



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

Monday to Sunday 4pm-10pm



HORS D'OEUVRES

(Family Style - Choose 3) (Any Additional Choice +\$5 Per Person)

Soupe à l'Oignon

Traditional French onion soup, croutons, Gruyère

\*Salade César

Romaine, Parmesan, lemon

Salade de Betteraves

Baby beets, yogurt sauce, field mâche, candied hazelnut, lemon oil

Salade Lyonnaise

Chicory greens, cherry tomatoes, radish, soft poached egg, dijon vinaigrette, smoked bacon

Salade de Pastèque

Watermelon, radishes, cherry tomatoes, goat cheese, mint vinaigrette

Moules Marinière

Garlic, shallots, thyme, wine-butter broth, served with grilled baguette

\*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

\*Prime Steak Tartare (+\$5 Addition)

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

Foie Gras Torchon (+\$5 Addition)

Onion marmalade, blood orange jam, toasted baguette

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, romesco, confit cherry tomatoes, potatoes, lemon vinaigrette

PLATEAU DE FROMAGES OR CHARCUTERIE

(+\$5 Additional Per Person)



ENTRÉES

(Family Style - Choose 3) (Any Additional Choice +\$5 Per Person)

Courgette Rôtie

Zucchini, gold squash, haricot vert, lime-flower vinaigrette

Shrimp Linguine (Lobster +\$10)

Garlic, shallot, tomatoes, Espelette pepper, basil

Poulet Rôti

Rotisserie half chicken, broccoli rabe, lemon-infused chicken jus

\*Wagyu Burger

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

Boeuf Bourguignon

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

Magret de Canard à L'orange

Duck breast, spring onion, parsnip purée, caramelized apples, orange glaze

Saumon Rôti

Atlantic salmon, beluga lentil, mirepoix, celeriac

Bavette Steak Frites

8 oz Prime Bavette steak, herb butter, pommes frites

Les St Jacques Rôties (+\$8 Addition)

Scallops, yellow squash purée, patty pan squash, onion-caper sauce

Le Bar (+\$10 Addition)

Mediterranean Branzino

Local Fish of the Day (+\$15 Addition)

\*Filet de Bœuf (+\$20 Addition)

8 oz Grilled beef tenderloin. Served with seasonal vegetables

\*Entrecôte Grillée (+\$25 Addition)

12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce

\*Prime Steak Frites (+\$20 Addition)

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

GARNITURES

(Choice of 2 Family Style)

Pommes Frites / Pommes Purée / Rapini à L'Ail

Champignon au Vin / Gratin d'Epinards

DESSERT

(Choose 2)

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

Paris-Brest / Chocolate Mousse (Individual) (Gluten-Free)

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

\$105 per person

Saturday & Sunday 4pm-10pm



PLATED HORS D'OEUVRES

(Choose 3) (Any Additional Choice +\$5 Per Person)

Soupe à l'Oignon

Traditional French onion soup, croutons, Gruyère

\*Salade César

Romaine, Parmesan, lemon

Salade de Betteraves

Baby beets, yogurt sauce, field mâche, candied hazelnut, lemon oil

Salade Lyonnaise

Chicory greens, cherry tomatoes, radish, soft poached egg, dijon vinaigrette, smoked bacon

Salade de Pastèque

Watermelon, radishes, cherry tomatoes, goat cheese, mint vinaigrette

Moules Marinière

Garlic, shallots, thyme, wine-butter broth, served with grilled baguette

\*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

\*Prime Steak Tartare (+\$5 Addition)

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

Foie Gras Torchon (+\$5 Addition)

Onion marmalade, blood orange jam, toasted baguette

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, romesco, confit cherry tomatoes, potatoes, lemon vinaigrette

PLATEAU DE FROMAGES OR CHARCUTERIE

(+\$5 Additional Per Person)



PLATED ENTRÉES

(Choose 3) (Any Additional Choice +\$5 Per Person)

Courgette Rôtie

Zucchini, gold squash, haricot vert, lime-flower vinaigrette

Shrimp Linguine (Lobster +\$10)

