

BRASSERIE
— BC —
CENTRAL

CATERING GUIDE

LE BISTRO

II LUNCH

APPETIZER

(CHOOSE 3)

PATÉ CAMPAGNARD

Country Style Pate, Chicken Liver,
Pork and Cognac, Cornichons and
Dijon Mustard

RILLETTE DU MANS

Pulled Pork Rilette, Condiment
with Toasted Baguette

MOUSSE DE FOIE DE VOLAILLE

Chicken Liver Mousse, Condiment
with Toasted Baguette

BC SALADE DE LAITUE

Bibb lettuce Salad with
Mustard Vinaigrette

SALADE DE TOMATES

Beefsteak Tomato, Butter Lettuce

SOUPE DU JOUR

Chef Daily Preparation

VELOUTÉ DE POIREAUX ET POMMES DE TERRE

Potato Leek Vichyssoise

ENTRÉE

(CHOOSE 3)

SALADE LYONNAISE

Frisee, Soft Poached Egg,
Bacon Lardon, Croutons

GNOCCHI A LA PARISIENNE

Gratinée with Bechamel and
Gruyere Cheese

BRANDADE DE MORUE

Fresh Cod, Herbs,
Parmesan, Olive Oil

JAMBON CRU D'AUVERNE

Planche Regions Procciatto,
Butter, Radish

JAMBON BLANC DE PARIS

Planche Homemade Cooked Ham,
Butter, Cornichons, Radish

HAMBURGER

Cornichons and Fries

CROQUE MADAME

Warm Ham, Gruyere Cheese and
Bechamel, Topped with a Farm Egg

CROQUE MONSIEUR

Warm Ham, Bechamel and
Laughing Cow

QUICHE LORRAINE

Bacon and Swiss cheese, Bibb lettuce

SAUMON FUMÉ ECOSSAIS

Smoked Salmon, tomato, Lettuce, Red
Onions, Creme Fraiche, Capers

DESSERT

(CHOOSE 3)

CRÊPES SUZETTE

Orange Crepes

MOUSSE AU CHOCOLAT

Bittersweet Chocolate Mousse

PETIT POT DE CRÈME GOURMANDE

Three Infused Custard, Vanilla,
Coffee, Chocolate

PAIN PERDUE

Bread Pudding

\$32

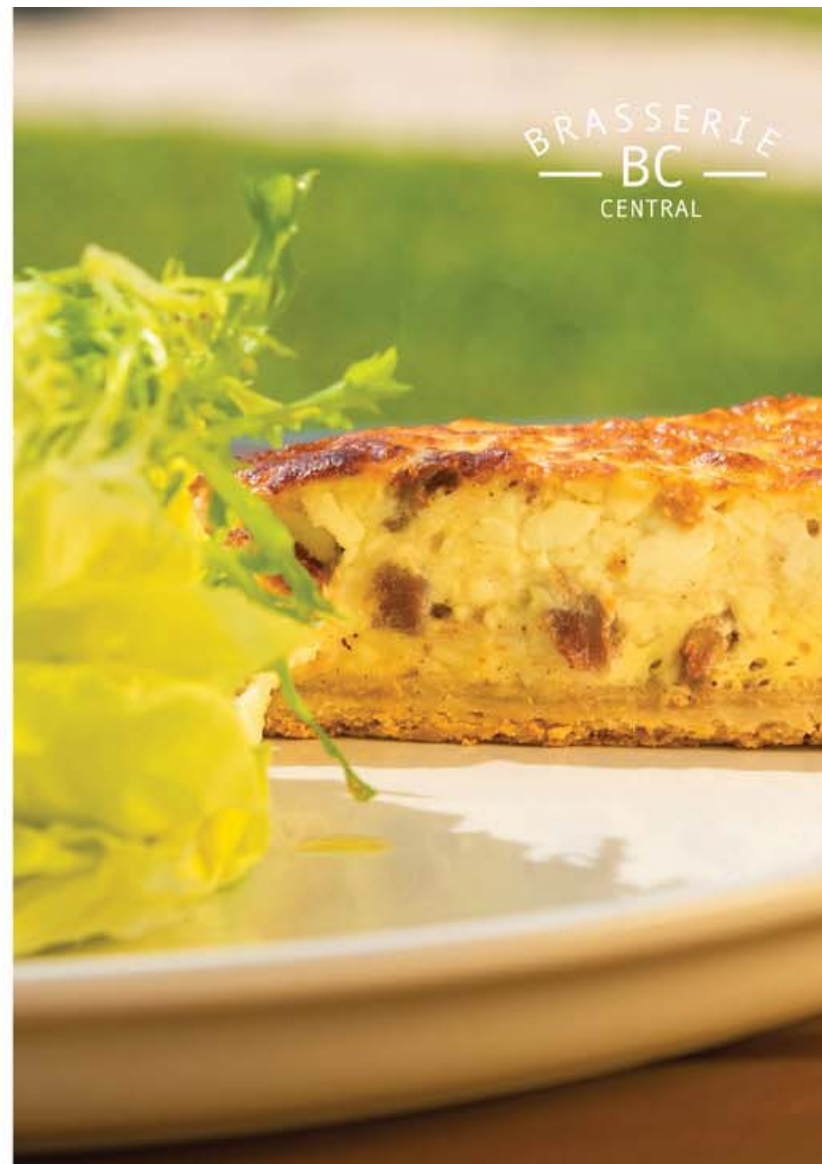
+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS
FROM EACH CATEGORY.
WE WILL PREPARE A
MENU WITH:

