red potatoes with garlic and fresh rosemary
Fresh Green Beans
Garden Greens mixed with tomatoes, red onion, green peppers
Cucumbers and a cilantro vinaigrette
House made Corn Bread

Dessert

Raspberry Chocolate Mousse
Mini Cream Puffs

Menu Four

Passed Appetizers

English Cucumber and Cream Tea Sandwiches
Caprese Salad Skewered with Grape tomatoes, Mozzarella & Fresh Basil
Meatballs on Pretzel sticks

Buffet

Grilled Lime Garlic Shrimp
Asian Chicken with Snow Peas and Water Chestnuts
Rice Pilaf
Couscous Salad
Mixed Greens Salad with a Raspberry Vinaigrette
Artisan rolls and Breads

Dessert

Tiramisu

Menu Five

Spiral Sliced Ham with Mustards
Smoked Turkey Breast with herb mayo
Cheesy Garlic Potatoes
Honey Glazed Carrots
Mixed Green Salad with tomatoes, cucumbers and Ranch Dressing
Assorted Whole grain Dinner Rolls
Double Chocolate Brownies

Menu Six

Dessert Bar

Chocolate Mousse in Champagne Flutes
Fresh Fruit Tartlets
Double Chocolate Brownie Bites with Mandarin Oranges
Bourbon Chocolate Pecan Pie Squares
Tiramisu Martinis
Cheese Cake
Carrot Cake with Cream Cheese Frosting
Fresh Fruit and Cheese Tray

Menu 7

Dinner Buffet

Grilled Chicken Breasts with Cajun Seasonings
Spanish rice
Fresh Green Beans
Mixed Green Salad with Fresh Veggies and our Balsamic Vinaigrette
Artisan Rolls
Dessert
Homemade Apple Cobbler

Menu Eight

Heavy Appetizers and Reception Buffet

Choice of 4 Passed Appetizers

Stationary Appetizer

Antipasto Display of Italian Cheeses and Meats, Marinated Vegetables,
Fresh Vegetables, Dips, & Fresh Fruits with Crackers and Breads

Stations

Asian

Mexican

Italian

Salad

Dessert

Coffee

These Menus are only a sampling of what **MarkAllen's** can do.
We like to work with our guests to formulate a perfect party menu just for you.

Call Ann to make an appointment. **815 220 0642**

*Booking for Parties must be made a minimum of 2 weeks in advance.
Weddings at least 2 months in advance.*

MarkAllen's American Kitchen 1402 Peoria St Peru IL 815 220 0642

MarkAllen's american kitchen FineFood&Drink Holiday Party

Sample Menu

A choice of soup or salad:

Fresh mixed greens with your choice of Dressing
or
Chicken Vegetable Soup

Main Course is a choice of:

Juicy Roast Pork Tenderloin Sliced and topped with Mushrooms,

Hand Cut Sirloin Steak Grilled to Perfection

Tilapia with a White Wine Mornay Sauce

Angel Hair Pasta with Olive Oil, garlic, tomato and Basil
or Cavatappi Alfredo

Topped with Veggies, Chicken or Shrimp

Finally Dessert!!

Warm Apple Pie with Cinnamon Ice Cream

Cup Cakes

Mark's Brownie Waffle with Bananas and Ice Cream

Cheese Cake topped with our Famous Chocolate Fudge Sauce

Our Messy Sundae with Peppermint Ice Cream & Hot Fudge