Garlic, shallot, tomatoes, Espelette pepper, basil

Poulet Rôti

Rotisserie half chicken, broccoli rabe, lemon-infused chicken jus

\*Wagyu Burger

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

Boeuf Bourguignon

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

Magret de Canard à L'orange

Duck breast, spring onion, parsnip purée, caramelized apples, orange glaze

Saumon Rôti

Atlantic salmon, beluga lentil, mirepoix, celeriac

Bavette Steak Frites

8 oz Prime Bavette steak, herb butter, pommes frites

Les St Jacques Rôties (+\$8 Addition)

Scallops, yellow squash purée, patty pan squash, onion-caper sauce

Le Bar (+\$10 Addition)

Mediterranean Branzino

Local Fish of the Day (+\$15 Addition)

\*Filet de Boeuf (+\$20 Addition)

8 oz Grilled beef tenderloin. Served with seasonal vegetables

\*Entrecôte Grillée (+\$25 Addition)

12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce

\*Prime Steak Frites (+\$15 Addition)

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

GARNITURES

(Choice of 3 Family Style)

Pommes Frites / Pommes Purée / Rapini à L'Ail

Champignon au Vin / Gratin d'Epinards

DESSERT

(Choose 2)

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

Paris-Brest / Chocolate Mousse (Individual) (Gluten-Free)

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

\$65 per person

Saturday & Sunday 11am-4pm



VIENNOISERIES

Served Family Style (+\$3 Addition)

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

HORS D'OEUVRES

(Family Style - Choose 3) (any additional choice +\$5 per person)

Soupe à l'Oignon  
Traditional French onion soup, croutons, Gruyère

\*Salade César  
Romaine, Parmesan, lemon

Salade de Betteraves  
Baby beets, yogurt sauce, field mâche,  
candied hazelnut, lemon oil

Salade Lyonnaise  
Chicory greens, cherry tomatoes, radish,  
soft poached egg, dijon vinaigrette, smoked bacon

Granola  
French yogurt, homemade granola,  
chia pudding, fresh berries

Salade de Pastèque  
Watermelon, radishes, cherry tomatoes,  
goat cheese, mint vinaigrette

Pain Perdu  
Berries & maple syrup

\*Carpaccio de Saumon Fumé  
Smoked salmon, goat cheese mousse,  
crispy caper, red onion, baby greens, lemon oil

\*Cobia Crudo (+\$3 Addition)  
Florida citrus, watermelon radish, lime vinaigrette

Foie Gras Torchon (+\$5 Addition)  
Onion marmalade, blood orange jam, toasted baguette

\*Prime Steak Tartare (+\$5 Addition)  
Beef tenderloin, capers, cornichons, shallots, quail egg, crostini

Les Escargots (+\$4 Addition)  
Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)  
Octopus, romesco, confit cherry tomatoes,  
potatoes, lemon vinaigrette

PLATEAU DE FROMAGES OR CHARCUTERIE

(+\$5 Additional Per Person)



ENTRÉES

(Family Style - Choose 3) (Any Additional Choice +\$5 Per Person)

Toast Avocat et Tomate  
Avocado toast, breakfast radish, lemon, eggs

Oeuf Croissant  
Freshly baked croissant, fresh egg, Comté cheese, crispy bacon, served with petite salade

Le Croque Monsieur  
Jambon, Gruyère, brioche, petite salade

Poulet Paillard  
Cherry tomato, radish, French beans, mixed greens

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

Omelette Classique  
Jambon & Gruyère, Champignon & Gruyère, Végétarienne

Lobster Croque Monsieur (+\$5 Addition)  
Maine Lobster, Mornay, Gruyère, fresh farmed egg

Saumon Rôti (+\$4 Addition)  
Atlantic salmon, beluga lentil, mirepoix, celeriac

\*Wagyu Burger (+\$3 Addition)  
Wagyu blend, truffle dijonnaise, Gruyère, caramelized onions, pommes frites

Eggs Benedict (+\$3 Addition)  
English muffin, jambon, Hollandaise sauce

Eggs Norwegian (+\$3 Addition)  
English muffin, smoked salmon, Hollandaise sauce

