

# *Paris* CATERERS

## BRAZILIAN FEAST

### **APPETIZERS**

#### **Casquina de Siri**

Lump crabmeat, seasoned with green peppers, tomato filet and onions sautéed in palm oil and coconut milk sprinkled with shredded coconut

#### **Bolinhos de Bacalhau**

A delicate and mouth watering cod fish ball served with a citrus tartar sauce

#### **Empanadinhas**

Turnovers filled with meat, chicken, seafood or cheese

#### **Coxinha**

Pear-shaped chicken and cream cheese croquette

#### **Salada Tropical**

Hearts of palm, avocado and sliced tomatoes attractively set upon young lettuce, decorated with sliced orange and olives, showered with traditional vinaigrette

#### **Salada Brasileira**

Sliced avocado and hearts of palm with traditional mayonnaise sauce

#### **Abacate con recheio de Camarao o de Siri**

Avocado half filled with crabmeat or shrimp salad delicately tossed with salsa aurora

#### **Xinxim de Galinha**

Mouth watering boneless morsels of chicken and baby shrimp sautéed in palm oil with diced onions and garlic in a cashew and ground peanut sauce

#### **Frango a Passarinho**

Boneless chicken fried and topped with a garlic lemon and white wine sauce



**Lombo de Porco a Mineira**

Grilled pork loin served with purée of black bean, collard greens and farofa

**Churrasco de Lombo**

Seasoned cubed pork skewered and grilled

**Brazilian National Dish:**

**Feijoada**

A delightful stew combining black beans, beef and pork cuts, smoked meats served with orange slices, white rice, farofa and collard greens

**Vatapa**

Bahia favorite dish! A blend of fish and shrimp cooked in peanut butter, coconut milk and fresh tomatoes sautéed in palm oil accented with dried shrimp

**Bobo de Camarao**

Shrimp in a light purée of fresh yucca, coconut milk and peanut butter sautéed in palm oil

**Camarao a Baiana**

Shrimp cooked with tomato and green pepper sautéed in palm oil and coconut milk

**Moqueca De Bacalhau**

Cod fish cooked in a sauce made with sautéed onions, fresh tomatoes and green peppers

**Bolinhas de queijo**

Fried bananas as side dish

**DESSERTS**

Brigadeiros

Brazilian Coconut Pie

Banana Cake With Nuts

Docinhos de Abodora

Passionfruit or Papaya Crème

Coconut/Raisin Pudding

Flan

Assorted Nut Cookies

Caipirinha

