



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 Saint-Tropez

Baby oak greens, stone fruits, warm shrimp, flower vinaigrette

Salade de Pastèque

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

Moules Frites

Garlic, shallots, thyme, lemongrass, butter broth, served with fries

*Cobia Crudo

Florida citrus, watermelon radish, lime vinaigrette

*Prime Steak Tartare

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

Foie Gras Torchon

Onion marmalade, cherry sauce, toasted baguette

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée

Octopus, pepper condiment, confit petite 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

Salsify, basil, lemon butter sauce

*Wagyu Burger

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

Boeuf Bourguignon

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

Magret de Canard à L'orange

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

Saumon Rôti

Atlantic salmon, corn pudding, cherry tomatoes, shallot, lime

Les St Jacques Rôties

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

Le Bar

(+\$15 Addition)
Mediterranean Branzino

Local Fish of the Day

(+\$20 Addition)

*Prime Steak Frites

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

*Entrecôte Grillée

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

*Filet de Boeuf

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

GARNITURES

(Choice of 2 Family Style)

Petite Salade / Pommes Frites / Pommes Purée

Rapini à L'Ail / Asperge au Beurre

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 Saint-Tropez

Baby oak greens, stone fruits, warm shrimp, flower vinaigrette

Salade de Pastèque

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

Moules Frites

Garlic, shallots, thyme, lemongrass, butter broth, served with fries

*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, cherry sauce, toasted baguette

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, pepper condiment, confit petite 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

Salsify, basil, lemon butter sauce

*Wagyu Burger

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

Boeuf Bourguignon

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

Magret de Canard à L'orange

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

Saumon Rôti

Atlantic salmon, corn pudding, cherry tomatoes, shallot, lime

Les St Jacques Rôties

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

Le Bar (+\$15 Addition)

Mediterranean Branzino

Local Fish of the Day (+\$20 Addition)

*Prime Steak Frites (+\$15 Addition)

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

*Entrecôte Grillée (+\$25 Addition)

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

*Filet de Boeuf (+\$20 Addition)

8 oz Grilled beef tenderloin. Served with seasonal vegetables

GARNITURES

(Choice of 3 Family Style)

Petite Salade / Pommes Frites / Pommes Purée

Rapini à L'Ail / Asperge au Beurre

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 Saint-Tropez

Baby oak greens, stone fruits, warm shrimp, flower vinaigrette

*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

*Prime Steak Tartare (+\$5 Addition)

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

*Carpaccio de Saumon Fumé

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

Foie Gras Torchon (+\$5 Addition)

Onion marmalade, cherry sauce, toasted baguette

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, pepper condiment, confit petite potatoes, lemon vinaigrette

Granola

French yogurt, homemade granola, banana and berries

Pain Perdu

Berries & maple syrup

PLATEAU DE FROMAGES OR CHARCUTERIE

(+\$5 Additional Per Person)



ENTRÉES

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

Eggs Benedict (+\$3 Addition)

English muffin, jambon, Hollandaise sauce

Eggs Norwegian (+\$3 Addition)

English muffin, smoked salmon, Hollandaise sauce

*Steak aux Oeufs (+\$4 Addition)

Grass-fed bavette steak with farm eggs, pommes frites

Omelette Classique

Jambon, Gruyère (+\$6), Champignon, Gruyère (+\$6), Végétarienne (+\$6)

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

Lobster Croque Monsieur (+\$4 Addition)

Maine Lobster, Mornay, Gruyère, fresh farmed egg

Sandwich au Boeuf

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

*Wagyu Burger

Wagyu blend, trufe dijonnaise, caramelized onions, Gruyère, 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 and choice of sauce

*Prime Steak Frites (+\$15 Addition)

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

Saumon Rôti

Atlantic salmon, corn pudding, cherry tomatoes, shallot, lime

GARNITURES

(Choice of 3 Family Style)

Petite Salade / Pommes Frites / Bacon
Saucisse de Poulet / Asperge au Beurre / 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 Saint-Tropez

Baby oak greens, stone fruits, warm shrimp, flower vinaigrette

*Cobia Crudo (+\$3 Addition)

Florida citrus, watermelon radish, lime vinaigrette

*Prime Steak Tartare (+\$5 Addition)

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

*Carpaccio de Saumon Fumé

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

Foie Gras Torchon (+\$6 Addition)

Onion marmalade, cherry sauce, toasted baguette

Les Escargots (+\$4 Addition)

Snails, shallots, lemon, parsley, garlic butter

Poulpe de Méditerranée (+\$5 Addition)

Octopus, pepper condiment, confit petite potatoes, lemon vinaigrette

Granola

French yogurt, homemade granola, banana and berries

Pain Perdu

Berries & maple syrup



ENTRÉES PLATED

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

Eggs Benedict (+\$3 Addition)

English mufn, jambon, Hollandaise sauce

Eggs Norwegian (+\$3 Addition)

English mufn, smoked salmon, Hollandaise sauce

*Steak aux Oeufs (+\$4 Addition)

Grass-fed bavette steak with farm eggs, pommes frites

Omelette Classique

Jambon, Gruyère (+\$6), Champignon, Gruyère (+\$6), Végétarienne (+\$6)

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

Lobster Croque Monsieur (+\$4 Addition)

Maine Lobster, Mornay, Gruyère, fresh farmed egg

Sandwich au Boeuf

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

*Wagyu Burger

Wagyu blend, trufe dijonnaise, caramelized onions, Gruyère, 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 and choice of sauce

*Prime Steak Frites (+\$15 Addition)

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

Saumon Rôti

Atlantic salmon, corn pudding, cherry tomatoes, shallot, lime

GARNITURES (Choice of 2 Family Style)

Petite Salade / Pommes Frites / Bacon

Saucisse de Poulet / Asperge au Beurre / 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)

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

La Tarte au Citron / Mini Madeleines



LUNCH

Premium Options

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



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

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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

Gruyère Beignets

Pâté choux dough, Espelette, 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

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

Steak Tartare Crostini

Our classic seasoning over crispy crostini

Gazpacho Shooter

Tomato-raspberry gazpacho, cucumber, olive oil (VG)

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

