

CATERING SERVICES WITH BRAZILIAN HERITAGE
BY EXECUTIVE CHEF VANDERLEI BERNARDI



OFFSITE CATERING

BUFFET | ONSITE GRILLING | LUNCH BOXES
GRAZING TABLES | APPETIZERS

BRING AWARD-WINNING BRAZILIAN CUISINE &
HOSPITALITY TO YOUR NEXT EVENT



www.avebrazil.com/catering
catering@avebrazil.com

Appetizers are offered as per piece in increments of 10. 🔥 Icon indicates that appetizer is served warm.

\$3 APPETIZERS

- Caprese Skewers // cherry tomato or sun-dried tomato, mozzarella, prosciutto or salami
- Peppadew // with herbed cream cheese
- Signature Bruleed Bacon Slices // with brown sugar and red pepper flakes
- Plantain Chips and Chimichurri

\$3.50 APPETIZERS

- Roasted Potato Bites // with bacon and herbed cream cheese or herbed cream cheese and shrimp
- Brazilian Shrimp Cocktail Shooters // with house-made cocktail sauce and chimichurri
- Brazilian Empanadas // shrimp or beef with chimichurri or basil jalapeno aioli 🔥
- Yucca Fries // with parmesan cheese and basil jalapeno aioli 🔥
- Lobster & Shrimp Bisque Shooters 🔥
- Bacon-Wrapped Jalapenos // with cream cheese 🔥
- Brazilian chicken salad mini-slider on cheese bread
- Salmon Cheesebread Crackers // with smoked salmon cream cheese, caper, and smoked salmon
- Salmon Ceviche Shooters
- Grilled Shrimp Bites 🔥
- Grilled Chicken Bites // wrapped in bacon topped with tomato chimichurri 🔥
- Steak Bite Shooter // with au gratin potatoes 🔥

HOSTING AN
APPETIZER PARTY?
ASK US ABOUT OUR CHEF
ACTION STATIONS OR
COMBINE WITH A
GRAZING TABLE!

\$4 APPETIZERS

- Grilled Scallops // wrapped in bacon 🔥
- Filet Mignon Bites // with a cherry tomato 🔥

CHEF ACTION STATIONS

A la plancha action station manned by a chef for one hour! Pricing is per person + \$75 chef fee

- 2oz Sirloin Steaks with 3oz Au Gratin Potatoes **\$9**
- Brunch - Omelettes or Scrambled Eggs **\$8** *ham, bacon, veggies, asparagus, parmesan & cheddar cheese*
- Brunch - Waffles/Red Velvet Waffles or Salted Caramel French Toast **\$8**
fresh fruits, whipped cream, maple syrup, butter, pecans, nutella, caramel, chocolate sauce
- Au Gratin Bar **\$8.50** *(CHEF FEE NOT NEEDED, ADDITIONAL \$50 ATTENDANT FEE ADDED)
bacon, shredded cheeses, sour cream, green onion, caramelized onion, truffle oil, sauteed mushrooms // 5oz au gratin
- Grilled Cheese Bar **\$9** *mozzarella, smoked gouda, parmesan, cheddar, grilled chicken, salami, bacon, veggies*
- Chicken and Waffles **\$6** *chicken wrapped in bacon on housemade fluffy waffle with syrup*



Grazing tables are a party pleaser! With various elements and an over-the-top display, guests are wowed with an assortment of items sure to please even the pickiest of eaters! Tables vary in size, from 4-18ft (required to be provided if just drop off event). Set up Curator \$150 | Min. of 25 people, min. 2 hour set up. Please make dietary restrictions known upon inquiry. Per person pricing.

PLANTAIN CHIPS AND DIPS // \$5

An assortment of brazilian hot sauce, jalapeno basil aioli, and chimichurri with plantain chips

ARTISAN // \$26

// \$14

GRAZING TABLE ONLY ADD ON TO BUFFET OR
ONSITE GRILLING MENU / LIGHTER PORTIONS

- 4-6 Seasonal fruit selections
*may include: papaya, mango, strawberries, blackberries, blueberries, grapes
- 4-6 Seasonal vegetable selections
*may include: cucumbers, carrots, peppadew, bell peppers, olives, asparagus
- Charcuterie // 2 cheeses, 2 delicatessen meats
*Items may include: manchego cheese, brie, smoked gouda, salami, prosciutto
- 2 Dips
*Items may include: housemade flavored cream cheeses, honey, chimichurri
- Artisan Bread or Crackers

BRUNCH // \$30

- Includes items from Artisan Grazing Table
- 2-3 Breakfast Proteins
*Items may include: Bacon, hardboiled eggs, fritattas
- 3-4 Assorted Breakfast Pastries
*Items may include: waffles, donuts, donut holes, croissants, mini bagels
- 2 Additional Dips
*Items may include bacon + herb cream cheese, pineapple honey cream cheese

APPETIZER PARTY FOR
THE MAIN MEAL?
ADD 3-6 PASSED OR
STATIONARY APPS & AN
ACTION STATION!



