



LA GRANDE
BOUCHERIE
CHICAGO

BEVERAGES

La Grande Boucherie Chicago offers a curated selection of French-inspired cocktails and an expansive wine list, highlighting both French and local wines.

Our drink offering, including Boucherie signature cocktails and absinthe program, brings a distinct touch to any occasion.

Joie de Vivre

COCKTAIL STYLE EVENTS

For cocktail style events



STATIONARY PLATTERS

Charcuterie & Fromage \$20 pp

Assortment of artisanal cheeses, cured meats, housemade pâtés

Crudite \$15 pp

Assortment of sliced vegetables and dips

Fruits de Mer \$50 pp

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

Caviar Service \$145/25g

Brioche, eggs, onion, chives, crème fraîche

Carving Station \$75 pp

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

Whole Confit Suckling Pig \$600

With red cabbage & roasted apples (feeds 6-8)

PASSED HORS D'OEUVRES

Passed for 1 hour

Choice of 4 +\$30pp / Choice of 6 +\$40pp

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 / Tiramisu / Paris-Brest /

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
For cocktail style events for 20 guests or more, we require that a beverage package
be selected from the following page*



BEVERAGE PACKAGES

For cocktail style events



BEVERAGES ON CONSUMPTION

**Drinks will be added to the final bill as they
are ordered from our a la carte menu
(Parties under 20 guests)**

BEER & WINE

\$30 Per Person - 1 Hour

\$10 Per Person For Each Additional Hour

Draft beers + house red, white wines

CLASSIC PACKAGE

\$35 Per Person - 1 Hour

\$20 Per Person For Each Additional Hour

Draft beers + Sommelier's selection of red, white, rosé, sparkling

Classic level liquors include:

Absolut, Citadel, Copalli, El Tequileño, Del Maguey Classico, JW Black,

Wild Turkey Rye, Wild Turkey Bourbon, Jameson, Pierre Ferrand 1840

PREMIUM PACKAGE

\$50 Per Person - 1 Hour

\$30 Per Person For Each Additional Hour

Draft beers + Sommelier's selection of red, white, rosé, sparkling

Premium level liquors include: Ketel One, Botanist, Código,

Del Maguey Puebla, Jefferson's Bourbon, Jefferson's Rye,

Remy Martin 1738

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

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excluding gratuities to the service staff, are subject to a 3% administrative fee
For cocktail style events for 20 guests or more, we require that a beverage package be selected*



