



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

\$115 per person

Served everyday starting at 5pm



HORS D'OEUVRES

(Family Style - Choose 3)

Salade César

Romaine, Parmesan, lemon

Salade D'Endives

Apples, walnuts, Roquefort sauce

Prime Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg, crostini

Les escargots

Snails, shallots, lemon, parsley, garlic butter

Foie Gras Torchon

Onion marmalade, cherry, toasted baguette

ENTRÉES PLATED

(Choose 3)

Prime Steak Frites

10 oz Prime grass-fed NY strip steak, herb butter, pommes frites

Saumon Rôti

Atlantic salmon, vegetables, escovitch sauce

Boeuf Bourguignon

Traditional French braised beef, carrots, mushrooms, bacon, pommes purée

Wagyu Burger

Wagyu blend, trufe dijonnaise, caramelized onions, Gruyère, pommes frites

Poulet Rôti Traditionnel

Sunday roasted chicken, seasonal vegetables, natural jus

Cuisse de Canard Confit

Cont Hudson Valley duck leg, seasonal vegetables, parsnip purée Comté infused jus

DESSERT

(Choose 2)

Crème Brûlée / Boucherie Crème Brûlée
Chocolate Framboises Tart / Basque Cheesecake
La Tarte au Citron / Mini Madeleines



DINNER

Premium Options

Served everyday starting at 5pm



HORS D'OEUVRES + \$5 pp

La Salade Niçoise

Ahi tuna, baby oak greens, haricot verts, potatoes, olives, anchovies, egg, red wine vinaigrette

Poulpe de Méditerranée

Octopus, pepper condiment, confit petite potatoes, lemon vinaigrette

ENTRÉES & SPÉCIALITÉS DU BOUCHER + \$10 pp

Les St Jacques Rôties

Scallops, cauliower, onion-caper sauce

Lobster Linguine

Maine lobster, garlic, shallot, tomatoes, Espelette pepper, basil

Local Fish Of The Day

Served with seasonal vegetables and choice of sauce

*Entrecôte Grillée

12 oz grass-fed prime Ribeye. Served with seasonal vegetables and choice of sauce

*Côtelettes D'Agneau

Roasted lamb rack, potato gratin, garlic rapini, tomato/rosemary jus

*Filet Mignon «Au Poivre»

Pepper crusted beef tenderloin, mashed potatoes, green peppercorn cream sauce

*Filet de Boeuf

8 oz Grilled beef tenderloin. Served with seasonal vegetables

FROMAGE BOARD & CHARCUTERIE BOARD + \$15 pp

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

PLATEAU DE FRUITS DE MER + \$30 pp

Oysters, shrimp cocktail, clams, mussel, lobster

CAVIAR (30G) + \$180

(Petrossian Daurenki) brioche toast, blinis, chives crème fraîche

*A custom menu can be made available upon request within our offer.
For more info please contact us.

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.







BRUNCH

\$75 per person

Saturday & Sunday 11am-4pm



VIENNOISERIES (Family Style)

Croissant / Croissant aux Amandes
Pain au Chocolat / Tartine / Pain aux Raisins

HORS D'ŒUVRES (Family Style - Choose 3)

***Salade César**

Romaine, Parmesan, lemon

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

Salade de Fruits

Selection of seasonal fruit and berries

Granola

French yogurt, homemade granola, banana and berries

Pain Perdu

Berries & maple syrup

ENTRÉES PLATED (Choose 3)

Eggs Benedict

English mufn, jambon, Hollandaise sauce

Toast Avocat et Tomate

Avocado toast, breakfast radish, lemon, eggs

Oeuf Croissant

Freshly baked croissant, fresh egg, Comté cheese, crispy bacon

Served with petite salad

Le Croque Monsieur

Jambon, Gruyère, brioche, petite salad

Saumon Rôti

Atlantic salmon, vegetables, escovitch sauce

Wagyu Burger

Wagyu blend, trufe dijonnaise, caramelized onions, Gruyère, pommes frites

Poulet Paillard

Chicken paillard, mixed green salad, cherry tomato, kalamata vinagrette

***Prime Steak Frites**

10 oz Prime grass-fed NY strip steak, herb butter, pommes frites

DESSERT (Choose 2)

Crème Brûlée / Boucherie Crème Brûlée
Chocolate Framboises Tart / Basque Cheesecake
La Tarte au Citron / Mini Madeleines