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Min order for 10 people. Served in aluminum pans. All buffet packages include disposable plates, serving utensils, and plasticware. |

Disposable chafing dish + fuel \$9 per set | Upgraded plastic plates & silverware +\$1.50/person |

Staffed Price includes chaffers, basic buffet decor, upgraded disposables, setup, breakdown & 4 hour event time. Min. 30ppl.

All orders subject to a \$35+ delivery charge based on mileage from restaurant.

Drop off orders have an added 10% service/production fee. Staffed orders have an added 20% service/production fee & 8.25% tax

	DROP OFF PRICE	STAFFED PRICE	
CHEF'S SPECIAL - Caesar Salad <i>with romaine, parmesan cheese, croutons, and caesar dressing</i> - Marinated grilled chicken breast, 2.5 ounces - Grilled bottom sirloin steak, 2.5 ounces - Roasted potatoes and garlic rice	\$15		
PACKAGE ONE - Caesar Salad <i>with romaine, parmesan cheese, croutons, and caesar dressing</i> - Grilled sirloin steak wrapped in bacon - Chicken Leg marinated in beer + herbs - Grilled Argentinian Pork Sausage - Choice of 2 sides + chimmichurri	\$21	\$37	
PACKAGE TWO - Caesar Salad <i>with romaine, parmesan cheese, croutons, and caesar dressing</i> - Grilled sirloin steak wrapped in bacon - Marinated grilled chicken breast - Chicken Leg marinated in beer + herbs - Grilled Argentinian Pork Sausage - Choice of 2 sides + chimmichurri	\$24	\$40	
PACKAGE THREE - Caesar Salad <i>with romaine, parmesan cheese, croutons, and caesar dressing</i> - Grilled sirloin wrapped in bacon - Marinated grilled chicken breast - Grilled Salmon - Grilled Argentinian Pork Sausage - Choice of 3 sides + chimmichurri	\$29	\$45	

SIDES

- Roasted Potatoes
- Garlic Rice
- Grilled Vegetables
- Black Beans
- Grilled Pineapple
- Caramelized Bananas
- Yucca Fries
- Substitute Au Gratin Potatoes **+\$3pp**
- Substitute Sautéed Asparagus Mix **+\$2pp**

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Served individually packaged, comes with 2 sides of choice. Sides must be same for group (with exception of dietary restrictions).
Can label box lunches by name upon request. Minimum order: 10

VEGETARIAN

\$14

- Seasonal grilled and sauteed vegetables
- Grilled pineapple
- Sides (same as group choice)

EXPRESS

\$17

- Chicken Breast wrapped in bacon
- Chicken Leg marinated in beer + herbs
- Argentinian Pork Sausage

CORPORATE

\$20

- Sirloin wrapped in bacon
- Chicken breast wrapped in bacon
- Argentinian Pork Sausage

EXECUTIVE

\$22

- Top Sirloin Steak, aged 21 days, seasoned
- Bottom Sirloin wrapped in bacon
- Chicken Leg marinated in beer + herbs

PRESIDENTIAL

\$29

- Top Sirloin Steak, aged 21 days, seasoned
- Bottom Sirloin wrapped in bacon
- Chicken Leg marinated in beer + herbs
- Argentinian Pork Sausage
- Marinated Chicken Breast

SIDES

- Roasted Potatoes
- Garlic Rice
- Grilled Vegetables
- Black Beans
- Grilled Pineapple
- Caramelized Bananas
- Yucca Fries
- Substitute Au Gratin Potatoes **+\$3pp**
- Substitute Sauteed Asparagus Mix **+\$2pp**

ADD ONS

MEATS + SEAFOOD

- 3 oz Chicken Leg | \$4
- 3-4 oz Chicken wrapped in bacon | \$5
- 3 oz Argentinian Pork Sausage | \$4
- 4-5 oz Top Sirloin Steak | \$8
- 3.5 oz Sirloin wrapped in bacon | \$6
- 3-4 oz Grilled Salmon | \$7
- Lamb Chop | \$13
- 6 oz Filet Mignon | \$15

CARVING STATION

\$150 Chef Service

- Salmon Filet | \$100 | serves 12
- Beef Tenderloin | \$175 | serves 12
- Pork Ribs | \$50 | serves 6
- Bottom Sirloin | \$75 | serves 12
- Lamb Rack | \$50 | serves 8

SALAD

- Caesar Salad | \$3.50
- Chef's Salad | \$3.50
- Wedge Salad | \$6
- Add Grilled Chicken Breast | \$3