3 APPETIZERS

3 ENTREES

3 DESSERTS



BRASSERIE
— BC —
CENTRAL

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— BC —
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LA TOUR EIFFEL



LUNCH

APPETIZER

(CHOOSE 3)

PATÉ CAMPAGNARD
Country Style Pate, Chicken Liver, Pork
and Cognac, Cornichons and
Dijon Mustard

SALADE DE BETTERAVES
Beets, Endive, Apples, Goat Cheese,
Shallot Vinaigrette

ARTICHOUT VINAIGRETTE
Steamed Whole Artichoke,
Ravigote Vinaigrette

OYSTER HALF SHELL
Oysters - 1/2 Dozen -
Mignonette Sauce

LE TARTARE PARISIEN (SM)
Hand Cut Steak Tartare, Egg Yolk,
Onions, Cornichons and Anchovy,
French Fries

SHRIMP COCKTAIL
3 Piece Head on Shrimp
- Mustard Sauce

ENTRÉE

(CHOOSE 3)

SALADE LYONNAISE
Frisee, Soft Poached Egg, Bacon
Lardon, Croutons

GNOCCHI A LA PARISIENNE
Gratinée with Bechamel and
Gruyere Cheese

BRANDADE DE MORUE
Cod Brandade, Herbs, Parmesan, Olive
Oil

JAMBON CRU D'Auverne
Planche Regions Prosciutto,
Butter, Radish

JAMBON BLANC DE PARIS
Planche Homemade Cooked Ham,
Butter, Cornichons, Radish

HAMBURGER
Cornichons and Fries

CROQUE MADAME
Warm Ham, Bechamel and
Laughing Cow

CROQUE MONSIEUR
Warm Ham, Bechamel and
Laughing Cow

QUICHE LORRAINE
Bacon and Swiss Cheese, Bibb lettuce

SAUMON FUMÉ ECOSSAIS
Smoked Salmon, Tomato, Lettuce,
Red Onions, Crème Fraiche, Capers

DESSERT

(CHOOSE 3)

CRÊPES SUZETTE
Orange Crêpes

MOUSSE AU CHOCOLAT
Bittersweet Chocolate Mousse

**PETIT POT DE
CRÈME GOURMANDE**
Three Infused Custard, Vanilla,
Coffee, Chocolate

PAIN PERDUE
Bread Pudding

\$38

+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS
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Le Sud Menu

I

LUNCH - DINNER

APPETIZER

(CHOOSE 3)

BC SALADE DE LAITUE

Bibb Lettuce Salad with Mustard Vinaigrette

SALADE DE TOMATES

Beefsteak Tomato, Butter Lettuce

SOUPE DU JOUR

Chef Daily Preparation

FRENCH ONION SOUP

Three Onions and Gruyere Cheese

VELOUTÉ DE POIREAUX

Potato Leek Vichyssoise

ESCARGOT DE BOURGOGNE

Wild Burgundy Snails with Garlic and Parsley

ASSIETE DE CRUDITÉS

Celery Root Remoulade, Grated Carrot Salad, Roasted Beets, Egg Mayonnaise

ENTRÉE

(CHOOSE 3)

