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THE FLAVOUR OF

BRAZILIAN FOOD

# CATALOGUE 2020



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# Index





# Hot Canapes



## *Oven baked Bites*

Mini Brazilian hot-dog. \$2.40

Brazilian Chorizo & molho a campanha on a baguette. \$1.90

Pão de queijo: gluten free cheese-flavoured bread bolls. \$1.90

Pão de queijo with fillings (ham, Kransky, brazilian caramel or guava paste). \$2.40

Brazilian baked empanadas - chicken, beef, prawn or cheese.

## *Deep-fried bites and Croquettes*

Crumbed prawns with haloumi on skewer. \$2.40

Isca de peixe (crumbed fish whiting strips). \$1.90

Pastel frito (Brazilian empanadas) - chicken, beef, prawn or cheese. \$2.40

Coxinha (potato and chicken croquettes). \$1.90

Kibe (Brazilian Kibbeh). \$1.90

Spicy lime pork croquette. \$1.90

Salt codfish croquettes. \$1.90

Triple cheese ball croquettes. \$1.90

Smoked chorizo ball croquettes. \$1.90



## *Soup Shots \$1.00*

Black beans broth.

Green peas cream with speck.

Cassava soup with chorizo, speck and kale.



## *Spoons \$2.90*

Moqueca (fish stew).

Gnocchi on pomodoro sauce.

Pumpkin & prawn.



## *Substantials (fork food) \$6.90*

Feijoada (black beans stew) with rice, farofa and orange.

Moqueca (snapper and coconut stew) with rice.

Camarão na Moranga (Mash pumpkin topped with prawns stew).



# Cold Canapes

## *Crostini, Tartlets & Bites*

Ceviche boat tartlets with avocado puree and caviar. \$2.90

Quail egg nest tartlet with Dijon. \$2.40

Smoked salmon crepe. 2.90

Cucumber Bites with Smoked Salmon . \$2.40

Black charcoal cone with prawns and crabmeat salad. \$2.90

Salpicão (Brazilian chicken salad) crostini. \$2.40

Prosciutto, peas, and quail egg benedict crostini. \$2.40

Fresh king prawns with Dende and ginger aioli. \$2.40



## *Spoons \$2.90*

Classic prawn cocktail.

Fragrant coconut prawns.

Crab and avocado salad.

## *Finger Sandwich & Wraps*

Turkey, apple and ricotta sandwich. \$1.50

Rare roast beef and horseradish cream sandwich. \$1.50

Prawn, avocado, and bacon sandwich. \$1.90

Egg, lettuce and mayonnaise sandwich. \$1.50

Crab and watercress mayonnaise sandwich. \$1.90

Chicken and tarragon sandwich. \$1.50

Cucumber and mint sandwich. \$1.50

Citrus prawn wrap. \$2.40

Chicken Caesar salad wrap. \$2.40

Avocado, basil and pine nut wrap. \$2.40



## *Mini Skewers*

Five-layer sandwich. \$2.40

Salami, bocconcini, cherry tomato and basil. \$2.90

Stuffed medjool dates wrapped in prosciutto. \$2.90

Fennel-marinated feta and olive skewers. \$2.90

## *Sliders \$4.80*

Salpicão (Brazilian chicken salad) slider.

Pulled pork slider with coleslaw salad slider.





# Churrasco Canapes



## ***Churrasco Bites***

Picanha (rump cap). \$1.00

Chicken winglet. \$1.00

Garlic bread Brazuca \$1.00

Assado de tira (beef ribs). \$1.50

Pork belly. \$1.50

Lamb cutlets. \$4.50

King prawn. \$4.50

Scallop. \$4.50

## ***Sliders***

Salschipão: Brazilian sausage with lettuce and tomato on a bread roll. \$6.90

Mini Salchipão: mini smoked sausage, chopped tomato and onion on a small bread roll. \$2.90

Galeto ao pão: chicken thighs fillets with coleslaw salad on a bread roll. \$6.90

Bauru de picanha: rump cap, mayonnaise, tomato, lettuce and cheese on a bread roll. \$7.90

