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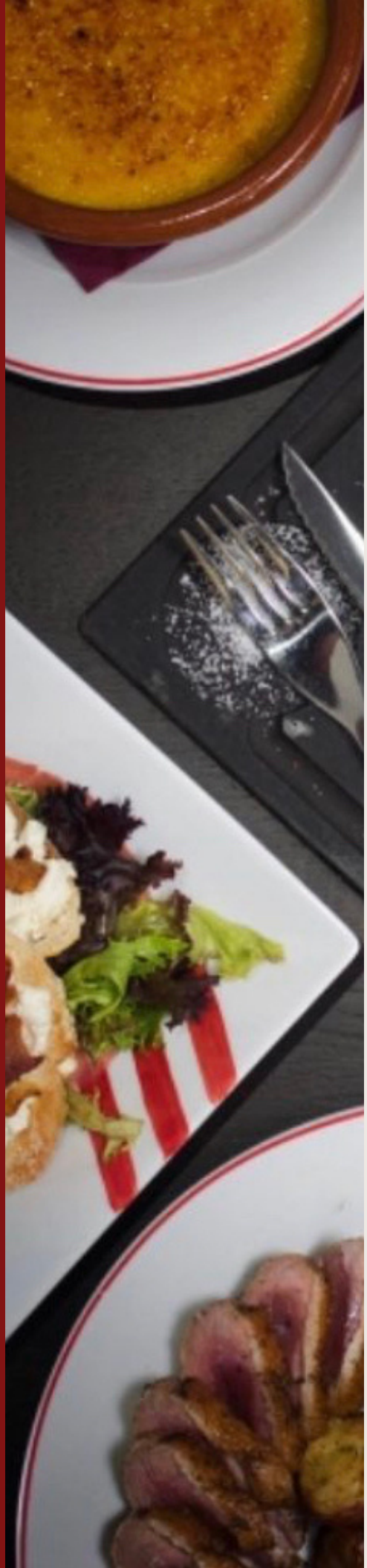
next event at

LA BOUCHERIE

Brunch
Lunch
Dinner
-
Happy Hour
Receptions
-
Social &
Corporate
Events
-
Private &
Semi Private
Event Space
-
Custom Menus
for Parties of 10+

7625 TURKEY LAKE ROAD, ORLANDO, FL 32819
(407) 930-1708 • CONTACT@LABOUCHERIEUSA.COM

DINNER 1



Appetizer

House Salad
Mixed Greens, Black Olives, Cherry Tomatoes, Red Onions, Ratatouille, & Carrots

French Onion Soup
Croutons, Gruyère Cheese, & Swiss Cheese

Tomato Mozzarella
Pesto Oil, Balsamic Glaze, & Basil

Entrée

Top Round Steak
Served with Two Sides & One Sauce of Your Choice

Half Roasted Chicken
Rosemary Garlic Mashed Potatoes & Green Beans

Provençal Mahi Mahi
Cherry Tomatoes, Zucchini, Red Bell Pepper Black Olives, & Roasted Tomato Vinaigrette

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Gelato 3 Scoops
Vanilla, Chocolate, or Strawberry

$35 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
For any questions, please e-mail Contact@LaBoucherieUSA.com

DINNER 2

Appetizer

Escargot
Garlic, Shallot, & Parsley infused Butter

Bone Marrow
Two pieces, roasted & served with coarse Salt

Mussels
White Wine, Shallots, Tomatoes, & Cream

Entrée

8 oz. Boneless Ribeye
Served with Two Sides & One Sauce of Your Choice

Rosemary Lamb Shank
Potato Croquette & sautéed Mixed Vegetables

Salmon Fillet
Mixed Vegetables, Potato Croquette, & Lemon Beurre Blanc

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Floating Island
Soft Meringue floating in Crème Anglaise, topped with Caramel Sauce and roasted Almonds

$45 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
For any questions, please e-mail Contact@LaBoucherieUSA.com

DINNER 3

Appetizer

Beef Carpaccio
Parmesan Cheese, Capers, Red Onion, Balsamic Glaze, & Truffle Oil

La Traditionelle
Cured Meats, Pork Pâté, Duck Rillettes, & Cornichon Pickles

Cheese Board
Fig Jam, Seasonal Fruit, & Walnuts

Entrée

12 oz. Boneless Ribeye
Served with Two Sides & One Sauce of Your Choice

Braised Short Ribs
Rosemary Garlic Mashed Potatoes, Asparagus, Carrots, & Red Wine Demi-Glace

Chilean Sea Bass
Goat Cheese & Spinach Polenta Cake, Green Beans, & French Creole Sauce

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Profiteroles
Choux Puff Pastry, Vanilla Gelato, Chocolate Sauce, roasted Almonds, & Whipped Cream

$55 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
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BRUNCH

Appetizer

French Toast
Fresh Berries & Powdered Sugar

Butter Croissant
Served with Raspberry Preserves

Entrée

Frenchie Omelet
Brie Cheese, Bacon, Onion Jam, Toast, & Fruit

Salmon Florentine Benedict
Croissant, Spinach, Tomatoes, fried Salmon, Poached Eggs, Hollandaise, & Home Fries

Smoked Salmon Avocado Toast
9 Grain Sprouted Toast, Avocado, Spinach, Smoked Salmon, & Fruit

Brunch Bowl
Basmati Rice topped with Ratatouille, Mushrooms, Shredded Mozzarella Cheese, Avocado, Sunny Side Up Egg, & Fruit

Steak & Eggs
Top Round, Eggs Your Way, & Home Fries

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Beverages

Soft Drinks, Tea, & Coffee

$35 Per Person
This menu is available Saturday & Sunday 10am - 3pm.
Pricing does not include sales tax or gratuity.
Additional vegetarian items are available upon request.
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