

2017-2018

CATALOGUE





TABLE OF CONTENTS

FOOD TYPE LIST

Churrasco (Brazilian BBQ).....	2
<i>Beef</i>	2
<i>Lamb</i>	2
<i>Pork</i>	2
<i>Chicken</i>	3
<i>Sausages</i>	3
<i>Seafood</i>	3
<i>Vegetarian</i>	3
<i>Bamboo skewers</i>	3
Saladas (Salads)	4
Acompanhamentos (Sauces, Dips & sides)	4
Comida de panela (Casserole Dishes).....	4
Sopas (Soups)	4

CANAPÉS LIST

Salgadinhos (savoury finger food & canapés)	5
<i>Deep-fried</i>	5
<i>Hot Canapés</i>	5
<i>Cold Canapés</i>	6
<i>Churrasco Bites</i>	6
<i>Espetinhos de Churrasco (bamboo skewers)</i>	7
<i>Churrasco Sliders</i>	7
<i>Fork food (bamboo boats)</i>	8
Docinhos (sweet canapés).....	8

SERVICE STYLES LIST

Cocktail	9
Buffet	10
Churrasco Bar (Service Station)	10
Parrilla Style Share Plate (Family style)	10
List of Itens for Buffet, Churrasco Bar and Parrilla	11
Packages for Buffet, Churrasco Bar and Parrilla	12
Staff	14



FOOD TYPE LIST

Churrasco (Brazilian BBQ)

Beef

Janela de costela is a wide size cut of beef ribs grilled slowly (aprox. 4 hrs.) until the meat gets off the bone, achieving excellent tenderness and a very rich smoky flavour to the meat.

Ripa de costela is the half of the "janela de costela" grilled faster than the latter (aprox. 2hrs) but still some tender and delightful meat.

Assado de tira is a thin cut of ribs traditional in Uruguay and Argentina, grilled fast with a light smoky flavour.

Picanha (beef rump cap) is the most prized cut of beef in Brazil, grilled median rare to deliver a succulent meat with a delicate smoky flavour.

Lamb

Meio cordeiro is half alamb (aprox. 7kg) grilled in the amber for a long time, which is the traditional way to barbecue in the pampas region. The result is wonderful, the meat is loose off the bone and the flavour: just amazing.

Paleta de cordeiro is the lamb shoulder slowly cooked to be tender and tasty.

Picanha de cordeiro (lamb rump cap), like the beef, it is nicely grilled and a very succulent cut.

Costeletas de cordeiro is a lamb cutlet grilled to medium rare to get a light smoky aroma.

Pork

Costela de porco is a Brazilian style pork ribs that, unlike the American style, has more meat and comes with the fat and skin on, which when slow grilled becomes crisp as the meat gets tender.

Barriga de porco is the Brazuca pork belly seasoned with herbs and spices nicely grilled with crisp skin.

Medalhão de porco is a pork loin medallion rolled on speck, which enriches the flavour of the meat.



Chicken

Galeto is a chicken thighs seasoned with herbs grilled until thoroughly cooked with gold and crispy skin.

Medalhão de frango com queijo is a chicken fillet filled with cheese and rolled on speck.

Asinha de frango is a chicken winglet seasoned with a Brazuca special sauce.

Cochinha de asa is chicken drumette seasoned with a Brazuca special sauce.

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

Sausages

Linguiça is a Brazilian style pork and beef sausage.

Salsichão is a tiny Brazilian smoked sausage.

Seafood

Whole Snapper is grilled for an extended time and served in buffet.

Tuna, Salmon and Lobster are grilled and served in bamboo skewers.

King Prawns, Scallops and Oysters are grilled and served as a canapés.

Vegetarian

Abacaxi assado com canela is a grilled pineapple with cinnamon sugar.

Cogumelo assado is a grilled mushroom with herbs and olive oil.

Cebola assada is a whole onion grilled in the amber.

Pimentão assado is a grilled capsicum.

Pão com alho is a Brazuca style garlic bread.

Bamboo skewers

Espetinho or churrasquinho is a very popular street food in Brazil. It is a small version of the traditional churrasco and a good alternative to quickly enjoy it in a work break or in public events. Brazuca Catering has a variety of types of meat and veggie espetinhos (see page 7) and we serve them in three different sizes, original (or large), medium and small. They are ideal for cocktail parties and food stalls.



Saladas (Salads)

Salada gaúcha (potato, carrot, egg, olive, herbs and mayonnaise).

Salpicão (shredded chicken, carrot, corn, peas, red onion, crappers, sultanas, herbs and mayonnaise).

Salada de feijão branco (Cannellini Beans salad, red onion, olives, tomato, tuna, peas, olive oil, vinegar and herbs).

