



LA GRANDE  
**BOUCHERIE**  
MIAMI

**MENUS**

La Grande Boucherie Miami, led by Executive Chef Leonardo Pablo, offers a menu featuring prime steaks and classic French dishes.

We present our standard prix-fixe event menus and are open to developing a tailored offering depending on event needs and specific requirements.

*Joie de Vivre*



**DINNER**  
\$85 per person



**HORS D'OEUVRES**

Please select (3) three Hors d'Oeuvres

**Soupe à l'Oignon** \$20/PP

*Traditional French onion soup, croutons, Gruyère*

**\*Caesar Salad**

*Romaine, anchovy, Parmesan, lemon*

**Green Lettuce Salad**

*Champagne vinaigrette, cherry tomato, Boston lettuce*

**Roasted Beet Salad**

*Citrus labneh, golden and red beets, frisée,  
orange-ginger vinaigrette*

**ENTRÉES**

Please select (3) three Entrées

**Pan Seared Salmon**

*Leeks vinaigrette, roasted hazelnut, Champagne caviar sauce*

**Roasted Chicken**

*Little gem salad, demi sec tomato, bouquet garni*

**Shrimp Risotto**

*Green herbs, lemon, extra virgin olive oil*

**\*Boucherie Burger**

*Aged beef, rose sauce, Gruyère, bourbon peppercorn*

**DESSERT**

Please select (3) three Desserts

**Crème Brûlée** (Gluten-Free)

**Basque Cheesecake** (with Choice of Sauce)

**Paris-Brest**

**Vanille/Poire Entremet**

**Mousse au Chocolat** (Gluten-Free)

**\*\*Per request Ice cream/Sorbets\*\***

*Dietary accommodations available upon request*

*ADMINISTRATIVE FEE: All charges incurred in connection  
with the event, excluding gratuities to the service staff, are subject to a 3% administrative fee.  
Beverages are charged upon consumption for seated events.*







DINNER

\$115 per person



HORS D'OEUVRES

Please select (3) three Hors d'Oeuvres

**Soupe à l'Oignon** \$20/PP  
*Traditional French onion soup, croutons, Gruyère*

**\*Caesar Salad**  
*Romaine, anchovy, Parmesan, lemon*

**Green Lettuce Salad**  
*Champagne vinaigrette, cherry tomato, Boston lettuce*

**\*Steak Tartare**  
*Beef tenderloin, capers, cornichons, shallots, quail egg, toast points*

ENTRÉES

Please select (3) three Entrées

**Spaghetti aux Vongole**  
*Clams, chili flakes, lemon confit*

**Roasted Chicken**  
*Little gem salad, demi sec tomato, bouquet garni*

**Grilled Branzino Filet**  
*Fennel salad, sauce vierge, grilled lemon*

**\*Boucherie Burger**  
*Aged beef, rose sauce, Gruyère, bourbon peppercorn*

DESSERT

Please select (3) three Desserts

**Crème Brûlée** (Gluten-Free)  
**Basque Cheesecake** (with Choice of Sauce)

**Paris-Brest**  
**Vanille/Poire Entremet**

**Mousse au Chocolat** (Gluten-Free)  
**\*\*Per request Ice cream/Sorbets\*\***

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## DINNER

\$135 per person



### HORS D'OEUVRES

Please select (3) three Hors d'Oeuvres

#### **Soupe à l'Oignon** \$20/PP

*Traditional French onion soup, croutons, Gruyère*

#### **Roasted Beet Salad**

*Citrus labneh, golden and red beets, frisée,  
orange-ginger vinaigrette*

#### **\*Yellowfin Tuna Carpaccio**

*Capers, extra virgin olive oil, citrus vinaigrette*

#### **Les Escargots**

*Snails, shallots, lemon, parsley, garlic butter*

#### **Grilled Octopus**

*Romesco, heirloom cherry tomato, lime*

### ENTRÉES

Please select (3) three Entrées

#### **Shrimp Risotto**

*Green herbs, lemon, extra virgin olive oil*

#### **Maine Lobster Linguini**

*Heirloom tomato, Espelette pepper, basil*

#### **Boeuf Bourguignon**

*Traditional French braised beef, baby carrots,  
bacon, potato mousseline*

#### **Roasted Chicken**

*Little gem salad, demi sec tomato, bouquet garni*

#### **\*Prime Steak Frites**

*Prime NY strip steak, herb butter, pommes frites*

### DESSERT

Please select (3) three Desserts

#### **Crème Brûlée** (Gluten-Free)

#### **Basque Cheesecake** (with Choice of Sauce)

#### **Paris-Brest**

#### **Vanille/Poire Entremet**

#### **Mousse au Chocolat** (Gluten-Free)

#### **\*\*Per request Ice cream/Sorbets\*\***

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DINNER

\$155 per person



HORS D'OEUVRES

Please select (3) three Hors d'Oeuvres

Soupe à l'Oignon \$20/PP

Traditional French onion soup, croutons, Gruyère

Niçoise Salad

Ahi tuna, baby oak greens, green beans, potatoes, anchovies, egg, red wine vinaigrette

