



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****

Dietary accommodations available upon request

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excluding gratuities to the service staff, are subject to a 3% administrative fee*

