



Private Event

6915 Red Road
Coral Gables, Fl 33143
305.665.9661



About

Beauty & the Butcher, the restaurant from Miami's award-winning local restaurant group, Grove Bay Hospitality Group, showcases culinary excellence in a warm, inviting space. Located in the Coral Gables/South Miami neighborhood. Since its opening, the restaurant has garnered national recognition for its stellar cuisine, earning a coveted spot in the Michelin Guide. Complementing the culinary experience is Beauty & the Butcher's stellar beverage program, featuring classic cocktails reimagined for the modern age. The restaurant offers a variety of signature cocktails, including the Belle Rose, the Little Piggy, and the Rock the Bells, alongside a selection of non-alcoholic options.





Restaurant





Plates





Hors D'oeuvres



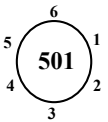
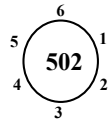
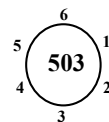
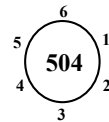
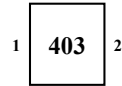
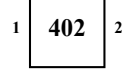
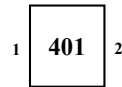
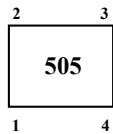
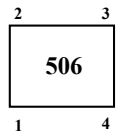
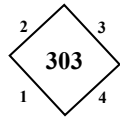
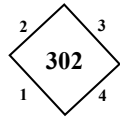
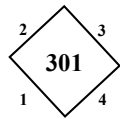
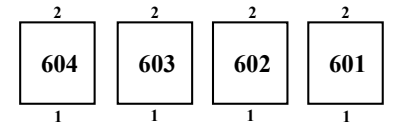
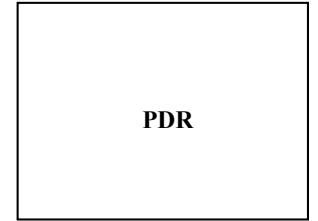
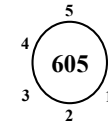
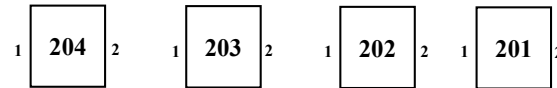
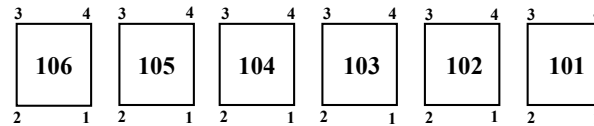


Cocktails





Entrance







Private Menus

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45pp++ Before 5 pm Menu, All Week

To Start

(Choice of One) Served Family Style

Pan con Tomate

Crystal Bread, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

Caesar Salad

Little Gem Lettuces, Sourdough,
Aged Parmesan

Mains

(Choice of 3) Served Family style

Butcher's Bolognese

Toscani Pasta, Dry Aged Sirloin Bolognese,
Boccacinni, Foccacia, Basil, EVOO

Cacio E Pepe (Traditional or Mild)

Hand Cut Malfade Pasta, Truffle Butter,
Parmigiano Reggiano, Perigord Truffle

B&B Grass-Fed Burger 8oz

Mahon Cheese, Serrano Ham Onion Jam,
Watercress Endive Salad, Duck Fat Papas Bravas

Roasted Half Chicken

48 Hour Citrus Brine, Leeks, Artichokes,
Smoked Tomato Salsa, Chili-Honey

Branzino a la Plancha

Melted Piquillo Peppers & Fennel,
Kalamatta Olive Spaetzle, Basil

Menu A*

*Lunch events only.

Please note a food and beverage minimum is required.

65pp++ Sundays - Wednesdays

For the Table

(Choice of One) Served Family Style

Sourdough Focaccia

Nduja Butter, Koji Local Honey

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

To Start

(Choice of 3) Served Family Style

Hamachi Crudo

Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Caesar Salad

Little Gem Lettuces, Sourdough, Aged Parmesan

Pan con Tomate

Pan con Tomate, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

Crispy Red Shrimp

Moroccan Spices, Pickled Lemon Aioli, Dill

Mains

(Choice of 3) Served Family Style

Cacio E Pepe (Traditional or Mild)

Hand Cut Malfade Pasta, Truffle Butter,
Parmigiano Reggiano, Perigord Truffle

B&B Grass-Fed Burger 8oz

Mahon Cheese, Serrano Ham Onion Jam,
Watercress Endive Salad, Duck Fat Papas Bravas

Roasted Half Chicken

48 Hour Citrus Brine, Leeks, Artichokes,
Smoked Tomato Salsa, Chili-Honey

Branzino a la Plancha

Organic Cauliflower, Green Romesco,
Marcona Almond-Olive Gremolata, Crispy Herbs

Butcher's Bolognese

Toscanini Pasta, Dry Aged Sirloin Bolognese,
Boccacinni, Foccacia, Basil, EVOO

Steak Frites (+10pp)