\*Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg, toast points

Foie Gras Torchon

Onion marmalade, blood orange jam, toasted baguette

Grilled Octopus

Romesco, heirloom cherry tomato, lime

Spiced Salmon Tartare

Avocado, Espelette pepper, basil, spiced to your liking

ENTRÉES

Please select (3) three Entrées

Grilled Lamb Chops Méditerranéenne

Crispy artichokes, lemon confit, olive tapenade

\*Prime Steak Frites

Prime NY strip steak, herb butter, pommes frites

Grilled Branzino Filet

Fennel salad, sauce vierge, grilled lemon

Maine Lobster Linguini

Heirloom tomato, Espelette pepper, basil

Pan Seared Salmon

Leeks vinaigrette, roasted hazelnut, Champagne caviar sauce

DESSERT

Please select (3) three Desserts

Crème Brûlée (Gluten-Free)

Basque Cheesecake (with Choice of Sauce)

Paris-Brest

Vanille/Poire Entremet

Mousse au Chocolat (Gluten-Free)

\*\*Per request Ice cream/Sorbets\*\*



PREMIUM DISHES



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\*Tomahawk du Chef

Tomahawk, trio of sauces, bone marrow, fleur de sel

\*Entrecôte Grillée

12 oz Grass-fed prime Ribeye

\*Branzino in Salt Crust

Fennel salad, fine herbs, lemon vinaigrette, romesco

FROMAGE BOARD & CHARCUTERIE BOARD

Assortment of artisanal cheeses, cured meats.  
Served with Quince Jelly, spiced walnuts, dried fruit, toasted bread,  
grain mustard, cornichon, olives, toasted bread

GARNITURES

Seasonal Veggies / Hand-Cut French Fries /  
Gruyère Mac & Cheese / Sautéed Wild Mushrooms

PLATEAU DE FRUITS DE MER

Caviar Service PP

Ossetra caviar, classique with blinis.

Per gram / market price / +250 service

Dietary accommodations available upon request

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## KIDS MENU

**\$60 per person**

(12 Years and under)



