



MEAT MARKET

MIAMI BEACH | PALM BEACH | TAMPA

MEATMARKET.NET



MEAT MARKET IS A GLAMOROUS TAKE ON THE TRADITIONAL STEAKHOUSE. ESTABLISHED IN MIAMI BEACH, FLORIDA IN 2008, THE COMPANY NOW HAS FOUR LOCATIONS: MIAMI BEACH, PALM BEACH, SAN JUAN, PUERTO RICO, AND TAMPA.

THE MIAMI BEACH LOCATION QUICKLY BECAME KNOWN AS ONE OF THE PREMIER RESTAURANTS ON THE FAMOUS "SOUTH BEACH" AND HAS BEEN AWARDED MANY ACCOLADES.

MEAT MARKET IS A CONTEMPORARY STEAKHOUSE, BOASTING A SOPHISTICATED AMBIANCE SIZZLING WITH NEW YORK CITY STYLE ENERGY, A HAPPENING BAR SCENE, AND A SAVVY MENU FEATURING PRIME CUTS OF BEEF, WONDERFUL FISH, SEAFOOD AND POULTRY DISHES WITH A WIDE RANGE OF PRICE POINTS.

MEAT MARKET RESTAURANTS OFFER DISHES THAT ARE MORE THAN EQUAL TO THE LUXURIOUS AND DAZZLING ENVIRONMENT. VERSATILE MENU AND THRIVING BAR SCENE ATTRACT A TRULY STYLISH CLIENTELE TO THESE TRENDY, INTERACTIVE, INDOOR-OUTDOOR VENUES.

GROUP MENU DINING

9% SALES TAX AND 23% SERVICE CHARGE ADDED TO ALL FOOD & BEVERAGE TOTALS (MIAMI)

7% SALES TAX AND 23% SERVICE CHARGE ADDED TO ALL FOOD & BEVERAGE TOTALS (PALM BEACH)

8.5 % SALES TAX AND 23% SERVICE CHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE TOTALS (TAMPA)

GUEST GUARANTEE CHARGED AT TIME OF CONTRACT

FINAL GUEST GUARANTEE DUE 72 HOURS PRIOR TO EVENT

GROUP DINING GUESTS BILLED ON ONE GUEST CHECK

DEPOSIT REQUIRED TO SECURE DATE OF EVENT

FULL PAYMENT REQUIRED DAY OF EVENT

ALL ITEMS ON MENU CAN BE SUBSTITUTED (ADDITIONAL CHARGES MAY APPLY)

DRESS CODE IS BUSINESS CASUAL



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GOURMET HORS D'OEUVRES

2 PIECES PER PERSON / PER ONE HOUR RECEPTION
HOST TO PRE-SELECT 4 OPTIONS TO BE PASSED

CAULIFLOWER SPOON WITH CAPER VINAIGRETTE

HUMMUS ON GRILLED PITA WITH WILD MUSHROOM

BUTTER TOFFEE PECAN CRUSTED GOAT CHEESE

CHERRY TOMATO STUFFED WITH RICOTTA CHEESE

TUNA TARTAR "NACHOS" STYLE

LOBSTER EMPANADA

CRAB AND LOBSTER CAKE RÉMOULADE SAUCE

CEVICHE SPOON

BEER POACHED COCKTAIL SHRIMP

OYSTER YUZU TRUFFLE MIGNONETTE, OR HABANERO COCKTAIL SAUCE

WOOD GRILLED ACHIOTE SHRIMP SALSA VERDE, SPICY MAYO

SHORT RIB AND FONTINA BEEF EMPANADA

MEAT MARKET BEEF SLIDER W/ GARLIC AIOLI

MARINATED WOOD GRILLED CHURRASCO ON CRISPY PLANTAIN WITH BOURSIN MASH

PRIME BEEF EMPANADA ARGENTINIAN STYLE HABANERO CHIMICHURRI AIOLI

NIMAN RANCH BBQ BEEF RIB

GOUDA TATER-TOT

BUTTER ROASTED TRISTAN LOBSTER TAIL LOLLIPOP ADDITIONAL \$4 PER PERSON

5 FOIE GRAS CANAPE ADDITIONAL \$7 PER PERSON

9% SALES TAX AND 23% SERVICE CHARGE WILL BE ADDED
TO ALL FOOD & BEVERAGE CHARGES (MIAMI)