Salada verde com tomate (Green salad with tomatoes).

Coleslaw salad (green and purple cabbage, carrot, green apple).

Cuscus salad (couscous, roasted pumpkin, eggplant and sweet potato).

Seafood salad (prawns, crabmeat, celery, red onion, shell pasta, herbs and mayonnaise).

Greek salad (tomato, cucumber, red onion, red capsicum, Greek olives, olive oil, vinegar and herbs).

Caesar salad (lettuce, bacon, parmesan, egg, anchovy, crouton, and Caesar dressing).

Acompanhamentos (Sauces, Dips & Sides)

Farofa is a toasted cassava flour mixture, an ideal accompaniment for "churrasco".

Farofa caseira: our homemade "farofa" comes with cassava flour, bacon, onion, red capsicum, olives and egg.

Chimichurri is an uncooked sauce used for grilled meat. It is made of finely-chopped parsley, minced garlic, vegetable oil, oregano, and white vinegar.

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

Queijo catupiry: brazilian most loved cream cheese.

Comida de panela (Cassarole Dishes)

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

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 (barramundi) stew fragrant with garlic and peppers, and enriched with coconut milk.

Camarão na moranga (or Prawns in a Pumpkin) is creamy seafood stew made of prawns, cream cheese and coconut milk served in a Pumpkin.

Sopas (Soups)

Caldo de feijão: black beans broth.

Creme de ervilha: green peas cream with onion and chopped speck.

Sopa de aipim: cassava soup with chorizo, speck and kale.



CANAPÉS LIST

Salgadinhos (savoury finger food & canapés)

(Minimum order: 25 of each)

Deep-fried

Coxinha de frango: potato and flour dough filled with shredded chicken.	\$2.50
Risoles: Brazilian style rissole with chicken or prawn.	\$2.50
Kibe: beef and bulgur wheat, garlic and onion croquette.	\$2.50
Croquete: Brazilian style croquettes with beef and cheese or ham and cheese.	\$2.50
Bolinho de aipim com carne: beef filled cassava fritters.	\$2.50
Bolinho de bacalhau: a popular Brazilian style codfish fritters.	\$2.50
Camarão empanado com queijo: breaded prawns with cheese.	\$2.90
Isca de peixe: crumbed fish whiting strips.	\$2.00
Mandioca frita: cassava chips.	\$1.50
Polenta com queijo: polenta chips stuffed with cheese.	\$2.50
Pastel frito: crust pie filled with assorted fillings (chicken, beef, prawn or cheese).	\$2.90

Hot Canapés

Pão de queijo: gluten free cheese-flavoured bread bolls.	\$2.40
Pão de queijo recheado: fillings (cheese, ham, Kransky or guava paste).	\$2.90
Empadinha: Brazilian style mini-pie filled with chicken, cheese, prawn, quail egg, or palmito (heart of palm).	\$2.50
Pastel de forno: baked crust pie filled with assorted fillings (chicken, beef, prawn or cheese).	\$2.90
Cachorrinho quente: mini Brazilian hot-dog.	\$2.90
Linguiça ao pão: Brazilian sausage and molho a campanha on a baguette slice.	\$2.40
Caldinho de feijão: black beans broth served in a espresso cup.	\$1.50



Cold Canapés

Barquetes de ceviche: boat tartlets filled with chopped ceviche and avocado puree and caviar.	\$3.70
Barquete de frutos do mar: boat tartlets filled with chopped prawns, crabmeat, celery, red onion, herbs and mayonnaise.	\$2.90
Palmito tartlet: rectangle tartlet filled with heart of palm sauce.	\$2.90
Salpicão crostini: crostini topped with Brazilian shredded chicken salad.	\$2.50
Sanduche de peru e maçã: rectangle brown turkey and apple sandwich.	\$2.40
Sanduche de espinafre e tomate seco: triangle white bread sandwich filled with spinach and dried tomato.	\$2.40
Sanduche de salmão defumado: smoked salmon, cucumber and dill cream cheese rolled in a flat bread.	\$2.90
Torta fria no palito: five layer multicolour sandwich picks.	\$2.40
Brazilian flag sandwich: green, yellow and blue sandwich picks.	\$2.40
Salpicão slider: Brazilian shredded chicken salad on a bun.	\$4.80
Pulled pork slider: pulled pork with coleslaw salad on a bun.	\$4.80
Salaminho no palito: Salami, bocconcini, cherry tomato and basil pick.	\$2.90
Ovo de codorna no palito: Quail egg, olive and cherry tomato pick.	\$2.40

Churrasco Bites

(Minimum two per person is recommended)

