



BRASITAS OFF SITE CATERING OPTIONS

B R A C A

CREATIVE LATIN CATERING

by Brasitas Restaurants

FULL BAR SETUP \$500

SETUP INCLUDES: BAR TABLES, BAR TOOLS, GARNISH JARS, BEVERAGE TUBS AND SERVICE ICE COOLERS. PLEASE INQUIRE FOR CUSTOM COCKTAIL MENUS AND BAR PACKAGES.

DELIVERY \$25

FOR JUST DELIVERY, SERVICE IS COMPLIMENTARY FOR ORDERS OVER \$500. ORDERS LESS THAN \$500 WILL HAVE A \$25 DELIVERY FEE. ADDITIONAL CHARGES MAY APPLY FOR LARGER ORDERS AND BEYOND FAIRFIELD COUNTY.

FULL SERVICE

MINIMUM OF 4 HOURS. FOR A FULL SERVICE EVENT, THE STAFF MUST ARRIVE AT LEAST ONE HOUR BEFORE TO SET UP. MORE TIME MAY BE REQUIRED FOR LARGER EVENTS. RENTALS OF ANY TABLEWARE, SERVINGWARE OR GLASSWARE IS THE RESPONSIBILITY OF THE CLIENT. MINIMUM RATIO OF 20 GUESTS TO 1 SERVER AND 40 GUESTS TO 1 BARTENDER IS REQUIRED TO ENSURE PROPER SERVICE. THE USE OF A FULL KITCHEN IS REQUIRED

SERVER \$30 PER HOUR

BARTENDER \$35 PER HOUR

KITCHEN ASSISTANT \$40 PER HOUR

CHEF \$50 PER HOUR

WE CAN CUSTOMIZE MENUS AND SERVICES FOR ANY TYPE OF EVENT!

CATERING MENU



**WEDDINGS, REHEARSALS, SHOWERS,
BIRTHDAYS, CORPORATE, PRIVATE VENUE SPACES**

CONTACT US AT:

BRASITAS OF NORWALK

203 354 7329

430 MAIN AVE.
NORWALK, CT 06851

BRASITAS OF STAMFORD

203 323 3176

954 MAIN STREET
STAMFORD, CT 06902

HOST YOUR PARTY AT BRASITAS!

CONTACT US TO MAKE ARRANGEMENTS TO HOST YOUR PARTY AT BRASITAS! BOTH OUR STAMFORD AND NORWALK LOCATIONS HAVE PRIVATE ROOMS AND PATIOS AVAILABLE.

WWW.BRASITAS.COM

IG:@BRASITASCATERING

APPETIZER MENUS

PRICE PER PIECE.
MINIMUM OF A DOZEN PER APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA
½ TRAY \$35 FULL TRAY \$65

GUACAMOLE
16 OZ. \$20 36 OZ. \$40

QUESADILLAS \$3.50
BLACK BEAN & CHEESE IN A FLOUR
TORTILLA *V

EMSPANADAS \$4
CHICKEN, PORK, OR SIRLOIN, SERVED
WITH A CREAMY GUAJILLO SAUCE

AREPAS \$4.50
SWEET CORN CAKES TOPPED WITH
SHREDDED CHICKEN SOFRITO,
GUACAMOLE, AND CREMA FRESCA*GF

TACOS DE PESCADO \$5
BAJA STYLE FISH TACOS, CABBAGE,
CHILE AIOLI

COCONUT SHRIMP \$4.50
SERVED WITH MANGO GINGER
CHUTNEY

CEVICHE \$8 PER PERSON
SHRIMP, CALAMARI, FRESH LIME JUICE,
CILANTRO, TOMATO, RED ONION,
JALAPENO *GF

PINCHOS DE CARNE \$5
GRILLED SKIRT STEAK SKEWERS
SERVED WITH CHIMICHURRI SAUCE
*GF

PINCHOS DE CHORIZO \$3.50
COLOMBIAN STYLE CHORIZO
SKEWERS SERVED WITH CHIMICHURRI
SAUCE

PINCHOS DE YUCCA \$4
CRISPY YUCCA & MANCHEGO CHEESE
CAKES SERVED WITH CHIMICHURRI
SAUCE *V

PINCHOS DE VEGETALES \$3.50 *VE
SERVED WITH CHIMICHURRI SAUCE

LUNCH DELIVERY CATERING MENUS

MONDAY-FRIDAY UNTIL 3 PM ONLY.
ALL ORDERS MUST BE PLACED 24 HOURS IN ADVANCE.
CUSTOM OPTIONS AVAILABLE.

