

FIRST COURSE



GOURMET SALAD BAR

- **SEAFOOD CITRUS SALAD**
A blend herbs lemon juice shrimp, and surimi crab roasted
- **ROASTED ARTICHOKES**
Tender roasted artichokes with garlic, and olive oil
- **BRAZILIAN POTATO SALAD**
Creamy mayo fresh herbs with carrots and potatoes
- **ROASTED EGGPLANT**
Perfect caramelized cubes with onions and bell peppers
- **SAUTEED MUSHROOMS**
With garlic white wine and soy sauce
- **SALPICÃO**
Brazilian chicken salad with carrots and cream mayo
- **SEASONAL FRUITS**
Fresh cut
- **BROCCOLI SALAD**
Branchlets
- **VINAIGRETTE**
Brazilian salsa with tomatoes, onions, and bell peppers
- **POMODORO PASTA SALAD**
Rich flavorful tomato pasta salad with green olives
- **TROPICAL ARUGULA SALAD**
With pineapple and cranberries
- **PRIMAVERA MIXED GREEN SALAD**
With fresh tomatoes and strawberries
- **CAESAR SALAD**
With romaine lettuce parmesan cheese, tomatoes, carrots, and croutons



HOT SIDE DISHES

- **BEEF RICE**
With beef, onions, bell peppers, and garlic
- **WHITE RICE**
Vegan with vegetable oil and garlic
- **BRAZILIAN STYLE BRAISED BEEF**
Slow cooked with bell peppers in a yucca root
- **MASHED POTATOES**
Oven roasted with garlic
- **PINTO BEANS**
With garlic and olive oil
- **FEIJOADA**
Brazilian black bean stew with beef and pork
- **OVEN ROASTED POTATOES**
With garlic and olive oil
- **BEEF LASAGNA**
Brazilian-style with creamy white sauce
- **SWEET POTATOES**
Oven roasted with rosemary and butter
- **SWEET PLANTAINS**
Deep fried
- **MOQUECA**
Fish and shrimp stew with coconut milk

An all-you-can-eat
experience!

SECOND COURSE



DESSERT

- **TRES LECHES**
(Soft moist cake soaked with a three milk mixture and topped with a lightly sweetened whipped cream)
- **BRIGADEIRO TRIO**
(This Brazilian classic made with sweet condensed milk and cocoa powder will be on your mind nonstop after the first bite! Get ready to fall in love)



HANDCRAFTED DRINKS

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HANDCRAFTED DRINKS

- **GOLD RUSH \$12.5**
(Fresh lemon juice honey syrup with smoother taste of Maker's Mark 46®)