7% SALES TAX AND 23% SERVICE CHARGE WILL BE ADDED
TO ALL FOOD & BEVERAGE CHARGES (PALM BEACH)

\$25 PER PERSON



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BUSINESS LUNCHEON

\$ 29 PER PERSON++

FIRST COURSE CHOICE OF:

CHOICE OF ONE

(HOST TO PRE-SELECT 2 OPTIONS)

DAILY SOUP SPECIAL

CHOPPED QUINOA SALAD

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICOTTA ∞ SPINACH ∞
PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN ∞ CHERRY TOMATO ∞
AJI PANCA DIJON DRESSING

SALMON CAKE FRITTERS

PICKLED FRISÉE CORN SALAD ∞ SPICED TARTAR SAUCE

CHERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ BASIL OIL ∞ HAZELNUTS ∞ BALSAMIC VINEGAR

HALF BABY WEDGE SALAD

BABY ICEBERG LETTUCE ∞ CANDIED BACON
MANGO ∞ CHERRY TOMATOES ∞ WALNUTS ∞ BLEU CHEESE
DRESSING: MANGO 1000 ISLAND ∞ BLEU CHEESE ∞ RED WINE VINAIGRETTE

SLOW BRAISED EMPANADA DUO

SHORT RIB WITH FONTINA & BEEF WITH CHEDDAR
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

SECOND COURSE CHOICE OF:

CHOICE OF ONE

(HOST TO PRE-SELECT 2 OPTIONS)

PETITE PRIME RIBEYE CHAR-GRILLED

SWEET POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM

THE MEAT MARKET STEAK

PRIME PICANHA ∞ HABANERO CHIMICHURRI

GRILLED CHURRASCO

Certified Angus Beef® 8 OUNCE ADOBO SEASONED TOP LOIN ∞
GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

VEGETARIAN PASTA

PAN ROASTED SCOTTISH SALMON

SAUTEED BABY SPINACH ∞ ROASTED CORN ∞
MANGO ∞ CRUNCHY ALMONDS

BBQ CHICKEN SANDWICH

MANGO BBQ ∞ TOBACCO FRIED ONIONS ∞
JALAPENO CABBAGE SLAW ∞ AGED CHEDDAR ∞ MARKET FRIES

CLASSIC BURGER

DRY AGED BLEND ∞ VINE RIPENED TOMATO ∞ RED ONION ∞
BACON ∞ CHEDDAR ∞ BRIOCHE BUN ∞ MARKET FRIES

DESSERT

CHEF'S CHOICE SELECTION
OF HOUSE MADE DESSERTS



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EXECUTIVE LUNCHEON

\$ 39 PER PERSON++

FIRST COURSE CHOICE OF:

CHOICE OF ONE

(HOST TO PRE-SELECT 3 OPTIONS)

DAILY SOUP SPECIAL

CHOPPED QUINOA SALAD

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICOTTA ∞ SPINACH ∞
PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN ∞ CHERRY TOMATO ∞
AJI PANCA DIJON DRESSING

NIMAN RANCH BBQ BEEF RIB

JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

TUNA TARTARE

GINGER, SOY ∞ JALAPEÑOS
WITH AVOCADO SMASH AND MANGO MOLE

HALF BABY WEDGE SALAD

BABY ICEBERG LETTUCE ∞ CANDIED BACON ∞
MANGO ∞ CHERRY TOMATOES ∞ WALNUTS ∞ BLEU CHEESE
DRESSING: MANGO 1000 ISLAND ∞ BLEU CHEESE ∞ RED WINE VINAIGRETTE

WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ RED ONION ∞ GRILLED CROSTINI ∞ CHOPPED EGG

SECOND COURSE CHOICE OF:

CHOICE OF ONE

VEGETARIAN PASTA

PAN-SEARED 6OZ FILET MIGNON

CHOICE OF SAUCE: MUSHROOM TRUFFLE ∞
ATOMIC HORSERADISH ∞ A-100 ∞ MARKET FRIES

GRILLED CHURRASCO

Certified Angus Beef® 8 OUNCE ADOBO SEASONED TOP LOIN ∞
GRILLED ONIONS ∞ ROASTED GARLIC CONFIT ∞ MARKET FRIES

8 OZ CHICAGO PRIME NEW YORK

CHOICE OF SAUCE: MUSHROOM TRUFFLE ∞
ATOMIC HORSERADISH ∞ A-100 ∞ MARKET FRIES

HERB CRUSTED SEABASS

WITH TRUFFLE MASH ∞ WILD MUSHROOMS ∞
SWEET CORN ∞ TOMATO TRUFFLE NAJE AND SOYBEANS

DESSERT

FIREMAN

DEREK'S SEASONAL PIE



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DINNER MENU ONE

\$ 59 PER PERSON++

APPETIZERS

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

ENTRÉE CHOICE OF:

CHOICE OF ONE

6 OUNCE CENTER CUT FILET MIGNON

8 OUNCE PRIME NEW YORK

WOOD GRILLED CHURRASCO

Certified Angus Beef® 8 OUNCE ADOBO SEASONED TOP LOIN ∞
WOOD GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

WOOD GRILLED SCOTTISH SALMON**

RED WINE CHERRY BUTTER ∞ STIR FRIED QUINOA

SIDES SERVED FAMILY STYLE

WHITE TRUFFLE MASH

WOOD GRILLED ASPARAGUS & HERB BUTTER

SAUCES SERVED FAMILY STYLE

HOMEMADE MM A-100 STEAK

WILD MUSHROOM AND TRUFFLE

PEPPERCORN COGNAC

DESSERT

FIREMAN

DEREK'S SEASONAL PIE



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DINNER MENU TWO

\$ 79 PER PERSON++

APPETIZER PLATES SERVED FAMILY STYLE

NIMAN RANCH BBQ BEEF RIB
JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

TUNA TARTARE (NACHOS)
GINGER ∞ SOY ∞ AVOCADO SMASH MANGO MOLE ∞ CITRUS FOAM

ROASTED CAULIFLOWER
LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ CAULIFLOWER PURÉE

ENTRÉE CHOICE OF:

CHOICE OF ONE

6 OUNCE CENTER CUT FILET MIGNON

8 OUNCE PRIME NEW YORK

PRIME SHORT RIB

Certified Angus Beef® NIMAN RANCH PRIME
PARSNIP PUDDING ∞ COFFEE DEMI ∞ SOUR CHERRY

UMAMI DUCK HALF

LEG CONFIT ∞ COFFEE CRUSTED BREAST ∞ BITTERSWEET CHOCOLATE SAUCE ∞ DOUGHNUT ∞ STRAWBERRY RHUBARB MARMALADE

AMERICAN STYLE KOBE™ MEATLOAF

BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS ∞ CURRIED SWEET POTATO MASH

