



Brazilian Themed Menus

Option A

Empadinhas

Tiny Brazilian Shrimp Pies – a flavorful mix of shrimp, peas and onions with a bit of cayenne pepper to add a zing to the pastry filled pie

Macadamia Crusted Chicken Breast Skewers

Served with a Mango Curry dipping sauce

Cherry Tomato, Miniature Mozzarella Balls and Basil Leaf Skewers

Drizzled with olive oil and sprinkled with red pepper flakes

White Bean Salad in a Chimichurri Lime Vinaigrette

Served on crispy Plantain Chips

Pork Tenderloin Satays

Drizzled with a pepper lime vinaigrette

Polenta Diamonds

Topped with a Roasted Vegetable Salsa

Banana and Coconut Tartlets and Key Lime Tartlets

Bite-sized tartlets garnished with fresh fruit

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Option B

Shredded Roasted Leg of Pork

with Pinto Beans, Tomato and Sweet Onion Served on a crispy edible spoon-shaped chip

Salpicao Salad (national Brazilian dish of chicken and potato)

Served in bite-sized barquette tarts

Beef Kabob Skewers with Chimmichuri Sauce

Beef Empanadas

Savory Latin flavored mini beef turnovers

Shrimp Skewers

Large Chilled Shrimp, Spiced slightly with blend of Brazilian spices and Skewered on sprigs of fresh Rosemary and Lemongrass stalks

Cherry Tomato, Miniature Mozzarella Balls and Basil Leaf Skewers

Drizzled with olive oil and sprinkled with red pepper flakes

Crispy Plantains

topped with a Tropical Fruit Salsa

Both options include a stationary display of assorted Cheeses, Fresh Grapes, Dried Fruit and Assorted Nuts – including Brazil Nuts!

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