Picanha (Ramp cap).	\$1.00
Assado de tira (beef ribs strip).	\$1.30
Costeletas de cordeiro (Lamb cutlets).	\$4.50
Barriga de porco (pork belly).	\$1.50
Asinha de frango (chicken winglet).	\$1.00
Cochinha de asa (chicken drumette).	\$1.00
King prawn.	\$4.50
Scallop.	\$3.00
Pão com alho (brazuca style garlic bread).	\$1.00



Espetinhos de Churrasco (bamboo skewers)

Mini (small)		Medium		Original (large)	
Eye fillet	\$2.90	Beef (picanha)	\$4.60	Beef (picanha)	\$8.40
Mini picanha	\$2.90	Lamb	\$4.60	Lamb	\$8.40
Costela	\$1.90	Pork	\$4.60	Pork	\$8.40
Coraçãozinho	\$1.00	Chicken	\$3.80	Chicken	\$6.90
Pork medallion	\$3.90	Coraçãozinho	\$2.50	Coraçãozinho	\$4.50
Chicken medallion	\$3.60	Tuna / Salmon	\$9.90	Prawn	\$13.90
Moreton BayBugs	\$4.80	Prawn	\$7.80	Vegetarian	\$6.90
		Vegetarian trio	\$3.80	Pineapple	\$4.90
		Pineapple	\$2.80		

Churrasco Sliders

	Half	Whole
Salschipão: Brazilian sausage with lettuce and tomato on a bread roll.	\$3.80	\$6.90
Mini Salchipão: mini smoked sausage with chopped tomato, onion and herbs on a mini hot dog bread.		\$2.90
Bauru de picanha: rump cap with mayonnaise, tomato, lettuce and cheese on a bread roll.	\$4.20	\$7.50
Cordeiro ao pão: lamb shoulder (or ramp cap) with coleslaw salad on a bun.	\$4.20	\$7.50
Galeto ao pão: chicken thighs meat with coleslaw salad on a bun.	\$3.80	\$6.90



Fork food (bamboo boats)

Churrasco	Costela & Salad: chopped beef ribs with potato salad and farofa. \$6.50
	Picanha & Salad: sliced beef rump cap with potato salad and farofa. \$5.90
	Cordeiro & Salad: chopped lamb shoulder with green salad and farofa. \$5.90
	Galeto & Salad: chopped chicken thighs with coleslaw salad and farofa. \$ 5.40
Casserole Dish	Feijoada: black beans stew accompanied with rice, farofa and orange. \$5.90
	Moqueca: fish stew accompanied with rice and fried cassava. \$6.90
	Camarão na Moranga: mash pumpkin topped with prawns stew. \$7.60

Docinhos (sweet canapés)

(Minimum order: 50 of each)

Churros com doce de leite: churros with Brazilian caramel dip.	\$2.50
Bolinho de chuva com banana: deep-fried doughnut filled with banana sprinkled with cinnamon sugar.	\$2.00
Brigadeiro: chocolate and condensed milk ball.	\$2.00
Beijinho: coconut and condensed milk ball.	\$2.00
Quindim: custard bonbon made from egg yolks, coconut and sugar.	\$2.00
Camafeu: condensed milk and walnut bonbon.	\$2.00
Cocada: popular Brazilian coconut candy.	\$2.00
Cajuzinho: cashew shaped peanut bonbon.	\$2.00



SERVICE STYLES

Cocktail Style

Cocktail service style is perfect 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 substantials that can be served in your event (see our canapés list) in different combinations according to the size, location and few other aspects as follows:

Packages

Churrasco and cold canapés (>30 pax)	Deep-fried, hot and cold canapés (>25 pax)	All range (>60 pax)
4 cold canapés 2 churrasco bites 2 mini or median espetinhos 1 churrasco boat, slider or large espetinho 1 sweet canapé (except deep-fried)	4 cold canapés 2 deep-fried canapés 2 hot canapés 1 fork food (casserole dish) 1 sweet canapé	4 churrasco options 4 cold canapés 4 any other option
Price per Canapé + staff	Price per Canapé + staff	Price per Canapé + staff

Observations:

- **Deep-fried and hot canapés** will be available where there is a kitchen or water and electricity is present.
- **All options above** (as other items from our range) can be served in stations as a **buffet**, however bamboo plates and forks will be necessary (and charged separately). Please contact us for more details.



Buffet

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.

See our packages list at the end of this section.

Observations:

- **Canapés** and other items from our range can be added to the buffet and charged individually. Please contact us for more details.

Churrasco Bar (Service Station)

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.

See our packages list at the end of this section.

Parrilla Style Share Plate (Family style)

Share plates 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 neighbours 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. Optionally, canapés (from our list) can be served as entrée shared plate or desserts share plate.

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.

See our packages list at the end of this section.