WOOD GRILLED SCOTTISH SALMON

RED WINE CHERRY BUTTER ∞ STIR FRIED QUINOA

SIDES SERVED FAMILY STYLE

GOUDA TATER-TOTS

MM ONION RINGS ∞ JALAPEÑO RANCH

CREAMED SPINACH ∞ BACON ∞ ONION

SAUCES SERVED FAMILY STYLE

HOMEMADE MM A-100 STEAK

WILD MUSHROOM AND TRUFFLE

PEPPERCORN COGNAC

DESSERT PLATTERS SERVED FAMILY STYLE

**FIREMAN
DEREK'S SEASONAL PIE**



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DINNER MENU THREE

\$ 119 PER PERSON++

APPETIZER PLATES SERVED FAMILY STYLE

WAGYU DUMPLINGS

CHARRED KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

CRAB AND LOBSTER CAKE

CURED PINEAPPLE ∞ KALE ∞ RÉMOULADE SAUCE

MM CAESAR SALAD

GRILLED KALE ∞ ROMAINE ∞ BLEU CHEESE
PICKLED ONION ∞ CANDIED BACON

ENTRÉE

CHOICE OF

12 OUNCE CENTER CUT FILET MIGNON

16 OUNCE RIBEYE

16 OUNCE PRIME NEW YORK

PRIME SHORT RIB

CERTIFIED ANGUS BEEF® NIMAN RANCH PRIME
PARSNIP PUDDING ∞ COFFEE DEMI ∞ SOUR CHERRY

SEABASS

TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN
TOMATO CONCASSÉ ∞ TRUFFLE NAGE ∞ SOY BEANS

ADDITIONAL ENTREE ITEMS CAN BE ADDED AT AN ADDITIONAL UPCHARGE:

TWIN BUTTER ROASTED 6 OZ TRISTAN LOBSTER TAIL \$25

TOMAHAWK RIBEYE \$60

SIDES SERVED FAMILY STYLE

GRATINÉE OF MAC AND CHEESE

GOUDA TATER-TOTS

WOOD GRILLED ASPARAGUS & HERB

WOOD GRILLED BROCCOLINI

BUTTER

SAUCES SERVED FAMILY STYLE

HOMEMADE MM A-100 STEAK

WILD MUSHROOM AND TRUFFLE

PEPPERCORN COGNAC

ATOMIC HORSERADISH TRUFFLE

DESSERT PLATTERS SERVED FAMILY STYLE

CHEF'S SELECTED SAMPLER
OF ALL OUR DESSERTS



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7% SALES TAX AND 23% SERVICE CHARGE WILL BE ADDED TO ALL BEVERAGE CHARGES (PALM BEACH)

8.5 % SALES TAX AND 23% SERVICE CHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE TOTALS (TAMPA)

PREMIUM OPEN BAR PACKAGE

TITO'S HANDMADE VODKA, BOMBAY, BEEFEATER, HERRADURA SILVER, BACARDI, CAPTAIN MORGAN, MAKERS MARK, JOHNNY WALKER RED... JUST TO NAME A FEW

SOMMELIER'S SELECTION OF RED & WHITE WINE TO INCLUDE SPARKLING, IMPORTED AND DOMESTIC BEERS

\$25++ PER PERSON/PER HOUR - 1ST HOUR

\$20++ PER PERSON/PER HOUR - EACH ADDITIONAL HOUR

ULTRA-PREMIUM OPEN BAR

OPEN PREMIUM BAR PACKAGE WITH TOP SHELF BAR SELECTIONS: KETEL ONE, GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE, HENDRICKS, NOLET'S, RON ZACAPA 23, DON JULIO, PATRON, BULLEIT, MAKERS MARK, WOODFORD RESERVE, JACK DANIEL'S... JUST TO NAME A FEW

SOMMELIER'S SELECTION OF RED & WHITE WINE TO INCLUDE SPARKLING, IMPORTED AND DOMESTIC BEERS

\$35++ PER PERSON/PER HOUR - 1ST HOUR

\$25++ PER PERSON/PER HOUR - EACH ADDITIONAL HOUR

BEER & WINE PACKAGE

IMPORTED AND DOMESTIC BEERS: STELLA ARTOIS, HEINEKEN, PERONI, GUINNESS, AMSTEL LIGHT, MODELO ESPECIAL, YUENGLING, LAGUNITA... JUST TO NAME A FEW

SOMMELIER'S SELECTION OF RED & WHITE WINE TO INCLUDE SPARKLING, IMPORTED AND DOMESTIC BEERS

\$18++ PER PERSON/PER HOUR - 1ST HOUR

\$15++ PER PERSON/PER HOUR - EACH ADDITIONAL HOUR



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