



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



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

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



BEVERAGES ON CONSUMPTION

Drinks will be added to the final bill as they are ordered from our a la carte menu (For parties over 20 guests, you will be asked to preselect wine 1 week in advance of your party or onsite with a sommelier.)

NON-ALCOHOLIC PACKAGE

\$35 Per Person - 2 Hours

\$10 Per Person For Each Additional Hour

Soda, Coffee, Teas, and Mocktails

BEER & WINE PACKAGE

\$50 Per Person - 2 Hours

\$20 Per Person For Each Additional Hour

Draft Beers + Sommelier's Selection of Red, White, and Sparkling

CLASSIC PACKAGE

\$60 Per Person - 2 Hours

\$30 Per Person For Each Additional Hour

Draft Beers + Sommelier's Selection of 2 Red, 2 White, and 1 Sparkling

Classic level liquors include: Absolut, Grey Goose, Citadelle, Bombay Sapphire,

Altos Blanco, El Tequileño, Del Maguey Vida, Wild Turkey, Four Roses

Choice of 2 Specialty Cocktails and 1 Specialty Mocktail

PREMIUM PACKAGE

\$90 Per Person - 2 Hour

\$35 Per Person For Each Additional Hour

Draft Beers + Sommelier's Selection of 3 Red, 3 White, & 1 Sparkling

Premium level liquors include: Chopin, Ketel One, Botanist, Don Julio, Montelobos,

Palomo, Wild Turkey, Four Roses, Basil Hayden, Sazerac Rye, JW Black

Choice of 2 Specialty Cocktails & 1 Specialty Mocktail

BEVERAGE ENHANCEMENTS

Champagne Toast - \$15 Per Person

Custom Specialty Cocktail - \$25 & Up Per Drink

After Dinner Drink Cart - offered on request

on consumption

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

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