BRUNCH

Premium Options

Saturday & Sunday 11am-4pm



HORS D'ŒUVRES

+ \$5 pp

Foie Gras Torchon

Onion marmalade, cherry, toasted baguette

Poulpe de Méditerranée

*Octopus, pepper condiment,
confit petite potatoes, lemon vinaigrette*

ENTRÉES

+ \$10 pp

Lobster Croque Monsieur

Maine Lobster, béchamel,

Gruyère, fresh farmed egg

Le Croque Madame

Jambon, Gruyère, egg, brioche, petite salad

Sandwich Au Boeuf

Hand cut steak, caramelized onions,

horseradish aioli, on a toasted baguette

with pommes frites

***Steak aux Oeufs**

Grass-fed bavette steak with farm eggs, pommes frites

Les St Jacques Rôties

Scallops, cauliower, onion-caper sauce

FROMAGE BOARD & CHARCUTERIE BOARD

+ \$15 pp

Assortment of artisanal cheeses, cured meats

Served with Quince Jelly, spiced walnuts, dried fruit, toasted bread,

grain mustard, cornichon, olives, toasted bread

PLATEAU DE FRUITS DE MER

+ \$30 pp

Oysters, shrimp cocktail, clams, mussel, lobster

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LUNCH

\$65 per person

Monday to Friday 11am-4pm



HORS D'OEUVRES

(Family Style - Choose 3)

Salade César

Romaine, Parmesan, lemon

Salade D'Endives

Apples, walnuts, Roquefort sauce

Prime Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg, crostini

Toast Avocat et Tomate

Avocado toast, breakfast radish, lemon, eggs

Les escargots

Snails, shallots, lemon, parsley, garlic butter

Foie Gras Torchon

Onion marmalade, cherry, toasted baguette

ENTRÉES PLATED

(Choose 3)

Le Croque Monsieur

Jambon, Gruyère, brioche, petite salade

Saumon Rôti

Atlantic salmon, vegetables, escovitch sauce

Poulet Paillard

Chicken paillard, mixed green salad, cherry tomato, kalamata vinagrette

Boeuf Bourguignon

Traditional French braised beef, carrots, mushrooms, bacon, pommes purée

Wagyu Burger

Wagyu blend, trufe dijonnaise, caramelized onions, Gruyère, pommes frites

DESSERT

(Choose 2)

Crème Brûlée / Boucherie Crème Brûlée

Chocolate Framboises Tart / Basque Cheesecake

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LUNCH

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Monday to Friday 11am-4pm



HORS D'OEUVRES

+ \$5 pp

La Salade Niçoise

Ahi tuna, baby oak greens, haricot verts, potatoes, olives, anchovies, egg, red wine vinaigrette

Poulpe de Méditerranée

Octopus, pepper condiment, confit petite potatoes, lemon vinaigrette



ENTRÉES

+ \$5 pp

Poulet Rôti Traditionnel

Sunday roasted chicken, seasonal vegetables, natural jus

Lobster Croque Monsieur

Maine Lobster, béchamel, Gruyère, fresh farmed egg

Le Croque Madame

Jambon, Gruyère, egg, brioche, petite salade

Sandwich Au Boeuf

Hand cut steak, caramelized onions, horseradish aioli, on a toasted baguette with pommes frites



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COCKTAIL STYLE EVENTS
for 25 guests or more



STATIONARY PLATTERS

Charcuterie & Fromage \$20 pp

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

Crudite \$15 pp

Assortment of sliced vegetables and dips

Fruit de Mer \$50 pp

*Shrimp cocktail, oysters, and clams on the half-shell
served with cocktail sauce, remoulade, mignonette (chilled lobster +\$15pp)*

Caviar (30g) \$180

*served for 3 people (Petrossian Daurenki)
brioche toast, blinis, chives crème fraîche*

Carving Station \$75 pp

*Choice of beef tenderloin or prime rib
served with seasonal vegetables & your choice of potato*

PASSED HORS D'OEUVRES

Passed for 1 hour

Choice of 4 +\$35 pp / Choice of 6 +\$45 pp

*Steak Tartare / Tuna Tartare / Salmon Tartare / Beef Sliders / Country Pâté
Oysters / Clams / Shrimp Cocktail / Seafood Salad / Asparagus
Jambon de Bayonne / Goat Cheese Tartlet / Wagyu Sliders + \$5 pp
Chilled Lobster + \$15 pp / Caviar + \$20 pp*

PASSED MIGNARDISES

\$25 pp

Passed for 1 hour

Chef's Selection of 3:

*Lemon Meringue Tart / Chocolate Caramel Tart / Fruit Tart / Cheesecake Tart
Choux / Éclairs / St Honoré Millefeuille / Financiers / Madeleines*

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