BOUDIN BLANC TRUFFÉ

Truffled White Boudin, Apple, Mashed Potatoes

COQ AU VIN

Slow Cooked Chicken in Red Wine with Onions, Mushrooms, Bacon Lardon

BLANQUETTE DE VEAU

White Veal Stew, Lemon Veloute

BROCHETTE DE POISSON

Local Fish Skewered

MOULES MARINIÈRE

Steamed Mussels in White Wine, Garlic and Parsley - French Fries

TRUITE AMANDINE

Pan Roasted Trout with Almond, Brown Butter and Haricots Vert

POULET RÔTI AU JUS

Half Rotisserie Chicken, Dripping Jus, Mashed Potatoes

COTE DE PORC CHARCUTIERE

Pork Chop, Cornichons, Mustard Sauce, Carrot Vichy

DESSERT

(CHOOSE 3)

CRÊPES SUZETTE

Orange Crepes

MOUSSE AU CHOCOLAT

Bittersweet Chocolate Mousse

PETIT POT DE CRÈME GOURMANDE

Three Infused Custard, Vanilla, Coffee, Chocolate

PAIN PERDUE

Bread Pudding

\$43

+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS FROM EACH CATEGORY, WE WILL PREPARE A MENU WITH:

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BRASSERIE
— BC —
CENTRAL



L' Ouest

II

LUNCH - DINNER

APPETIZER

(CHOOSE 3)

PATÉ CAMPAGNARD

Country Style Pate, Chicken Liver,
Pork and Cognac, Cornichons and
Dijon Mustard

RILLETTE DU MANS

Pulled Pork Rillettes, Confinment, with
Toasted Baguette

MOUSSE DE FOIE DE VOLAILLE

Chicken Liver Mousse, Confinment
with Toasted Baguette

BC SALADE DE LAITUE

Bibb lettuce Salad with
Mustard Vinaigrette

SALADE DE TOMATES

Beefsteak Tomato, Butter lettuce

SOUPE DU JOUR

Chef Daily Preparation

VELOUTÉ DE POIREAUX ET POMMES DE TERRE

Potato leek Vichyssoise

ENTRÉE

(CHOOSE 3)

BOUDIN BLANC TRUFFÉ

Truffle White Boudin, Apple,
Mashed Potatoes

COQ AU VIN

Slow Cooked Chicken in Red Wine
with Onions, Mushrooms,
Bacon Lardon

BLANQUETTE DE VEAU

White Veal Stev, Lemon Veloute

BROCHETTE DE POISSON

Local Fish Skewered

MOULES MARINIÈRE

Steamed Mussels in White Wine,
Garlic and Parsley - French Fries

TRUITE AMANDINE

Pan Roasted Trout with Almond,
Brown Butter and Haricots Vert

POULET RÔTI AU JUS

Half Roisserie Chicken, Dripping Jus,
Mashed Potatoes

COTE DE PORC CHARCUTIERE

Pork Chop, Cornichons,
Mustard Sauce, Carrot Vichy

DESSERT

(CHOOSE 3)

CRÊPES SUZETTE

Orange Crepes

MOUSSE AU CHOCOLAT

Bittersweet Chocolate Mousse

PETIT POT DE CRÈME GOURMANDE

Three Infused Custard, Vanilla,
Coffee, Chocolate

PAIN PERDUE

Bread Pudding

\$43

+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS
FROM EACH CATEGORY.
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3 DESSERTS



BRASSERIE
BC
CENTRAL

LE METRO

I

LUNCH - DINNER

APPETIZER (CHOOSE 3)

- BC SALADE DE LAITUE**
Bibb lettuce Salad with Mustard Vinaigrette
- SALADE DE TOMATES**
Beefsteak Tomato, Butter Lettuce
- SOUPE DU JOUR**
Chef Daily Preparation
- FRENCH ONION SOUP**
Three Onions and Gruyere Cheese
- VELOUTÉ DE POIREAUX**
Potato Leek Vichyssoise
- ESCARGOTS DE BOURGOGNE**
Wild Burgundy Snails with Garlic and Parsley
- ASSIETE DE CRUDITÉS**
Celery Root Remoulade, Grated Carrot Salad, Roasted Beets, Egg Mayonnaise

ENTRÉE (CHOOSE 3)

