

La Brochette
STEAKHOUSE • SUSHI

momosan
ramen & sake



Group Dining & Events

www.labrochettenyc.com





Welcome to a fine dining experience

WHERE FLAVORS MEET SOPHISTICATION



Welcome to La Brochette, where elevated cuisine, warm hospitality, and timeless ambiance come together to create unforgettable gatherings. Step into a space designed for meaningful moments, inspired by flavor, craft, and connection. Our dedicated events team is here to thoughtfully curate your celebration, from intimate dinners to full venue buyouts, handling every detail with care including menu planning, space design, audiovisual needs, décor, and entertainment.





Neighborhood

Murry Hill, New York City, NY

Address

340 Lexington Avenue, New York, NY 10016

(Between 39TH * & 40TH Street)

Nearby

Grand Central Terminal

Chrysler Building

United Nations HQ

Bryant Park

New York Public Library

Midtown East





Event Spaces

www.labrochettenyc.com

Le Grand Room

Ground Floor

Standing 70-80 | Seated 40-45

Located on the ground floor at the center of the restaurant, Le Grand Room features soaring ceilings, statement chandeliers, and layered mood lighting.

Elegant and atmospheric, it anchors the dining experience with a refined, upscale energy.





Chef's Table

Ground Floor
Seated 10

Set on the first floor at the back of the restaurant, Chef's Table is fully enclosed with glass walls for a secluded and intimate feel. Designed for privacy and focus, it offers a quiet, elevated dining experience within the restaurant.

Mezzanine

Second Floor
Standing 40 | Seated 22

Located on the second floor at the rear, Mezzanine is a semi-private dining space overlooking the main room below. Elevated and softly lit, it maintains a sense of connection while offering added privacy.





Skylight Room

Third Floor
Standing 50 | Seated 35

Located on the third and highest floor, Skylight Room features warm golden tones, suspended rope design, and a Manhattan skylight overhead. By day or night, the space feels rich, intimate, and ideal for special celebrations.

(alternative table layout available)

Le Salon

Second Floor
Standing 40 | Seated 25

Situated on the second floor with a private entry and exit staircase, Le Salon overlooks Lexington Avenue. More independent from the main dining areas, it offers a moody, social setting well suited for cocktail-style gatherings and private events.

(alternative table layout available)





Pre-Fixe Menu Options

www.labrochettenyc.com

COURSE ONE

SUSHI

Select 3

La Brochette Roll

Spicy tuna, avocado, sweet & spicy mayo, topped with salmon

Spicy Tuna Roll

Spicy tuna and cucumber

California Roll

Surimi, avocado, and cucumber

Tuna/Salmon Avocado Roll

Fresh tuna or salmon with avocado

- + **Crispy Tuna Rice** \$7 per person
- + **Sushi & Sashimi** (Available Upon Request)

SALADS

Select 2

Portobello Grilles

Baby arugula, avocado, grilled sweet onions, fresh corn, balsamic vinaigrette

Salade Cesar

Romaine hearts, cherry tomatoes, smoked paprika, garlic croutons, Caesar dressing

Salade de Poire

Baby arugula, asian pears, dried cranberries, caramelized pecans, mint-infused olive oil

Salade de Maison

Baby mixed greens, vine tomatoes, radish, red onions, cucumber, five-herb vinaigrette



Le Classique

PRE-FIXE MENU

\$165 per person dinner, served family style

COURSE TWO

STARTERS

Select 2

Beef Sliders

Prime ground beef, caramelized balsamic onions, kosher dills, secret sauce

Nems de Côtes Croisées

Eight-hour braised short rib spring rolls, napa cabbage, button mushrooms, BBQ aioli

Eggplant Tian

Crispy layered eggplant with creamy babaganoush

Poulet Pané

Breaded chicken poppers glazed with sweet chili, lime juice, coconut shavings

COURSE THREE

ENTRÉE

Select 2

Scottish Salmon

Scottish salmon filet, shiitake mushrooms, quinoa, teriyaki glaze

LB Risotto

Short ribs, wild mushrooms, green peas, red wine demi-glaze

Poulet de Marseille

Grilled chicken breast, wild mushrooms, potato purée, sautéed spinach

Center-Cut Rib Eye

Prime cut rib eye, peppercorn sauce

SIDES

Select 2

Steamed Mixed Vegetables

Sautéed Wild Mushrooms

Idaho Frites

DESSERT

Chef's Selection



COURSE ONE

SUSHI

Select 3

La Brochette Roll

Spicy tuna, avocado, sweet & spicy mayo, topped with salmon

VIP Roll

Mixed fish with mango, seared tuna, salmon, white fish, teriyaki and basil sauce

Lexington Roll

Salmon, white tuna, julienne vegetables, masago, spicy mayo, pink soy paper

Dragon Roll

Grilled sea bass, cucumber, chives, avocado

Spicy Tuna Roll

Spicy tuna and cucumber

California Roll

Surimi, avocado, and cucumber

Tuna/Salmon Avocado Roll

Fresh tuna or salmon with avocado

- + **Crispy Tuna Rice** \$7 per person
- + **Sushi & Sashimi** (Available Upon Request)

SALADS

Select 3

Frisée aux Lardons

Frisée greens, smoked brisket, poached egg, French vinaigrette

Salade de Maison

Baby mixed greens, vine tomatoes, radish, red onions, cucumber, five-herb vinaigrette