Cordeiro ao pão: lamb shoulder with coleslaw salad on a bread roll. \$7.90



## ***Substantial (Fork Food)***

Beef ribs with potato salad and farofa. \$6.90

Picanha (rump cap) with potato salad and farofa. \$5.90

Lamb shoulder with green salad and farofa. \$6.90

Chicken thighs with coleslaw salad and farofa. \$ 5.40



## ***Espetinhos de Churrasco***

### ***(Bamboo Skewers)***

Beef (picanha) \$7.90

Lamb \$7.90

Chicken \$6.90

Coraçãozinho \$5.90

Vegetarian \$6.90

Pineapple \$6.90



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# Churrasco Meal s

## Beef

Costela (ribs - 200g). \$9.50

Assado de tira (thin ribs - 150g). \$6.00

Picanha (rump cap - 200g). \$7.50

## Lamb

Paleta de cordeiro (lamb shoulder - 200g). \$9.00

Picanha de cordeiro (lamb rump cap - 200g). \$8.00

Meio cordeiro (half lamb - 200g). \$11.00

Lamb cutlets (60g). \$4.50



## Pork

Costela de porco (pork ribs -200g). \$9.50

Pork belly (100g). \$6.00

Pork medallion with speck. \$8.00

## Chicken

Galeto (chicken thighs - 200g). \$6.00

Chicken medallion with speck & cheese (100g). \$8.00

Chicken Winglets (100g). \$4.00

Coraçãozinho (100g) \$2.00

## Sausages

Linguica (Brazilian Chorizo - 135g). \$4.00

Chicken Chorizo (100g). \$3.50

Linguicinha defumada (smoked chorizo - 50g). \$2.00

## Vegetarian

Abacaxi assado (pineapple with cinnamon - 50g). \$2.00

Mushroom (50g). \$3.00

Cebola assada (onion - 50g). \$2.00

Pimentão assado (capsicum - 50g). \$2.00

Pão com alho (garlic bread - 50g). \$2.00

## Notes:

- ♦ The weight is related to the average size of each portion served per person.
- ♦ The recommended total meat for an average adult varies from 300g to 500g.

## Seafood

Whole Snapper (150g). \$14.00

Salmon (150g). \$15.00

King Prawns (100g). \$12.00

Scallops (100g). \$12.00





# Meal s

## **Salads. \$4.50 (portion)**

- Salada gaúcha (Brazilian potato salad). 200g
- Salpicão (Brazilian chicken salad). 200g
- Salada de feijão branco (Cannellini Beans salad). 200g
- Garden Salad (Greens and tomatoes). 100g
- Coleslaw salad. 100g
- Cuscus salad. 200g
- Seafood salad. 200g
- Greek salad. 100g
- Caesar salad. 100g

## **Sauces & Sides (accompaniment portion)**

- Farofa. \$1.00
- Farofa caseira. \$2.00
- Chimichurri. \$1.00
- Molho a campanha. \$2.00
- Bread and butter. \$1.00
- Rice. \$2.00

## **Soups (meal portion)**

- Caldo de feijão: black beans broth. \$10.00
- Green peas cream with onion and speck. \$10.00
- Cassava soup with chorizo, speck and kale. \$12.00

## **Notes:**

- ♦ Platters of canapes can also be added on a buffet table or a service station.
- ♦ Meal portions weight approximately 350g .

## **Rosted**

- Beef ribs (200g). \$9.00
- Lamb shoulder (200g). \$8.50
- Pork ribs (200g). \$9.00
- Chicken thighs (200g). \$5.50
- Brazilian Chorizo (135g). \$3.50

## **Comida de panela (Cassarole Dishes - meal portion)**

- Feijoada. \$15.00
- Feijão tropeiro. \$15.00
- Galinha escabelada. \$15.00
- Arroz carreteiro. \$15.00
- Moqueca de peixe (Brazilian fish stew). \$25.00
- Camarão na moranga (Prawns in a Pumpkin). \$25.00



## **Platters (serves approx. 30)**

- Cheese board. \$80.00
- Savory board. \$80.00
- Torta fria (sandwich pie). \$50.00
- Vegies and Dips. \$40.00
- Nachos and Guacamole. \$40.00
- Seasonal fruit platter. \$40.00







# Fine Dining

## **Entrée \$19**

Picanha (beef ramp cap) with wilted watercress and mustard sauce.