- LE TARTARE PARISIENNE**
Hand Cut Steak Tartare , Egg Yolk, Onions, Cornichons and Anchovy, French Fries
- BOUDIN BLANC TRUFFÉ**
Truffled White Boudin, Apple, Mashed Potatoes
- BLANQUETTE DE VEAU**
White Veal Stew, Lemon Veloute
- DEGUSTATION DE CHARCUTERIE SMALL BOARD**
Tasting of Charcuterie Specialties, Hors D'Oeuvres, Condiment and Mustard
- MOULES MARINIÈRE**
Steamed Mussels in White Wine, Garlic and Parsley - French Fries
- TRUITE AMANDINE**
Pan Roasted Trout with Almond, Brown Butter and Haricots Vert

- BROCHETTE DE POISSON**
Local Fish Skewered
- POULET RÔTI AU JUS**
Half Rotisserie Chicken, Dripping Jus, Mashed Potatoes
- ENTRECÔTE FRITES**
Grilled Rib Eye Steak with French Fries and Bearnaise Sauce
- LA CUISSE DE CANARD**
Duck Confit with Crispy Potato
- DOS DE SAUMON**
Grilled Salmon Filet, Olive Oil and Lemon
- COQ AU VIN**
Slow Cooked Chicken in Red Wine with Onions, Mushrooms, Bacon Lardon

DESSERT (CHOOSE 3)

- CRÊPES SUZETTE**
Orange Crepes
- MOUSSE AU CHOCOLAT**
Bittersweet Chocolate Mousse
- PETIT POT DE CRÈME GOURMANDE**
Three: Infused Custard, Vanilla, Coffee, Chocolate
- PAIN PERDUE**
Bread Pudding

\$45
+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS FROM EACH CATEGORY, WE WILL PREPARE A MENU WITH:

3 APPETIZERS
3 ENTRÉES
3 DESSERTS

LE CONTEMPORAIN

II

LUNCH - DINNER

APPETIZER

(CHOOSE 3)

PATÉ CAMPAGNARD

Country Style Pate, Chicken Liver, Pork and Cognac, Cornichons and Dijon Mustard

RILLETTE DU MANS

Pulled Pork Rillette, Condiment, with Toasted Baguette

MOUSSE DE FOIE DE VOLAILLE

Chicken Liver Mousse, Condiment with Toasted Baguette

BC SALADE DE LAITUE

Bibb lettuce Salad with Mustard Vinaigrette

SALADE DE TOMATES

Beefsteak Tomato, Butter lettuce

SOUPE DU JOUR

Chef Daily Preparation

VELOUTÉ DE POIREAUX ET POMMES DE TERRE

Potato leek Vichyssoise

ENTRÉE

(CHOOSE 3)

LE TARTARE PARISIEN

Hand Cut Steak Tartare, Egg Yolk, Onions, Cornichons and Anchovy, French Fries

BOUDIN BLANC TRUFFÉ

Truffled White Boudin, Apple, Mashed Potatoes

BLANQUETTE DE VEAU

White Veal Stew, Lemon Veloute

DEGUSTATION DE CHARCUTERIE SMALL BOARD

Tasting of Charcuterie Specialties, Hors D'Oeuvre, Condiment and Mustard

MOULES MARINIÈRE

Steamed Mussels in White Wine, Garlic and Parsley - French Fries

TRUITE AMANDINE

Pan Roasted Trout with Almond, Brown Butter and Haricots Vert

BROCHETTE DE POISSON

Local Fish Skewered

POULET ROTIS AU JUS

Half Rotisserie Chicken, Dripping Jus, Mashed Potatoes

ENTRECÔTE FRITES

Grilled Rib Eye Steak with French Fries and Bearnaise Sauce

LA CUISE DE CANARD

Duck Confit with Crispy Potato

DOS DE SAUMON

Grilled Salmon Filet, Olive Oil and Lemon

COQ AU VIN

Slow Cooked Chicken in Red Wine with Onions, Mushrooms, Bacon Lardon

DESSERT

(CHOOSE 3)

CRÊPES SUZETTE

Orange Crepes

MOUSSE AU CHOCOLAT

Bittersweet Chocolate Mousse

PETIT POT DE CRÈME GOURMANDE

Three Infused Custard, Vanilla, Coffee, Chocolate

PAIN PERDUE

Bread Pudding

\$45

+ TAX + SERVICE CHARGE

PLEASE CHOOSE 3 ITEMS FROM EACH CATEGORY, WE WILL PREPARE A MENU WITH:

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