### HORS D'OEUVRES

Choice of (1) one Hors d'Oeuvres

#### **Soupe à l'Oignon**

*Traditional French onion soup, croutons, Gruyère*

#### **\*Caesar Salad**

*Romaine, anchovy, Parmesan, lemon*

### ENTRÉES

Choice of (1) one Entrée

#### **Mac & Cheese**

*Gruyère & Mozzarella Cheese*

#### **\*Petite Steak Frites**

*4 oz Prime NY steak, pommes frites*

#### **Petite Poulet Sauté & Frites**

*Grilled chicken breast, pommes frites*

#### **Petite Saumon Rôti**

*4 oz Grilled salmon, corn purée*

### DESSERT

Choice of (1) one Desserts

#### **Crème Brûlée** (Gluten-Free)

#### **Basque Cheesecake** (with Choice of Sauce)

#### **Paris-Brest**

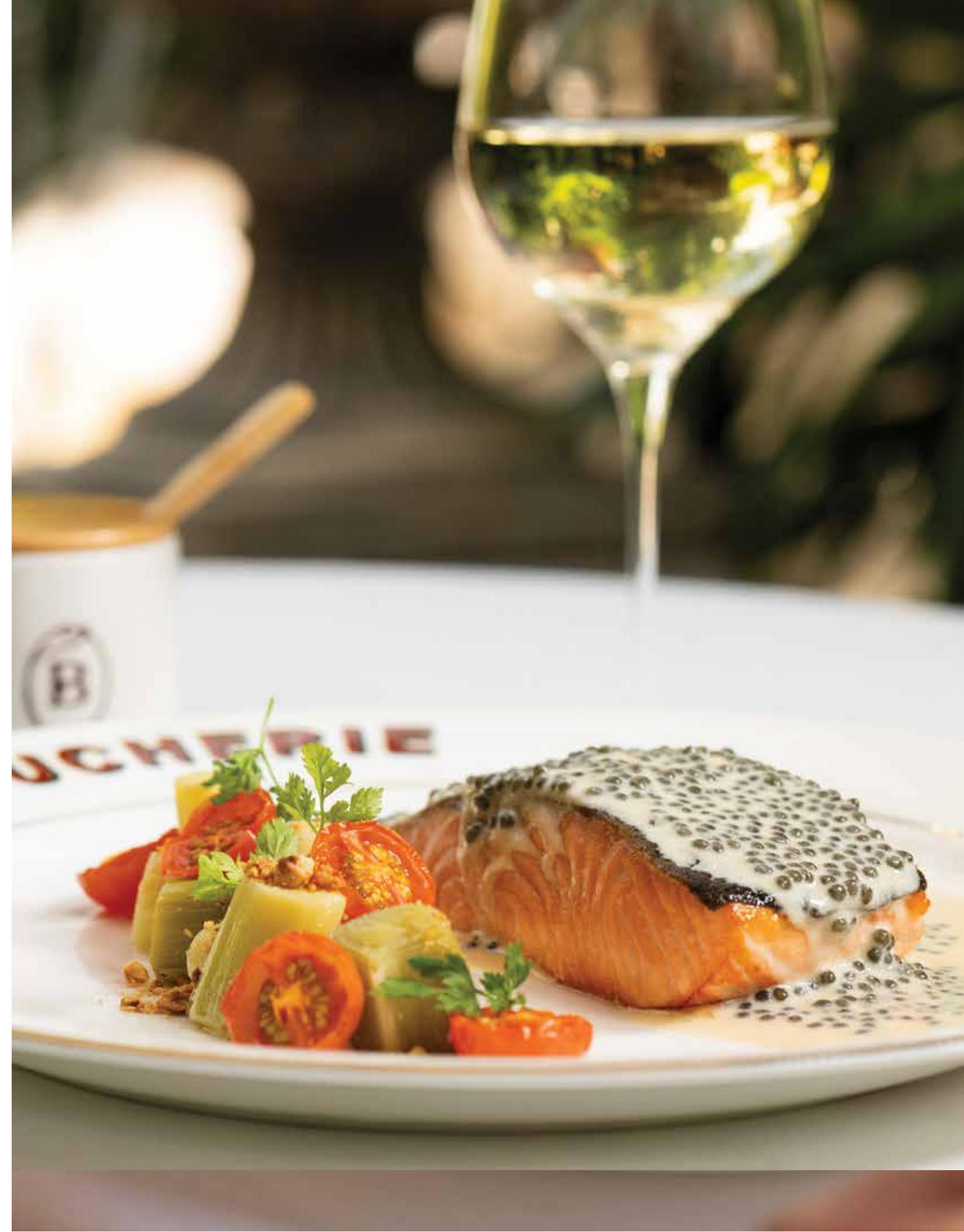
#### **Vanille/Poire Entremet**

#### **Mousse au Chocolat** (Gluten-Free)

#### **\*\*Per request Ice cream/Sorbets\*\***

*Dietary accommodations available upon request*

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COCKTAIL RECEPTION STYLE  
for 20 guests or more



STATIONARY PLATTERS or HORS D'OEUVRES

**Passed Hors D'Oeuvres \$35 pp/h**  
*(Please select 5) Additional Item \$\$*

**Stationary Platters \$45 pp/h**  
*(Please select 5) Additional Item \$\$*

**Cold or Hot Items**  
*(Please select 1 style/option)*

**Lobster Roll** *(Cold)*

**Caviar Eggplant** *(Cold)*

**Tuna Tartare Cones** *(Cold)*

**Steak Tartare** *(Cold)*

**Spicy Avocado Cones** *(Cold)*

**Cheese Gruyère** *(Cold)*

**Beef Sliders** *(Hot)*

**Chicken Croquets** *(Hot)*

**Grilled Cheese Sandwich** *(Hot)*

CHARCUTERIE & FROMAGE \$\$

Assortment of artisanal cheeses, cured meats  
Served with Quince Jelly, spiced walnuts, dried fruit, toasted bread,  
grain mustard, cornichon, olives, toasted bread



CARVING STATION \$\$

(Min 1 hour) - attendant included  
Additional hour available at same rate

Served with seasonal vegetable and your choice of potato

**Tomahawk**

**Filet Mignon**

**Ribeye**

**Roasted Chicken**

CAVIAR SERVICE

Ossetra caviar, classique with blinis  
(Per gram / Market Price / + \$250 service)

DESSERT

\$30 Passed for 1 hour / Chef's Selection of 3

**Crème Brûlée** (Gluten-Free)

**Basque Cheesecake** (with Choice of Sauce)

**Paris-Brest**

**Vanille/Poire Entremet**

**Mousse au Chocolat** (Gluten-Free)

**\*\*Per request Ice cream/Sorbets\*\***

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