Chicken medallion with deconstructed Caesar salad and quail eggs.

Stacked salmon and prawn ceviche with avocado and lettuce salad.

Lamb cutlets with sweet potato puree and broccolini.

Prawn with coconut and cream cheese sauce accompanied with pumpkin puree.

Roasted mushroom with wilted watercress and mustard sauce. (VEG)

## **Main \$29**

Churrasco boneless beef ribs with creamy polenta and roasted baby carrots.

Pork ribs with mashed pumpkin and berries sauce.

Grilled Salmon with mango and passion fruit sauce.

Stuffed mushrooms with creamy polenta and roasted baby carrots. (VEG)

Roasted spatchcock with chive mashed potato and roasted baby beetroot.

## **Dessert \$9**

Manjar de coco (coconut panna cotta) with prunes syrup.

Condensed milk pudding.

Quindin (Egg yolk and coconut custard).

Açaí and blueberries cheesecake.

Cheese and fruits selection.





# Meeting Meals

## ***Mixed bread triangles Sandwiches***

Turkey, apple and brie (lunch). \$4.90

Salami, lettuce and mozzarella (lunch). \$4.90

Classic tomato and tuna (lunch). \$3.90

Classic BLT (lunch). \$3.90

Classic Egg (lunch). \$3.90

Tarragon chicken salad (lunch). \$3.90



## ***Gourmet mixed bread Sandwiches***

BLT Breakfast English muffins (breakfast). \$4.90

Smoked salmon and cream cheese bagels (breakfast). \$4.90

Bacon, mushroom and swiss cheese croissant (breakfast). \$4.90

Vegetable cream cheese bagels (breakfast). \$4.90

Chicken Caesar salad ciabatta (lunch). \$6.90

Steak chimichurri ciabatta (lunch). \$6.90

Spanish turkey and olives on baguettes (lunch). \$6.90

Roasted vegetables baguette (lunch). \$6.90

## ***Wraps \$6.90***

Spinach and mushroom scramble wraps (breakfast).

Huevos rancheros wraps (breakfast).

Lunch box tuna sushi (lunch).

Tomato , cucumber and feta roll-up (lunch).

Vegie and goat cheese wraps (lunch).

Crunchy vegetables wraps (lunch).

Greek salad wraps (lunch).

Caribbean chicken wraps (lunch).

Mediterranean tuna wraps (lunch).

## ***Notes:***

- ♦ *All the sandwiches and wraps (and few other cold items) don't need a hired staff to cook or serve. However, hot items (such as pies) will need someone to warm up before serve.*



# Meeting Meals

## **Salad bowls \$9.50**

Salpicão (Brazilian chicken salad).  
Cannellini Beans salad.  
Garden Salad (Greens and tomatoes).  
Cuscus and roasted vegetables salad.  
Seafood salad.  
Chicken Caesar salad.  
BLAT loaded pasta salad.  
Vegan mixed grain salad.  
Roasted potato and bacon salad.  
Salmon and vegies salad.

## **Finger Food \***

Pão de queijo.  
Brazuca Croquettes.  
Smoked salmon crepe.  
Finger sandwiches.  
Mini wraps.  
Mini skewers.  
Chicken salad slider.  
Pulled pork slider .

\* See pages 3 and 4 for more info.

## **Patchett's Pies \$3.50**

Pork pie.  
Beef pie.  
Shepherd pie.  
Chicken and leek pie.  
Spinach and mushroom pie.  
Sausage roll.  
Quiche Lorraine.  
Roasted pumpkin & feta quiche.

