



The Grill from Ipanema

SERVING AUTHENTIC BRAZILIAN FOOD SINCE 1992

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Give your guests a Brazilian culinary experience through the gaúcho churrasco, savory authentic hot dishes, fresh salads, decadent dessert and cocktails.

GAUCHO CHURRASCO PACKAGE

30 MINIMUM GUEST COUNT - 450 GUEST MAXIMUM COUNT

\$41.95
per person

cheese bread
4 meats
1 vegetarian
3 hot side dishes
2 fresh salads

\$44.95
per person

3 appetizers
cheese bread
4 meats
1 vegetarian
3 hot side dishes
2 fresh salads

\$46.95
per person

3 appetizers
cheese bread
4 meats
1 vegetarian
3 hot side dishes
2 fresh salads
2 dessert

Appetizers (choose 3)

Pao de Queijo

Popular Brazilian farm cheese bread

Coxinha de Galinha

Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried with a gourmet dipping sauce on the side

Bolinho de Bacalhau

Cod fish croquettes served with a dipping sauce on the side

Risoles

Shrimp empanadas

Pasteizinhos

Brazilian street market gourmet mini-empanadas (choice cheese, beef or veggie)

Bolinho de Feijoada

Black bean croquette with collard greens and cheese

Bolinho de Carne

Brazilian style meatballs served with a dipping sauce on the side

Abacate Maraja

Avocado stuffed with tomato, cilantro, onion and green pepper in a orange sauce. Served in a delicate pastry shell



Churrasco (choose 4)

Picanha

Noble cut of beef-grilled to perfection

Picanha com Alho

Picanha in a delicious garlic sauce

Chicken Breast Bacon

Chicken wrapped in bacon (optional).

Linguica Mineira

Gourmet sausage

Lombinho de Porco

Pork loin

Chicken Hearts



Vegetarian (choose 1)

Grilled Pineapple

Pao de Alho

Garlic bread with spices

Hot Side Dishes (choose 3)

Feijoada

The national Brazilia dish. A rich black bean stew prepared with pork meats, sausage, and beef.

White Rice

Arroz Biro-Biro

Fried rice with eggs, pasley, scallions, bacon bits, and potato chips

Feijao Tropeiro

Mixed of red beans, garlic, onions, cooked eggs, bacon, yuca roasted flour and scallions

Sautéed Seasonal Veggies

Brazilian Potato Salad

Potato, boiled eggs, carrots, corn, peas, apples and mayonnaise. Greens to decorate

Fried Banana

Fried Yuca

Roasted Sweet Potato

Greens Beans

Traditional arofa

Roasted ground yuca with seasoning and garlic



Salads

(choose 2)

Brazilian Vinnaigrette GF

Pico de Gallo

Salad Verde GF

House green salad with spring mix greens, tomato, cucumber and olives

Tropical Salad GF

Spring mix greens, watercress, mango, cucumber, onions, cherry tomatoes and orange

Tabouleh Salad GF

Ceaser Salad GF

Romaine lettuce, olive oil, lemon juice, anchovies, parmesan cheese

Waldorf Salad GF

Mixed of lettuce, green apples walnuts, celery, green grapes, and mayonnaise

*Complimentary signature dipping sauce and gourmet salad dressing GF



We provide disposable chafing dishes, serving utensils, cutlery and napkins.
We provide full rental for regular glassware, dishes, silverware and tablecloths and napkins. Please consult your event manager for a quote.

Dessert

(choose 2)

Mousse de Queijo e Calda de Goiabada GF

Brazilian style cheesecake with guava sauce

Mousse de Maracuja GF

Passion fruit mousse

Pudim de Leite GF

Caramel flan

Pudim de Coco GF

Coconut flan

Brigadeiro e Beijinho GF

Traditional Brazilian truffles



GF Gluten free

Food

Menu as described to include only the freshest of ingredients, prepared with unparalleled care and creativity.

Bar Package

We will be happy to customize a bar package to serve your event. We offer imported & domestic beer, Brazilian cocktails such as the caipirinha & batidas, red, white & sparkling wine, mixed drinks, regular coke & diet, regular & sparkling water and juices.

*Bar Package starts at \$15 per person.

Allergies

Many of the foods we prepare contain ingredients that people may be allergic to such as nuts, wheat, or eggs. Please notify your event manager if any of your guests have any dietary restrictions.

TGFI is happy to customize a menu to fit any food restrictions.

For Delivery Only

TGFI Team can drop food off and set it up at the buffet station.

Grill on Site

For the Churrasco Experience, TGFI will grill onsite and serve the meat. Our personnel staff will need to determine if the event area is appropriate for grilling on site.

A \$250 grill fee will be applied.

Service Personnel - Full Catering Service

For full catering services, we provide dedicated personnel to serve your event. The service time will be provided according to the event time, as well as set-up and clean-up. Per your request, our event manager will provide a cost proposal for the personnel to serve your event. Should there be changes in the time of the function, or number of guests, additional charges will be reflected in your final invoice.

Sales Taxes

All applicable sales taxes will be charged unless customer can present a valid tax exemption certificate for the jurisdiction of the event location. Please forward a copy of your exemption certificate if applicable.

Estimated cost

The Estimated Total Cost is based on the duration of your event (including set-up and clean-up time) and the guest count projection requested. *Estimated Food & Bar Cost is subject to change due to increase in product cost.

Deposit

50% of estimated total cost is due upon execution of contract.

Cancellation Policy

Two Weeks Notice: Full deposit refunded

One Week Notice: 50% deposited refunded

Two Days Notice: 25% deposit refunded

One day or Same Day Notice: 0% deposit refunded.

TGFI will be happy to issue a credit towards another event in house or catering service if event is cancelled due to natural disasters or acts of nature.