



PRIVATE EVENTS

OVERTOWN - HARLEM OF THE SOUTH



During the Fifties and early Sixties, the nightlife of Overtown surpassed the energy and celebration of today's South Beach neighborhood. Count Basie, Duke Ellington, Ella Fitzgerald, Sam Cooke, Aretha Franklin, and many more superstars performed in Overtown's Historic Lyric Theater and Knight Beat. Following the performances these artist and visiting celebrities would convene across the street at Clyde Killens' iconic pool hall, now site of Red Rooster Overtown, to join Muhammad Ali, then young Cassius Clay, Sammy Davis Junior and their contemporaries for late night music and socializing. It was not only a destination, but also a neighborhood staple, a place to see and be seen.



Located in the heart of Overtown, Red Rooster serves comfort food celebrating the roots of American cuisine and the diverse culinary traditions of the neighborhood.

At Red Rooster we want to share the story of Overtown with our guests, and offer a platform to celebrate local artists, musicians and culinary talents. We embrace today's Overtown with a spirit of inclusiveness and community by hiring our family of staff from within the community; inspiring better eating through buying from local purveyors.

Overtown is a unique and historically rich neighborhood that we are honored to be a part of. We invite you to please join us and share in the spirit of Overtown at Red Rooster, where Chef Marcus Samuelsson brings his passion for food to the neighborhood.



MARCUS SAMUELSSON

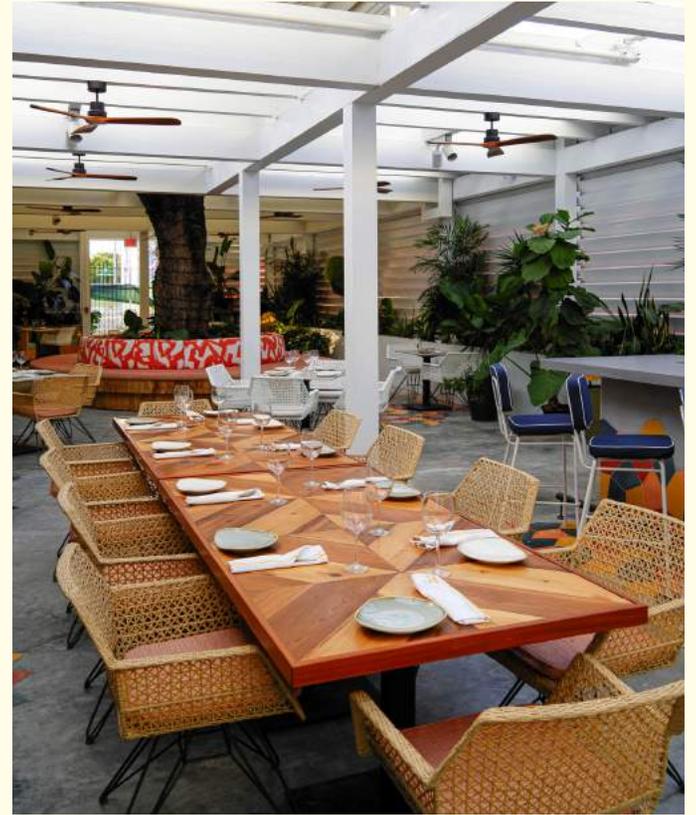
I feel like I have been cooking all my life. Growing up, my sisters Anna and Linda and I spent summers in Smögen, on the west coast of Sweden. Every morning I went fishing with my dad, Lennart, and my uncles. We caught crayfish, lobsters, and mackerel, and often smoked and preserved the catch. My grandmother, Helga, would gather us in the kitchen to teach us how to pickle fresh vegetables, and make meatballs, ginger snaps, cookies, and apple jam. These experiences taught me to love and appreciate fresh and local food.

My other window into food came from my relatives and my father, Tsigie, in Ethiopia. Spices are the key element driving taste in Ethiopian cooking. In Ethiopia, food is often viewed through a strong spiritual lens, more so than anywhere else I know. I appreciate my Ethiopian roots because I see how hard people have to work there to survive, and I understand just how fortunate I am to live in this country. I am inspired by the way the people of Ethiopia lead their lives, and how everyone tries to help one another in the community. Their drive inspires me to work as hard as I can to take the knowledge I have about food and to share it with those who want to learn how to prepare fresh, affordable meals.

I love all the diversity that Miami has to offer. I love meeting new people and learning about different cultures, because this helps me expand my knowledge of different foods, spices, and techniques. Different sounds and colors influence the way I design a dish. The creative process is always fun for me, whether in food, art, music, writing, or fashion. I'm heavily influenced by music and art, and whenever possible, I take those experiences and place them in my creations.

My mission with each project— whether it be a new restaurant, book, or TV show— is to celebrate the food, the culture, and hopefully inspire others to be adventurous, learn something new, and get cooking!







PRIVATE EVENT MENUS

BRUNCH

\$45 PER PERSON
\$65 PER PERSON
\$100 PER PERSON

DINNER

\$60 PER PERSON
\$75 PER PERSON
\$110 PER PERSON

*DETAILED MENUS AND OFFERINGS ARE AVAILABLE ONCE EVENT
REQUEST IS SUBMITTED





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O. 305.640.9880

redroosterovertown.com

info@redroosterovertown.com