## **Breakfast pots & bowls**

Berries and honey yogurt. \$4.50  
Bircher muesli with apple, apricots and almonds. \$4.50  
Raspberry, chia and quinoa pot. \$4.50  
Açai chia puddings. \$4.50  
Healthy breakfast pot (oat, chia and nuts pot). \$4.50  
Breakfast quinoa salad bowl. \$8.90  
Fruit salad bowl. \$8.90





# Sweets

## *Sweet canapés*

Churros com doce de leite: churros with Brazilian caramel dip. \$2.50

Green figs compote and cream tartlet. \$2.50

Peach compote and coconut cream tartlet. \$2.50

Passion fruit mousse. \$2.00

Brazilian rice pudding on a cup. \$2.00

Brigadeiro (chocolate and condensed milk bonbon). \$1.50

Beijinho (coconut and condensed milk bonbon). \$1.50

Cajuzinho (peanut and condensed milk bonbon). \$1.50

Bixo de pé (strawberry and condensed milk bonbon). \$1.50

Pão de queijo recheado (Nutella, Brazilian caramel, or guava paste). \$2.00

Brazilian deep-fried doughnut with banana and cinnamon sugar. \$2.00



## *Platters*

Condensed milk pudding. \$50.00

Manjar (coconut and prunes pudding). \$60.00

Quindão (egg yolks and coconut pudding). \$60.00

Brazilian rice pudding. \$40.00

Açaí and blueberry cheesecake. \$60.00

## *Cakes by Dream Sweet Dream*

We are proudly supplied by Dream Sweet Dream, a business specialized in gourmet deserts and decorations who also produce marvelous personalized cakes. So whatever occasion, wedding, baby showers, birthday party, or any other celebration, we can bring to you one of this beauties. Contact us for a quote.

For more images visit:

[www.instagram.com/dream\\_\\_sweet\\_\\_dream](https://www.instagram.com/dream__sweet__dream)





# Drinks



## Cocktail sugestions

Caipirinha	Cosmopolitan
Piña Colada	Bloody Mary
Mojito	Moscow Mule
Margarita	Mai Tai
Cuba libre	Espresso Martini

**Note:** other options can also be made and prices vary. Please contact us for a quote.

## Red Wines

- Miolo Tempranillo Touriga - Brazil. \$23.00
- Miolo (Tannat, Merlot, Cabernet Sauvignon) - Brazil. \$27.00
- Casillero Del Diablo - Chile \$19.00
- (Carmenere, Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz)
- Andeluna 1300 Malbec 2017 - Argentina. \$35.00



## White Wines

- Miolo Seleccion Pinot Grigio Riesling 2015 - Brazil. \$23.00
- Casillero Del Diablo (Chardonnay or Sauvignon Blanc) - Chile. \$19.00
- Andeluna 1300 Torrontes 2015 - Argentina. \$35.00

## Rose Wines

- Miolo Seleccion Rose Cabernet Sauvignon Tempranillo 2014 - Brazil. \$23.00
- Andeluna 1300 Malbec Rose 2015 - Argentina. \$35.00

## Sparkling Wines

- Miolo Sparkling Cuvee Traditional Brut 2012 - Brazil. \$32.00
- Jacob's Creek Reserve Chardonnay Pinot Noir. \$14.00
- Georg Jensen Hallmark Cuvée. \$42.00







# Services

**Cocktail style** is a perfect service for those who prefer a social and casual atmosphere and It is a good fit for smaller events, especially those of a more personal and festive nature because guests have the opportunity to mingle in a relaxed environment while sampling some tasty tit-bits whether having food out on stations or having waiters serving appetizers.

Brazuca Catering have a range of Canapés, finger food and substantial portions that can be served in your event (see our canapés list) in different combinations according to the size, location and other aspects.

**Buffet style service** is perhaps the most casual type of meal service. The food is arranged on tables where guests move along the buffet line and serve themselves. It is a good choice for a small budget as it is cost-effective because less staff are required. Variety is another advantage of this style as you are able to present a broad range of items giving your guests a number of options.

**Churrasco (Brazilian barbecue)** which originated in southern Brazil is one of the most popular and appreciated dish in Brazil. It uses a variety of meats, which is cooked on a purpose-built "churrasqueira", a barbecue grill. All our range of Churrasco meals can be served in a buffet accompanied by salads, sauces, bread and butter.

**Food stations** are another big trend in party planning, and one that brings a lot of culinary excitement to an event. Brazuca Catering introduces the "**Churrasco Bar**", with the same items as the Buffet, but meats are cooked and served by the staff on a charcoal grill. Trust us, your guests are going to love this! In addition to a fabulous presentation you get more options in terms of selection, doneness, quantity and information as the staff can chop, grill and also explain what is been served.