HOT SIDES

- Garlic Rice | \$3
- Black Beans | \$3
- Roasted Potatoes | \$3
- Yuca Fries | \$3
- Grilled Vegetables | \$4
- Au Gratin Potatoes | \$5
- Sauteed Asparagus Mix | \$5
- Cup of Lobster Bisque | \$5

COLD SIDES

- Artisan Breads \$2
- Potato Salad | \$3
- Grilled Pineapple | \$3
- Apple & Grape Salad | \$4
- Caprese Salad | \$4
- Shiitake Mushrooms in wine | \$5
- Plantain Chips and Chimichurri | \$3
- Bruleed Bacon | \$3

HOUSE-MADE SAUCES

- Chimichurri | \$1
- Hot Sauce | \$1
- Basil Jalapeno Aioli | \$1

Prices reflected are per person. Min order 10



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Includes grill(s) (1 grill per 100 guests) + chef + staffing (5 hours @ \$30/hr, includes set up, break down + event time), onsite catering coordinator, upgraded disposable plates + utensils, buffet decor, delivery within 30 mile radius of restaurant. Does not include beverages or dessert. 8.25% tax + 20% production fee. Food & Beverage minimum: \$3,000.

BUFFET \$65 PER PERSON

TABLESIDE SERVICE \$80 PER PERSON

FIRST COURSE *Choose one*

Caesar Salad

- Romaine lettuce, fresh parmesan, herbed croutons

Chef's Salad

- Romaine lettuce, cucumbers, tomatoes, heart of palm

SECOND COURSE

GRILLED MEATS

- Top Sirloin
- Chicken Wrapped with Bacon
- Bottom Sirloin
- Argentinian Pork Sausage
- Chicken Legs

HOT SIDES *Choose two*

- Roasted Potatoes
- Garlic Rice
- Grilled Vegetables
- Black Beans
- Au Gratin Potatoes **+\$3pp**

COLD SIDES *Choose one*

- Grilled Pineapple
- Green Beans
- Roasted Carrots
- Fresh Beets
- Broccolini with Garlic **+\$2pp**

MEATS + SEAFOOD

- Lamb Chop | **\$7**
- Filet Mignon | **\$6**
- Salmon | **\$4**
- Shrimp | **\$4**
- Picanha | **\$4**

EXTRA SIDES

- Potato Salad | **\$2**
- Chicken Salad | **\$3**
- Caprese Salad | **\$3**
- Asparagus | **\$2**
- Fried Banana | **\$2**

CARVING STATION

\$150 Chef Service

- Salmon Filet | **\$100** | serves 12
- Beef Tenderloin | **\$175** | serves 12
- Pork Loin | **\$50** | serves 12
- Pork Ribs | **\$50** | serves 6
- Bottom Sirloin | **\$75** | serves 12
- Lamb Rack | **\$50** | serves 8

BREADS

Cheese Bread | **\$8 per Dozen**
Add **\$600** for Oven rental
Artisan Breads **\$2**

BEVERAGE STATION | **\$4**

- Beverage service containers
- Flavored water
- Iced water
- Iced tea
- lemon wedges + a variety of sugars
- disposable cups + straws

HOUSE-MADE SAUCES

- Chimichurri | **\$1**
- Hot Sauce | **\$1**
- Basil Jalapeno Aioli | **\$1**

Prices reflected are per person. Min order 10

ADD ONS

WE CAN ACCOMMODATE DIETARY RESTRICTIONS!

- Gluten Free • Halal • Vegetarian
- Egg Free • Keto • Pescatarian
- Dairy Free • Vegan • Pork-free... and more!

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CATERING DESSERTS & NON-ALCOHOLIC BEVERAGES

FULL SIZE DESSERTS **individually packaged. Min. order 10*

\$7 EACH

New York Cheesecake

- *with raspberry sauce*

Chocolate Mousse Cake

- *three-layer chocolate cake with a dark fudge icing*

Tres Leches Cake

- *cake soaked in 3 kinds of milk, topped with whipped cream*

Key Lime Pie

- *garnished with a creamy meringue*

Brazilian Flan

- *brazilian caramel custard*

Chocolate Molten Cake

- *with a hot fudge center*

DESSERT TRAYS

\$3 PER PERSON

- Includes one mini slice of our New York Cheesecake or Chocolate Mousse Cake (min 10)

CUSTOM HAND-CRAFTED CAKE

PRICE VARIES

- A creative and delicious cake from an award-winning baker made to your preferences ordered through our event coordinator. Ask us for more details. Five day notice required.