List of Itens for Buffet, Churrasco Bar and Parrilla

	Churrasco (Brazilian BBQ)	Portion (Aprox Size)
List 2A	Janela de costela (wide beef ribs)	400gr
List A	Costela de porco (pork ribs)	200gr
	Ripa de costela (median beef ribs)	200gr
	Paleta de cordeiro (lamb shoulder)	200gr
List B	Chicken and cheese medalion	200gr
	Picanha (beef ramp cap)	200gr
	Picanha de cordeiro (lamb ramp cap)	200gr
List C	Assado de tira (thin beef ribs)	150gr
	Galeto (chicken thighs)	200gr
	Costeletas de cordeiro (lamb cutlets)	60gr
	Medalhão de porco (pork medalion)	100gr
	Linguiça (Brazilian sausage)	150gr
	Barriga de porco (pork belly)	120gr
List D	Linguicinha defumada (smoked sausage)	50gr
	Cogumelo assado (mushroom)	60gr
	Cebola assada (onion)	100gr
	Pimentão assado (capsicum)	75gr



Saladas (Salads)

Salada gaúcha (potato salad)	200gr
Salpicão (chicken salad)	200gr
Salada de feijão branco (Cannellini Beans salad)	200gr
Salada verde com tomate (Green salad with tomatoes)	100gr
Coleslaw salad	100gr
Cuscus salad	200gr
Seafood salad	200gr
Greek salad	100gr
Caesar salad	100gr

Sauces, Dips & Accompaniments

Farofa caseira	40gr
Molho a campanha	40gr
Farofa	20gr
Chimichurri	10ml
Bread and Butter	50gr

Packages for Buffet, Churrasco Bar and Parrilla

Special Package (Buffet only)

Special 1 - Seafood (>20pax)
1 portion of snapper (200gr)
1 portion of king Prawns (100gr)
1 portion of Scallops (100gr)
Moreton Bay Bugs (100gr)
1 item from list D
1 portion of salad (or 2 halves)
2 Accompaniments
Bread and butter
\$44.00 p/p + staff

Special 2 - Casserole (>25pax)
1 item from list A (or half A+)
1 item from list B or C
2 casserole dishes (100gr each)
1 portion of salad (or 2 halves)
1 portion of rice (100gr)
2 Accompaniments
Bread and butter
\$32.00 p/p + staff



Normal Packages (Buffet, Churrasco Bar, Parrilla)

Package 1 (>20pax)
1 portion of Janela de Costela 1 item from list C 2 items from list D 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$32.50 p/p* + staff

Package 2 (>25pax)
1 item of each list (A,B,C,D) 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$29.00 p/p* + staff

Package 3 (>25pax)
1 item from list A 1 item from list B 1 item from list C 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$27.00 p/p* + staff

Package 4 (>30pax)
2 items from list B 1 item from list C 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$25.00 p/p* + staff

Package 5 (>30pax)
1 item from list A 1 item from list B 1 item from list D 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$23.00 p/p* + staff

Package 6 (>30pax)
1 item from list B 2 items from list C 1 portion of salad (or 2 halves) 2 Accompaniments Bread and butter
\$23.00 p/p* + staff

* Prices are based on Buffet, extra \$3.00 are charged for Parrilla Style or Churrasco Bar

Staff



Recommended staff number:

	Cocktail	Buffet	Churrasco Bar	Parrilla
Up to 30 pax	1 chef + 1 waiter	1 chef	1 chef	1 chef + 1 waiter
30 to 60 pax	2 chefs + 2 waiters	1 chef + 1 waiter	2 chefs	1 chef + 2 waiters
60 to 90 pax	2 chefs + 3 waiters	2 chefs + 1 waiter	3 chefs	2 chefs + 3 waiters
90 to 120 pax	3 chefs + 4 waiters + 1 kitchen hand	2 chefs + 2 waiters + 1 kitchen hand	3 chefs + 1 waiter + 1 kitchen hand	2 chefs + 4 waiters + 1 kitchen hand
More than 120 pax	add 2 staff for each 30 pax	add 1 staff for each 30 pax	add 1 staff for each 20 pax	add 2 staff for each 30 pax

Special events

may require a bigger number of staff to manage timesheet requirements

Staff Rates:

	Weekday	Saturday	Sunday	Public Holiday
Waiter	\$25.00	\$35.00	\$45.00	\$55.00
Cocktail bartender	\$35.00	\$45.00	\$55.00	\$65.00
Supervisor	\$45.00	\$55.00	\$65.00	\$75.00
Kitchen hand	\$25.00	\$35.00	\$45.00	\$55.00
Chef	\$35.00	\$45.00	\$55.00	\$65.00
Head Chef	\$45.00	\$55.00	\$65.00	\$75.00