8oz Korean BBQ Top Sirloin,
Duck Fat Papas Bravas, Watercress Endive Salad

Dessert

(Choice of Two) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

B

85pp++ Sundays - Thursdays

For the Table

(Choice of one) Served Family Style

Sourdough Focaccia

Nduja Butter, Koji Local Honey

Pan con Tomate

Pan con Tomate, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

To Start

(Choice of 2) Served Family Style

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

Sizzling Red Argentina Red Shrimp

Moroccan Spices, Pickled Lemon
Garlic Butter, Focaccia Croutons

Hamachi Crudo

Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare

Olive Tapenade, Crispy Shallots, Garlic,
Lemon Aioli, Sourdough Focaccia

Mains

(Choice of 3) Served Family Style

Beef Tenderloin 6oz

Duck Fat Papa Bravas

15-Day Dry Aged Pork Chop

Moroccan Spice Rub, Winter Vegetables, Pickled Black Berry Jam

Roasted Half Chicken

48 Hour Citrus Brine, Leeks, Artichokes,
Smoked Tomato Salsa, Chili-Honey

Branzino a la Plancha

Organic Cauliflower, Green Romesco,
Marcona Almond-Olive Gremolata, Crispy Herbs

Crispy Skin Faroe Island Salmon

Asparagus, Blackeye Peas, Corn Puree, Red Pepper Jam

Dessert

(Choice of 2) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

105pp++ Offered All Week*

*(*125pp++ Fridays & Saturdays)*

For the Table

(Choice of One) Served Family Style

Sourdough Focaccia

Nduja Butter, Koji Local Honey

To Start

Served Family Style (Client to Choose 3)

Crab Cake

Jumbo Lump Crab, Charred Onion,
Stone Fruit Relish, Hollandaise

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

Sizzling Red Argentina Red Shrimp

Moroccan Spices, Pickled Lemon Garlic Butter, Focaccia Croutons

Hamachi Crudo

Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare

Olive Tapenade, Crispy Shallots, Garlic, Lemon Aioli, Sourdough Focaccia

Mains

(Choice of 4) Served Family Style

Beef Tenderloin 8oz

Duck Fat Papa Bravas

Korean BBQ Top Sirloin 8oz

New York Strip 16oz

15-Day Dry Aged Pork Chop

Moroccan Spice Rub, Winter
Vegetables, Pickled Black Berry Jam

Half Rack of Lamb

Charred Leeks,
Pomegranate Glaze, Mint,
Pistachios

Branzino a la Plancha

Organic Cauliflower,
Green Romesco,

Marcona Almond-Olive
Gremolata, Crispy Herbs

Crispy Skin Faroe Island Salmon

Asparagus, Blackeye Peas, Corn
Puree, Red Pepper Jam

Sides

(Choice of 3) Served Family Style

Truffle Mac N' Cheese

Smoked Gouda Queso, Crispy Garlic,
Winter Black Truffle

Crispy Brussels Sprouts

Warm Serrano Ham Onion Dressing,
Cabrales, Focaccia Crumble, Lemon

Roasted Asparagus

Leek Vinaigrette, Bearnaise

Duck Fat Papas Bravas

Yukon Gold Potatoes, Ketchup

French Onion Mashed Potatoes

Yukon Gold Potato Mash, French Onion
Gruyère Gratin

Dessert

(Choice of 2) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

D

3 Apps - 35 per person | 5 Apps - 45 per person | 7 Apps - 65 per person

**Warm Marinated Olive &
Duck Prosciutto Satay**

Pan con Tomate

Crushed Tomato, Garlic Confit, EVOO, Smoked Maldon

Crispy Red Shrimp

Moroccan Spices, Pickled Lemon Aioli, Dill

Mini Chicken Sando

Crackling Buttermilk Chicken, Bread and Butter Pickles,
Creamy Seasonal Slaw, Yuzu kosho Aioli

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

Cold Water Oysters of the Day

Aji Amarillo Hot Sauce, Pickled Watermelon
Rind Mignonette, B&B Saltine Crackers
+ 2 supplement charge

Hamachi Crudo

Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare

Olive Tapenade, Crispy Shallots,
Garlic, Lemon Aioli, Sourdough Focaccia

Crostini

Pear, Blue Cheese, Truffle Honey

**Passed Hors
D'Oeuvres**

Station

Select 1 of each 19 | Select 2 of each 25 | Select 3 of each 29

Butcher's Meat & Cheese Board

*Served with Toast, Seasonal Pickles,
Armanac Prunes, Truffle Honey, Marcona Almonds*

Meats

Iberico Cinco Jotas (+6)

Serrano

Bresaola

Chorizo del Toro

Chipotle Honey Duck Prosciutto

Wild Boar Salami

Holy City Smoked Country Ham

Capicola

Meat of the Day

Cheeses

Cabrales

Mahon

Manchego

Petite Basque

Humboldt Fog

La Antigua 34 Saffron

San Simon

Cheese of the Day

BEER & WINE

DOMESTIC IMPORT BEER
MERLOT, CHARDONNAY, PINOT GRIOGIO, PINOT NOIR
NON ALCOHOLIC BEVERAGES
ONE HOUR -\$35 PER PERSON
TWO HOUR -\$55 PER PERSON
THREE HOUR -\$70 PER PERSON

CALL BAR

ONE HOUR -\$45 PER PERSON
TWO HOUR -\$70 PER PERSON
THREE HOUR -\$80 PER PERSON

PREMIUM BAR

ONE HOUR -\$50 PER PERSON
TWO HOUR -\$80 PER PERSON
THREE HOUR -\$100 PER PERSON

ULTRA PREMIUM BAR

ONE HOUR -\$55 PER PERSON
TWO HOUR -\$90 PER PERSON
THREE HOUR -\$120 PER PERSON
*WELCOME COCKTAIL INCLUDED

BEVERAGE ADD-ONS

WELCOME COCKTAIL -\$17 PER PERSON
Bubbles -\$15 PER PERSON



Drink Packages



BEAUTY & THE BUTCHER

Private Event

Stefania Cardenas Ruiz -
Sales & Events Manager

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