**Share plates (or family style)** have become the new trend in catering service, making possible for guests to try several dishes and choose their own portion sizes. Brazuca Catering presents its own version of share plate borrowing the idea of parrilla from our neighbors Argentineans and Uruguayans, who are masters of barbecue.

The meat is served on the table in hot amber grill platters, which gives a nice presentation and helps to keep the meat hot for longer than a normal platter. As well, tables are set with salads, breads and accompaniments.

One of the biggest benefits to a shared meal is the collective atmosphere it invites to the event, because it is very family-oriented and also helps guests get to know each other as they often help one another serve the food and chat while doing so.





**Caipirinha:** is Brazil's national cocktail, made with cachaça, sugar, and lime.

**Camarão na Moranga** (or prawns in a pumpkin): is creamy seafood stew made of prawns, cream cheese and coconut milk served in a Pumpkin.

**Chimichurri:** is a typical sauce from Uruguay and Argentina made from finely chopped parsley, minced garlic, olive oil, oregano, red pepper flakes and vinegar.

**Coraçãozinho** (chicken heart): is a Brazilian delicacy and very prized cut in any Brazilian BBQ.

**Coxinha:** is a popular food in Brazil consisting of chopped or shredded chicken meat, covered in dough, molded into a shape resembling a teardrop, battered and fried.

**Churrasco:** is the famous Brazilian Barbecue and uses a variety of meats, which are grilled over the ambers. It originated in southern Brazil is one of the most popular and appreciated dish in Brazil.

**Farofa:** is a toasted cassava or corn flour mixture is served alongside the main course or eaten as an accompaniment, an ideal accompaniment for "churrasco".

**Feijão tropeiro:** is a traditional Brazilian dish from Minas Gerais, Feijão Tropeiro is made with beans, chorizo, bacon, kale, eggs and cassava flour.

**Feijoada:** is the most popular Brazilian food with Portuguese origins. It is a delicious stew of black beans with beef, chorizo, smoked pork ribs and speck, served with rice, "farofa" and orange slices.

**Galinha escabelada:** is a Brazilian dish made with shredded chicken, creamed corn, onions, cream cheese and topped with crunchy potato straws (French fries).

**Kibe:** is a Brazilian snack with origins in the middle east and is a deep-fried croquette of beef and bulgur wheat, seasoned with garlic, onions, mint, and cinnamon.

**Lingüiça:** is a Brazilian style beef sausage made with fine pork and beef mostly used on churrasco.

**Manjar:** a Brazilian dessert made with coconut milk and condensed milk, black prune (with syrup).

**Molho a campanha:** is a type of sauce typical of Brazilian cuisine, prepared with red onion, tomato, capsicum, parsley, coriander, vinegar and olive oil.

**Moqueca de peixe** is a traditional Brazilian seafood dish recipe from the state of Bahia in northern Brazil. In essence, it is a tropical fish (Snapper) stew fragrant with garlic and peppers and enriched with coconut milk.

**Pão de queijo** (or Brazilian cheese bread): is a small, gluten free, baked cheese roll or cheese bun, a popular snack and breakfast food in Brazil.

**Picanha** (beef rump cap): is the most prized cut of beef in Brazil for churrasco, which is grilled median rare to deliver a succulent meat with a delicate smoky flavor.

**Quindim:** is a popular Brazilian baked dessert, made chiefly from sugar, egg yolks and ground coconut. It is a custard and usually presented as an upturned cup with a glistening surface and intensely yellow color. The mixture can also be made in a large ring mold (like a Savarin mold) in which case it is called a "**quindão**".

**Salada Gaucha:** is a South Brazilian potato salad made with potato, carrot, egg, olive, herbs and mayonnaise.

**Salpicão:** is a typical Brazilian chicken salad made with shredded chicken, carrot, corn, peas, red onion, crappers, sultanas, herbs and mayonnaise.

**Torta fria:** is a big, savory, multilayer sandwich cake, made with chicken, carrot, corn, peas and mayonnaise.