

## SPECIAL MENU - DINNER BUFFET

\$54.95 per person (plus tax & service)

With Two Hours Open Bar (House Cocktails)

Passing Trays during the One Hour/Three Hours – \$98.95/\$115.95 per person (plus tax & service)

Included beverages: Premium Brazilian Cocktails (Caipirinha), Imported and Domestic Bottled Beers, Chilean Wines, Assorted Sodas

Room Fee: \$800.00

Additional Options: You can choose any other item from our regular menu (additional charges may apply).

### FIRST COURSE (CHOOSE FIVE)

#### Coxinha de Galinha <sup>(g)</sup>

Chicken croquette stuffed with provolone cheese.

#### Bolinho de Bacalhau <sup>(g)</sup>

Codfish croquette. *(Passing trays)*

#### Churrasquinhos

Grilled skewer served with farofa (ground yuca roasted with garlic and butter) and vinaigrette. Choice of: Beef or chicken. *(Passing trays)*

#### Frango à Passarinho

Crispy fried chicken pieces on the bone. *(Served at the Buffet)*

#### Mandioca Frita <sup>(ve)</sup>

Fried yuca. *(Passing trays)*

#### Abacate Marajá

Mini shell stuffed with avocado, shrimp, tomato, cilantro, onion, green pepper, and a house-made dressing. *(Passing trays)*

#### Pão de Queijo <sup>(v)</sup>

Fried cheese bread, crispy on the outside, soft on the inside. *(Passing trays)*

### SECOND COURSE (CHOOSE FOUR)

#### Moqueca de Peixe à Baiana

Prepared with our homemade tomato sauce, fresh cilantro, onion, green pepper, palm oil, and coconut milk for a rich, flavorful blend. Served with pirão and rice.

#### Picanha Grelhada

Grilled sirloin cap served with rice, black beans, farofa and vinaigrette. Choice of: French fries, collard greens, or sautéed vegetables.

#### Bobó de Camarão

A shrimp stew with yuca, cilantro, onion, tomato, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice and sautéed fresh vegetables.

#### Feijoada

Brazil's national dish. A rich stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, and orange wedges.

#### Frango ao Molho Branco

Chicken breast sautéed in a light cream sauce with capers, onions, and parsley.

*All buffet dishes are served with house green salad, rice, black beans, sautéed mixed vegetables, sautéed collard greens, and farofa (roasted yucca flour with garlic and butter).*

### SECOND COURSE (CHOOSE FOUR)

#### Frango Copacabana

Grilled chicken breast served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.

#### Linguine Cabo Frio

Pasta with chicken breast sautéed in a light cream sauce with capers.

#### Linguine Frango à Malagueta

Pasta with chicken breast sautéed in a sauce of five cracked peppers, onion, broccolis, zucchini, and carrots. *(Very spicy)*

### DESSERT (CHOOSE TWO)

#### Pudim de Coco <sup>(v)</sup>

Sweet coconut flan.

#### Pudim de Leite <sup>(v)</sup>

Sweet caramel flan.

#### Mousse de Maracujá <sup>(v)</sup>

Passion fruit mousse.

#### Mousse de Queijo com Crème de Goiaba <sup>(v)</sup>

Brazilian-style cheese mousse topped with melted guava sauce.

<sup>(ve)</sup> Vegan

<sup>(v)</sup> Vegetarian

<sup>(g)</sup> Contains Gluten

18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.