



Brazilian BBQ

Cold Salad Display

Fresh Tropical Fruit Platter

Fresh cut pineapple, mangos, papayas, melons, & seasonal berries

Copacabanna Salad

Tri-Colored Greens, Island Fruit & Raspberry Vinaigrette Dressing

Healthy Black Bean & Pasta Salad

Tri color pasta tossed with Black beans, onions, red peppers tossed in a Bermuda onion vinaigrette

Brazilian Potato Salad

Poached red roasted potatoes with celery, scallions & sweet red peppers tossed in our signature dressing

Side Dishes

Jersey Corn On The Cob

Brown Sugar Cane Baked Beans

Beans slow baked in molasses & raw brown sugar with a hint of natural smoke

Rio Grande Rice

Red beans, Andouille sausage & rice mixed with a dash of South American spices

Sliced Grilled Vegetables

Fire-grilled sliced green & yellow squash, and Portobello mushroom marinated in balsamic & olive oil

Entrees - Skewered and Grilled to Perfection on our Wood & Charcoal Grill:

Filet Mignon Tips

Bamboo skewered Beef tenderloin marinated in oil, garlic, paprika, & ancho spice

Rodizio Chicken Drumsticks

Jumbo Chicken drumsticks rubbed with cumin, saffron adobo, black pepper, olive oil, cilantro & wood fire grilled

Bamboo Skewered Seasoned Shrimp

Marinated Jumbo Shrimp skewered with Spanish onions & bell peppers

Chorizo & Sweet Sausage Skewers

A combination of slow smoked sweet & spicy South American sausages

Dessert Display

**Pineapple Upside Down Cake Coconut Custard Pie
Banana Cream Pie Rice Pudding**

On-Premise: \$34.99 plus Tax & Gratuity
Off-Premise: \$34.99 plus Tax, Chef & Service Fee
-Minimums Required-