

Brazilian Grill Catering
786-227-0743

A GOLDEN AFFAIR
\$89.00 per guest
Minimum amount of guests 50

- **6 Hours of Full Catering Service**
Starting at ceremony and continuing throughout reception

- **Bar Service (optional) \$30.00 per person**
 - **Premium bar with unlimited drinks**
 - **signature cocktails**
 - **(opens at cocktail hour)**

Bartenders, water, coke, diet coke, sprite, ginger ale, ginger beer, soda water, tonic water, pineapple juice, orange juice, cranberry juice, coolers, ice disposable cups, portable bars, stirrers, cocktail napkins
Vodka-Tito's, Gin-Bombay, Rum-Bacardi, Tequila-Jose Cuervo
Scotch-Johnnie Walker (black), wine red and white (Napa Valley)
Beer-Corona, Mixers: Pina Colada, Margarita, Mojito, Peach, Passion fruit, melon, Sweet and Sour, Bloody Mary, others
Liquors: Tripple Sec, Peach, Amaretto, Curacao, granadine, apple, marrasquino, banana, aperol, Kahlua, Baileys, others.
Garnish: Lime, lemon, mint, rosemary, pineapple, cherry, orange, jalapeno, Lychee, dry fruits, flowers and others.

Appetizers (Included)
A Selection of five butler served appetizers

Chicken empanadas

Coxinha-carioca croquette filled with chicken

Risoles-brazilian empanada filled with corn and cheese

Tomato Pastry

Delicate fillo filled with sour cream, cheese tomatoes and basil

Tequenos- delicious baked fresh cheese wrapped in dough

Three cheese mini quiche

Tomato bruschetta on toasted crostini

Vietnamese vegetables eggrolls with sweet and sour dipping sauce

Coconut Shrimp with orange marmalade dipping sauce

Mini caprese skewers- mozzarella, tomatoes & basil

Crab salad crostini

Gouda cheese and chorizo cantimpalo skewers

Baked brie

Fillo cup filled with brie and top with honey and walnuts

Mini meat balls with sweet and spicy bbq sauce

Bacon wrapped dates filled with cheese

Beef crostini

Perfectly seasoned shredded beef on top of a crostini

SALADS (included)

Choice of one salad for all guests

Caesar Salad

Romaine lettuce, parmesan cheese, croutons & Caesar dressing

Garden Salad

Mixed greens, cherry tomatoes, fresh cucumbers and champagne vinaigrette

Fall Salad

Mixed greens, walnuts, cherry tomatoes, dried cranberries and feta cheese
with raspberry vinaigrette

Greek Salad

Romaine lettuce, tomatoes, cucumbers, black olives & feta cheese
With a Greek vinaigrette

Main Entrée-Rodizio (included)

Meats are cooked over an open flamed grill and served off the skewer
Sliced on your plate right at your the table

Picanha

Prime cut of top sirloin grilled to perfection

Flank steak

Bottom sirloin unmatched by its juiciness and robust flavor

Seasoned Chicken Breast

Basted in our special marinade rolled in bacon

Linguica

Brazilian-style cured pork sausage

Grilled pineapple

Golden grilled pineapple topped with cinnamon and sugar

Side Dishes choice of three

(served family or buffet style)

Brazilian Rice

Sautéed with onions, garlic and carrots sprinkled with parsley

Pasta Salad

Fresh pasta tossed with bell peppers, sweet peas, carrots and mayonnaise

Mashed potatoes

Creamy and buttery made with Idaho potatoes

Loaded baked potatoes casserole

Diced potatoes with cheddar cheese, butter, sour cream

Salada Caprese

Tomatoes with fresh mozzarella and basil drizzled w/ olive oil and balsamic vinegar

Fried Yuca

Crispy outside, soft inside

Truffle mac and cheese

Creamy and delicious with a crispy topping

Moros

Rice and black beans Cuban style, always the perfect side

Mediterranean salad

diced cucumbers, chick peas, tri color beans, lime, Cilantro and olive oil

Drunken plantains

Sprinkled with cinnamon and sugar and a splash of amaretto

INCLUDED WITH DINNER

Vinagreta or chimichurri

Diced tomatoes, onions and bell peppers
with olive oil, cilantro & vinegar
Baked French rolls with butter

ABOUT THE TABLE SETTINGS: (included)

Silverware (silver or gold) dinner fork, steak knives, dessert forks wine glasses for the bar, water goblets, champagne flutes, beaded charger plates in

gold or silver, dinner plates, salad plates & dessert plates dinner forks, dinner knives and dessert forks

ABOUT TABLES AND CHAIRS (included)

Round tables for 10 guests per table for reception, table for bride and groom, cake table, cocktail tables 1 for each 25 guests, chiavari chairs in your choice of color (gold, silver, white, mahogany, clear) ceremony chairs (white padded chairs) 1 rectangular table for sign in, linens in white or ivory, napkins in any color

ABOUT THE SERVICE:

Professional formal uniformed waiters & gauchos
Crew all in uniforms, kitchen Staff
We will be available to you by phone, email & text

Coffee Service (\$180.00)

(can be added for an additional fee)

includes, round table with tablecloth, coffee maker, coffee cups, stirrers, napkins, creamers in 3 different flavors, sugar and splenda

WELCOME TABLE (\$180.00)

(can be added for an additional fee)

This table will be setup before the guests start to arrive for the ceremony, it includes a round table, tablecloth, lemonade, iced tea, bottled water, cups and napkins. This is highly recommended specially during hot days since the bar will not be serving any drinks until after the ceremony for the cocktail hour.

This proposal does not include any additional fees charged by the Venue.

\$1,000.00 Deposit to reserve the date

Remaining balance due 10 days before the event

4% Service fee applied for credit cards charges

\$45.00 per Vendor Meal
Children up to 10 yrs. old \$40.00