INDIVIDUAL BEVERAGES

- Sodas by the Can | **\$2**
- Iced Tea | **\$10 per gallon**
includes complimentary lemon wedges and a variety of sugars
- Bottled Acqua Panna or Pelligrino Water | **\$5 per liter**
- Brazilian Limeade | **\$20 per gallon**
Available with full service caterings only. Must be served immediately.
- Freshly Squeezed Limeade | **\$16 per gallon**
- Ice | **\$5 per bag**

BEVERAGE STATION **available only for staffed catering events*

\$4 PER PERSON

- Beverage service containers
- Iced water + 1 Flavored Water

30 person minimum or \$150 set up

Choose 1: Pineapple, Mint & Lemon // Strawberry & Lime // Cucumber & Lemon // Mixed Citrus

- Iced tea (lemon wedges + a variety of sugars included)
- Disposable cups + straws + 1 6ft table + 1 tablecloth



ADD ON TO BEVERAGE STATION, YOU PROVIDE THE ALCOHOL - WE COVER THE DETAILS

ADD BASIC BAR & MIXERS

+\$2 PER PERSON

add on to beverage station

- Sodas: Coke, Diet Coke, Sprite, Club Soda, Tonic Water
- Garnishes Lemons, Limes
- Extra 6ft table + 1 tablecloth + Bar Equipment + Drink Menu Sign

ADD COCKTAILS BAR BASE & MIXERS

+\$6 PER PERSON

add on to beverage station

- Sodas: Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Lemon Juice, Lime Juice, Simple Syrup, Grenadine, Bitters, Oranges
- Garnishes Lemons, Limes, Cherries, Olives, Salt, Sugar, Mint
- Extra 6ft table + 1 tablecloth + Bar Equipment + Drink Menu Sign

ADD COFFEE BAR STATION

+\$5 PER PERSON

- Onsite Brewed Coffee from custom Brazilian coffee blend | Flavors, sugar stirers, sugars, white paper cups, mini marshmallows, whipped cream, cinnamon sticks, chocolate pretzel sticks, caramel sauce, etc

BAR SERVICES

Bartender \$40 per hour | Bar Decor **price varies**

Custom Cocktails & Welcome Bar - Mojito, Margarita, Bloody Mary, Champagne, Caipirinhas **price varies**

RENTALS + FINER TOUCHES

China / Silverware / Glassware // **Starts at \$3/person**

- We're happy to arrange these items for you! Over 50 guests, we'll have to subrent from a 3rd party vendor. Pricing subject to added delivery/pick up fees.

Entertainment // Photo booths, DJ's, Caricature artists, etc. // **Starts at \$200+**

- We'll gladly arrange these vendors for you-- feel free to use your own if you prefer!
- Elevated Decor & Floral // **Price varies**
- Upgraded Linens and Napkins // **Starts at \$2/napkin and \$25/linen**
- Rented Chafing Dishes + sternos // **\$20 each**
- Disposable Chafing Dishes + Sternos // **\$10 each**



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Where did the name Avenida Brazil come from?

- From our Executive Chef, Chef Vanderlei Bernardi -- *"The name Avenida Brazil was inspired by my home. I was born and raised in the South of Brazil on a small hard-working farm in the country, Avenida Brazil, a busy street found throughout Brazil, was a symbol to me when I was young of what dedication to one's craft could create. Our catering incorporates quality, Brazilian style grilling and our award winning services. We strive to bring our Brazilian Heritage to all we do in our home of Houston since 2008."*

Do you have minimum order requirements?

\$120 for pick-up (available during open hours)

\$400 for delivery (plus delivery fee)

- \$2500 for on-site grilling

How does onsite grilling work?

- Our grill can operate indoors or outdoors, however it will depend on the rules of the venue as our grill uses propane. For groups of 100 guests and less, one grill will be needed, two grills for 101-249 and three grills for 250+ guests. The grill requires a dedicated plug and a 10x10 ft area to be operable. We require a \$2,500 food & beverage minimum plus \$300+ delivery charge for the first grill and \$100 per extra grill and staffing charges (2 hours for setup and 1 hour for breakdown will automatically be added plus time of event).

How do I reserve my event?

- We need the catering contract approved and a 50% deposit to secure your event date.. We accept payment via credit card or check.

What is the Service or Production Fee?

- A 10-20% Service Fee will be included in the final billing on all catering orders. The Service Fee covers the use of our equipment, liability insurance, fees, permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the personnel.
- **When do I need to give my final guest count?**
- Customer must finalize number of orders 72 hours (3 days) in advance. Once final number is received, there may not be any changes that can be made for decreases. We will try our best to accommodate any increased numbers.

What is the cost of the serving staff?

- \$30/hr for first 6 hours, then \$50/hr thereafter. Serving begins when food is picked up from the restaurant and ends upon return to establishment. We charge 1-2 hours for set up and 1 hour for breakdown plus the time of the event.

Bartenders

When is the Final Payment due?

- We require final payment for all catering orders at the time of the final guest count-- 72 hours prior to the event.

What does