MENU 1

\$20 PER PERSON 15 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS &
PICO DE GALLO SALSA

SALAD

MIXED GREENS, TOMATOES,
CUCUMBERS, FETA CHEESE,
CITRUS VINAIGRETTE

MENU 2

\$30 PER PERSON 15 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA

SALAD

MIXED GREENS, TOMATOES,
CUCUMBERS, FETA CHEESE, CITRUS
VINAIGRETTE

MENU 3

\$35 PER PERSON 15 PERSON MINIMUM

APPETIZERS

PLANTAIN CHIPS & PICO DE GALLO
SALSA

SALAD

MIXED GREENS, TOMATOES,
CUCUMBERS, FETA CHEESE, CITRUS
VINAIGRETTE

ENTREE

ARROZ CON POLLO
JASMINE RICE, PULLED CHICKEN
SOFRITO, CHORIZO, GREEN PEAS

SIDE

BLACK BEANS

ENTREES

LOMO SALTADO
SAUTÉED SIRLOIN STEAK STRIPS WITH
TOMATOES, ONIONS, CILANTRO

POLLO CARIBENO
SAUTÉED CHICKEN IN A COCONUT
CURRY SAUCE WITH SHAVED CELERY,
RAISINS, CILANTRO

SIDES

WHITE OR YELLOW JASMINE RICE
BLACK BEANS

ENTREES

LOMO SALTADO
SAUTÉED SIRLOIN STEAK STRIPS WITH
TOMATOES, ONIONS, CILANTRO

POLLO CARIBENO
SAUTÉED CHICKEN IN A COCONUT
CURRY SAUCE WITH SHAVED CELERY,
RAISINS, CILANTRO

CAMARONES AL AJILLO
SAUTÉED SHRIMP IN A GARLIC, WHITE
WINE, CHILE INFUSED SAUCE

SIDES

WHITE OR YELLOW JASMINE RICE
BLACK BEANS

CREATE YOUR OWN DINNER CATERING MENU

ALL ORDERS MUST BE PLACED
24 HOURS IN ADVANCE.
15 PERSON MINIMUM FOR ALL ORDERS

SALADS

ENSALADA DE PERAS

ARUGULA, PEAR, FENNEL,
CARAMELIZED PECANS, MANCHEGO
CHEESE, PASSIONFRUIT VINAIGRETTE

ENSALADA DE AGUACATE

MIXED GREENS, AVOCADO,
CUCUMBER, CHERRY TOMATOES, FETA
CHEESE, CITRUS VINAIGRETTE

ENSALADA DE KALE

KALE, ROASTED SWEET POTATOES,
ORANGE SEGMENTS, PEPITAS, DATES,
CITRUS DRESSING

ENTREES

COSTILLAS DE RES

RIOJA BRAISED BONELESS BEEF
SHORT RIBS

LOMO SALTADO

SAUTÉED SIRLOIN STEAK STRIPS
WITH TOMATOES, ONIONS, CILANTRO

CARNE ASADA

GRILLED BLACK ANGUS SKIRT STEAK
SERVED WITH CHIMICHURRI SAUCE

CHURRASCO

GRILLED GRASS FED PRIME NEW
YORK STRIP STEAK SERVED WITH
CHIMICHURRI SAUCE

POLLO A LA PARILLA

CHIMICHURRI MARINATED ORGANIC
CHICKEN

POLLO CARIBENO

SAUTÉED CHICKEN IN A COCONUT
CURRY SAUCE

CAMARONES AL AJILLO

SAUTÉED SHRIMP IN A GARLIC,
WHITE WINE, CHILE INFUSED SAUCE

SALMON A LA PLANCHA

PAN SEARED FAROE ISLANDS
SALMON FILETS

PAELLA VALENCIANA

CHICKEN, CHORIZO, SHRIMP,
MUSSELS, CLAMS, CALAMARI,
VEGETABLES IN SAFFRON RICE



SIDES

JASMINE RICE
MORO RICE
BLACK BEANS
MANCHEGO RISOTTO
SWEET PLANTAINS
CRISPY YUCCA CAKES
ROASTED FINGERLING POTATOES
SAUTÉED SPINACH
ROASTED ASPARAGUS
SAUTEÉD KALE AND CORN



DESSERTS



DULCE DE LECHE FLAN

TRES LECHES CAKE

CHURROS WITH DARK
CHOCOLATE SAUCE

CREPES WITH DULCE DE LECHE
SAUCE

TROPICAL FRUIT SORBETS