\*Steak aux Oeufs (+\$4 Addition)  
8 oz Prime Bavette steak, pommes frites, fresh egg

\*Filet de Boeuf (+\$20 Addition)  
8 oz Grilled beef tenderloin. Served with seasonal vegetables

\*Entrecôte Grillée (+\$25 Addition)  
12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce

\*Prime Steak Frites (+\$15 Addition)  
10 oz Prime grass-fed NY strip steak, herb butter, pommes frites

GARNITURES (Choice of 2 Family Style)

Petite Salade / Pommes Frites / Bacon  
Saucisse de Poulet / Rapini à L'Ail / Avocat

DESSERT (Choose 2)

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

Paris-Brest / Chocolate Mousse (Individual) (Gluten-Free)

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

\$85 per person

Saturday & Sunday 11am-4pm



VIENNOISERIE (Family Style)

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

PLATED HORS D'OEUVRES

(Choose 3 to be Selected by the Guest) (Any Additional Choice +\$5 Per Person)

Soupe à l'Oignon

Traditional French onion soup, croutons, Gruyère

\*Salade César

Romaine, Parmesan, lemon

Salade de Betteraves

Baby beets, yogurt sauce, field mâche,  
candied hazelnut, lemon oil

Salade Lyonnaise

Chicory greens, cherry tomatoes, radish,  
soft poached egg, dijon vinaigrette, smoked bacon

Granola

French yogurt, homemade granola,  
chia pudding, fresh berries

Salade de Pastèque

Watermelon, radishes, cherry tomatoes,  
goat cheese, mint vinaigrette

Pain Perdu

Berries & maple syrup

\*Carpaccio de Saumon Fumé

Smoked salmon, goat cheese mousse,  
crispy caper, red onion, baby greens, lemon oil

\*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

Foie Gras Torchon (+\$5 Addition)

Onion marmalade, blood orange jam, toasted baguette

\*Prime Steak Tartare (+\$5 Addition)

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

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, romesco, confit cherry tomatoes,  
potatoes, lemon vinaigrette



ENTRÉES PLATED

(Choose 3 to be Selected by the Guest) (Any Additional Choice +\$5 Per Person)

Toast Avocat et Tomate

Avocado toast, breakfast radish, lemon, eggs

Oeuf Croissant

Freshly baked croissant, fresh egg, Comté cheese, crispy bacon, served with petite salade

Le Croque Monsieur

Jambon, Gruyère, brioche, petite salade

Poulet Paillard

Cherry tomato, radish, French beans, mixed greens

Sandwich au Boeuf

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

Omelette Classique

Jambon & Gruyère, Champignon & Gruyère, Végétarienne

Lobster Croque Monsieur (+\$5 Addition)

Maine Lobster, Mornay, Gruyère, fresh farmed egg

Saumon Rôti (+\$4 Addition)

Atlantic salmon, beluga lentil, mirepoix, celeriac

\*Wagyu Burger (+\$3 Addition)

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

Eggs Benedict (+\$3 Addition)

English muffin, jambon, Hollandaise sauce

Eggs Norwegian (+\$3 Addition)

English muffin, smoked salmon, Hollandaise sauce

\*Steak aux Oeufs (+\$4 Addition)

8 oz Prime Bavette steak, pommes frites, fresh egg

\*Filet de Boeuf (+\$20 Addition)

8 oz Grilled beef tenderloin. Served with seasonal vegetables

\*Entrecôte Grillée (+\$25 Addition)

12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce

\*Prime Steak Frites (+\$15 Addition)

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

GARNITURES (Choice of 2 Family Style)

Petite Salade / Pommes Frites / Bacon  
Saucisse de Poulet / Rapini à L'Ail / Avocat

DESSERT (Choose 2)

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

Paris-Brest / Chocolate Mousse (Individual) (Gluten-Free)

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.