Portobello Grilles

Baby arugula, avocado, grilled sweet onions, fresh corn, balsamic vinaigrette

Portobello Grilles

Baby arugula, avocado, grilled sweet onions, fresh corn, balsamic vinaigrette

Salade Cesar

Romaine hearts, cherry tomatoes, smoked paprika, garlic croutons, Caesar dressing



Le Signature

PRE-FIXE MENU

\$195 per person dinner, served family style

COURSE TWO

STARTERS

Select 3

Nems de Côtes Croisées

Eight-hour braised short rib spring rolls, napa cabbage, button mushrooms, BBQ aioli

Poulet Pané

Breaded chicken poppers glazed with sweet chili, lime juice, coconut shavings

Steak Tartare

Hand-chopped prime filet, mustard vinaigrette, refined bourbon, egg yolk, capers, toast points

BBQ Brisket Flat Bread

Smoked brisket, baby arugula, house BBQ sauce, on focaccia bread

Beef Sliders

Prime ground beef, caramelized balsamic onions, kosher dills, secret sauce

Eggplant Tian

Crispy layered eggplant with creamy babaganoush

COURSE THREE

ENTRÉE

Select 2

Filet de Branzino

Branzino filet, sautéed spinach, sweet pea purée, lemon beurre blanc

Poulet de Marseille

Grilled chicken breast, wild mushrooms, potato purée, sautéed spinach

Delmonico

Prime cut rib eye, ride whine shallot sauce

Filet Mignon

Prime cut rib eye, peppercorn sauce

Center-Cut Rib Eye

Prime cut rib eye, peppercorn sauce

SIDES

Select 3

Steamed Mixed Vegetables

Sautéed Wild Mushrooms

Grilled Asparagus

Idaho Frites

Roasted Garlic Potato Purée

DESSERT

Chef's Selection





Beverage Packages

ESSENTIAL BAR

*\$40 per person per hour
\$30 per person for each additional hour*

Includes

*House wine selection
(excluding prosecco)*

Soft drinks

Mixed drinks

Well Liquor Selection

Vodka

Tequila

Gin

Whiskey

Rum

Crafted Selections

2 mocktails

2 custom cocktails

SELECT BAR

*\$55 per person per hour
\$40 per person for each additional hour*

Includes

*Selection Of 3 Red Wines,
3 White Wines, Rosé, and Bubbles*

Soft drinks

Mixed drinks

Shelf Liquor Selection

Vodka: Tito's, Ketel One

Tequila: Casamigos, Patrón

Gin: Beefeater, Tanqueray

Whiskey: Bulleit

Rum: Selection To Be

Confirmed

Crafted Selections

4 mocktails

4 custom cocktails

PREMIER BAR

*\$85 per person per hour
\$60 per person for each additional hour*

Includes

Full Wine Selection

By The Glass

Soft drinks

Mixed drinks

Shelf Liquor Selection

Vodka: Grey Goose, Belvedere

Tequila: Don Julio, Zarza, Casa

Dragones, Don Julio 1942, Clase

Azul

Gin: Hendrick's

Whiskey: Woodford Reserve,

Johnnie Walker

Rum: Selection To Be Confirmed

Crafted Selections

4 mocktails

6 custom cocktails

COCKTAILS

Mint Mojito

*(For other flavors ask your server)
Rum Superior, Club Soda, Simple
Syrup, Lime Juice, Mint*

Blue Hawaiian

*Bacardi Rum, Pineapple Juice,
Orange Juice, Blue Curaçao,
Cream of Coconut*

Lychee Prosecco

*Greygoose Vodka, Lychee, Simple
Syrup, Lime Juice, Splash of
Prosecco*

Mai Tai

*Bacardi Dark Rum, Pineapple Juice,
Orange Juice, Lime Juice, Dash of
Grenadine*

Call Me An Uber

*Patron Blanco, Cucumber, Lime
Juice, Triple Sec*

Coconut Paradise

*Coconut Rum, Lemon Juice, Peach
Schnapps, Dash of Grenadine*

340 Lex

*Hendricks Gin, Lime Juice,
Simple Syrup, Mint*

Espresso Martini

*Titos Vodka, Double Espresso Liquor,
Cream de Cacao, Simple Syrup*

ENHANCEMENTS

Champagne Toast or Welcome Bubbles

\$15 per glass

Hosted Open Bar

*Beverages charged
based on consumption*



Hors D'oeuvres

Choice of 3 for \$35 per hour | Choice of 5 for \$45 per hour

VEGAN

Tomato Bruschetta

garlic crostini, tomato, oregano

Spinach Bruschetta

creamy spinach, fresh basil

Fried Risotto Croquettes

rice balls with marinara sauce

Fried Artichokes with Tomato

Basil Aioli

tempura artichokes

Fresh Vegetables with a Creamy Herb Dressing

*carrot, celery, cucumber, bell pepper, cherry
tomato with mayo / horseradish dressing*

Potato and Pastrami Mini Knishes

*fried mashed potato ball mixed with
pastrami*

Franks in a Blanket

hot dogs in a pastry wrap

Coconut Chicken

*breaded chicken on skewers topped with
coconut flakes*

Stuffed Mushrooms

*mushroom cap with ground beef, onion,
bell pepper*



Chicken Skewers

with chimichurri sauce

Beef Skewers

with chimichurri sauce

Short Rib Spring Rolls

Beef or Chicken Sliders

(\$150 / 20 pcs)

Lamb Lollipops

available upon request

www.la brochette ny.com



LA BROCHETTE
— STEAKHOUSE —

To book your special event or personalized dining experience at La Brochette Steakhouse, please contact events@lbsteaks.com or call us at 212.972.2200

340 Lexington Avenue, New York, NY 10016