LUNCH  
\$65 per person  
Monday to Friday 11am-4pm



HORS D'OEUVRES  
(Family Style - Choose 3)

**Soupe à l'Oignon**  
*Traditional French onion soup, croutons, Gruyère*

**\*Salade César**  
*Romaine, Parmesan, lemon*

**Salade de Betteraves**  
*Baby beets, yogurt sauce, field mâche, candied hazelnut, lemon oil*

**Salade Lyonnaise**  
*Chicory greens, cherry tomatoes, radish, soft poached egg, dijon vinaigrette, smoked bacon*

**Salade de Pastèque**  
*Watermelon, radishes, cherry tomatoes, goat cheese, mint vinaigrette*

**\*Carpaccio de Saumon Fumé**  
*Smoked salmon, goat cheese mousse, crispy caper, red onion, baby greens, lemon oil*

**\*Cobia Crudo** (+\$3 Addition)  
*Florida citrus, watermelon radish, lime vinaigrette*

**Foie Gras Torchon** (+\$5 Addition)  
*Onion marmalade, blood orange jam, toasted baguette*

**\*Prime Steak Tartare** (+\$5 Addition)  
*Beef tenderloin, capers, cornichons, shallots, quail egg, crostini*

**Les Escargots** (+\$4 Addition)  
*Snails, shallots, lemon, parsley, garlic butter*

**Poulpe de Méditerranée** (+\$5 Addition)  
*Octopus, romesco, confit cherry tomatoes, potatoes, lemon vinaigrette*

PLATEAU DE FROMAGES OR CHARCUTERIE  
(+\$5 Additional Per Person)



ENTRÉES

(Family Style - Choose 3) (any additional choice +\$5 per person)

**Toast Avocat et Tomate**  
*Avocado toast, breakfast radish, lemon, eggs*

**Oeuf Croissant**  
*Freshly baked croissant, fresh egg, Comté cheese, crispy bacon, served with petite salade*

**Le Croque Monsieur**  
*Jambon, Gruyère, brioche, petite salade*

**Poulet Paillard**  
*Cherry tomato, radish, French beans, mixed greens*

**Sandwich au Boeuf**  
*Hand cut steak, caramelized onions, horseradish aioli, on a toasted baguette with pommes frites*

**Sandwich au Saumon Fumé**  
*Smoked salmon, artisan greens, cucumber, tomato, goat cheese, garlic aioli, crispy capers, baguette bread, served with salad*

**Omelette Classique**  
*Jambon & Gruyère, Champignon & Gruyère, Végétarienne*

**Lobster Croque Monsieur** (+\$5 Addition)  
*Maine Lobster, Mornay, Gruyère, fresh farmed egg*

**Saumon Rôti** (+\$4 Addition)  
*Atlantic salmon, beluga lentil, mirepoix, celeriac*

**\*Wagyu Burger** (+\$3 Addition)  
*Wagyu blend, truffle dijonnaise, Gruyère, caramelized onions, pommes frites*

**\*Filet de Boeuf** (+\$20 Addition)  
*8 oz Grilled beef tenderloin. Served with seasonal vegetables*

**\*Entrecôte Grillée** (+\$25 Addition)  
*12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce*

**\*Prime Steak Frites** (+\$15 Addition)  
*10 oz Prime grass-fed NY strip steak, herb butter, pommes frites*

GARNITURES (Choice of 2 Family Style)

**Petite Salade / Pommes Frites / Pommes Purée**  
**Rapini à L'Ail / Champignon au Vin / Gratin d'Epinars**

DESSERT (Choose 2)

**Crème Brûlée** (Gluten-Free) / **Basque Cheesecake** (with Choice of Sauce)  
**Paris-Brest / Chocolate Mousse** (Individual) (Gluten-Free)

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.









LUNCH

\$85 per person

Monday to Friday 11am-4pm



PLATED HORS D'OEUVRES

(Choose 3 to be Selected by the Guest) (Any Additional Choice +\$5 Per Person)

Soupe à l'Oignon

Traditional French onion soup, croutons, Gruyère

\*Salade César

Romaine, Parmesan, lemon

Salade de Betteraves

Baby beets, yogurt sauce, field mâche, candied hazelnut, lemon oil

Salade Lyonnaise

Chicory greens, cherry tomatoes, radish, soft poached egg, dijon vinaigrette, smoked bacon

Granola

French yogurt, homemade granola, chia pudding, fresh berries

Salade de Pastèque

Watermelon, radishes, cherry tomatoes, goat cheese, mint vinaigrette

Pain Perdu

Berries & maple syrup

\*Carpaccio de Saumon Fumé

Smoked salmon, goat cheese mousse, crispy caper, red onion, baby greens, lemon oil

\*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

Foie Gras Torchon (+\$5 Addition)

Onion marmalade, blood orange jam, toasted baguette

\*Prime Steak Tartare (+\$5 Addition)

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

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, romesco, confit cherry tomatoes, potatoes, lemon vinaigrette



ENTRÉES PLATED

(Family Style - Choose 3) (any additional choice +\$5 per person)

Toast Avocat et Tomate

Avocado toast, breakfast radish, lemon, eggs

Oeuf Croissant

Freshly baked croissant, fresh egg, Comté cheese, crispy bacon, served with petite salade

Le Croque Monsieur

Jambon, Gruyère, brioche, petite salade

Poulet Paillard

Cherry tomato, radish, French beans, mixed greens

Sandwich au Boeuf

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

Sandwich au Saumon Fumé

Smoked salmon, artisan greens, cucumber, tomato, goat cheese, garlic aioli, crispy capers, baguette bread, served with salad

Omelette Classique

Jambon & Gruyère, Champignon & Gruyère, Végétarienne

Lobster Croque Monsieur (+\$5 Addition)

Maine Lobster, Mornay, Gruyère, fresh farmed egg

Saumon Rôti (+\$4 Addition)

Atlantic salmon, beluga lentil, mirepoix, celeriac

\*Wagyu Burger (+\$3 Addition)

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

\*Filet de Boeuf (+\$20 Addition)

8 oz Grilled beef tenderloin. Served with seasonal vegetables

\*Entrecôte Grillée (+\$25 Addition)

12 oz Grass-fed prime Ribeye. Served with seasonal vegetables, choice of sauce

\*Prime Steak Frites (+\$15 Addition)

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

GARNITURES (Choice of 3 Family Style)

Petite Salade / Pommes Frites / Pommes Purée

Rapini à L'Ail / Champignon au Vin / Gratin d'Epinards

DESSERT (Choose 2)

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

Paris-Brest / Chocolate Mousse (Individual) (Gluten-Free)

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.









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**

**Gruyère Beignets**

*Pâté choux dough, Gruyère, jalapeño, garlic aioli (V)*

**Boucherie Petite Sliders**

*Prime beef blend, brioche bun, pickles, truffle aioli*

**Foie Gras Profiterole**

*Foie gras mousse, honey glaze*

**Caviar Cones**

*Vodka crème fraîche, Oscietra caviar (P)*

**Watermelon Salad**

*Watermelon, goat cheese, mint vinaigrette (V)*

**Potato Pavé**

*Crunchy and crispy multilayered potato cube, Parmesan cheese, truffle aioli (V)*

**Shrimp Cocktail**

*Chilled shrimp cocktail, Espelette dijonnaise (GF, P)*

**Steak Tartare Crostini**

*Our classic seasoning over crispy crostini*

**Squash Crostini**

*Seasonal squash, sofrito, crispy crostini (V)*

**Smoked Salmon Tostada**

*Cucumber, goat cheese mouse, caper, red onion (GF)*

**Sandwich au Boeuf**

*Baguette, sliced prime beef, Gruyère, caramelized onions*

**Oufs Mimosa**

*Poached egg halves, Espelette-yolk filling, chives (GF, V, P)*

**Mini Egg Frittata**

*Mixed vegetables or mushroom & cheese or ham & cheese*

**Grilled Shrimp**

*Little gem lettuce, Champagne beurre blanc (GF, P)*



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*

*ADMINISTRATIVE FEE: All charges incurred in connection with the event,  
excluding gratuities to the service staff, are subject to a 3% administrative fee*

