



BRASITAS OFF SITE CATERING OPTIONS

DELIVERY & PICKUP

THERE IS NO MINIMUM FOR PICKUPS. THERE IS A FLAT \$25 DELIVERY FEE FOR ALL ORDERS. ADDITIONAL CHARGES MAY APPLY FOR LARGE ORDERS AND BEYOND A 20-MILE RADIUS.

FULL SERVICE

WE CAN CUSTOMIZE MENUS AND SERVICE FOR ANY TYPE OF EVENT. OUR FOOD PRESENTATION STYLES INCLUDE: PASSED APPETIZERS, DECORATIVE GRAZING TABLES, BUFFET STYLE, AND INDIVIDUALLY PLATED. THERE IS A MINIMUM OF 4 HOURS OF ON-SITE SERVICE FOR ALL STAFF. MINIMUM RATIO OF 20 GUESTS TO 1 SERVER AND 40 GUESTS TO 1 BARTENDER IS REQUIRED TO ENSURE PROPER SERVICE. RENTALS OF ANY FURNITURE, TABLEWARE, OR GLASSWARE IS THE RESPONSIBILITY OF THE CLIENT. SITE VISIT OF KITCHEN IS REQUIRED PRIOR TO EVENT.

PORTABLE BAR SETUP

\$500 AVAILABLE IN WHITE OR BLACK
INCLUDES: BAR, BAR TOOLS, GARNISH JARS, BEVERAGE CHILLING TUBS AND SERVICE ICE COOLERS. GLASSWARE OR ICE NOT INCLUDED. PLEASE INQUIRE FOR OUR CUSTOM COCKTAIL MENU AND OPEN BAR PACKAGES.



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.

B R A C A
CREATIVE LATIN CATERING

by Brasitas Restaurants

CATERING M E N U



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

FOR ORDERS & QUESTIONS

203 550 9667
WWW.BRASITAS.COM
@BRASITASCATERING

BRASITAS OF NORWALK
203 354 7329
430 MAIN AVE.
NORWALK, CT 06851

BRASITAS OF STAMFORD
203 323 3176
954 MAIN STREET
STAMFORD, CT 06902

LUNCH

DELIVERY CATERING MENUS

MONDAY-FRIDAY UNTIL 3 PM ONLY. CUSTOM OPTIONS AVAILABLE.
SERVING UTENSILS INCLUDED WITH ALL ORDERS.
PLATEWARE AND SILVERWARE AVAILABLE FOR ADDITIONAL CHARGE

MENU 1 GRAB & GO

\$18 PER PERSON 10 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA *VE

MENU 2

\$20 PER PERSON 10 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA *VE

SALAD

MIXED GREENS, CHERRY TOMATOES,
CUCUMBERS, FETA CHEESE, CITRUS
VINAIGRETTE *V

MENU 3

\$30 PER PERSON 10 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA *VE

SALAD

MIXED GREENS, CHERRY TOMATOES,
CUCUMBERS, FETA CHEESE, CITRUS
VINAIGRETTE *V

MENU 4

\$35 PER PERSON 10 PERSON MINIMUM

APPETIZER

PLANTAIN CHIPS & PICO DE GALLO
SALSA *VE

SALAD

MIXED GREENS, CHERRY TOMATOES,
CUCUMBERS, FETA CHEESE, CITRUS
VINAIGRETTE *V

*VE: VEGAN

*V: VEGETARIAN

*GF: GLUTEN FREE

APPETIZER MENU

PRICE PER PIECE. MINIMUM OF A DOZEN PER APPETIZER

PLANTAIN CHIPS & PICO DE GALLO SALSA
*VE

½ TRAY \$35 FULL TRAY \$65

GUACAMOLE *VE

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

QUESADILLAS \$3.50
BLACK BEAN & CHEESE IN A FLOUR
TORTILLA (OTHER PROTEIN OPTIONS
AVAILABLE) *V

EMPAÑADAS \$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

BAJA STYLE FISH TACOS \$5
CITRUS CABBAGE SLAW, CHILE AIOLI

ENTREES

CUBANO WRAP
BURRITO DE CARNE
BURRITO DE POLLO
BURRITO DE VEGETALES

SIDE SAUCES

CREMA FRESCA, GUACAMOLE,
HOMEMADE HOT SAUCE

ENTREE

ARROZ CON POLLO
JASMINE RICE, PULLED CHICKEN
SOFRITO, CHORIZO, VEGETABLES

SIDE

BLACK BEANS

ENTREES

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

ENTREES

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

SIDES

WHITE OR YELLOW JASMINE RICE
BLACK BEANS

ENTREES

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

ENTREES

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

ENTREES

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

SIDES

WHITE OR YELLOW JASMINE RICE
BLACK BEANS

DELIVERY

CATERING MENUS

CREATE YOUR OWN DINNER CATERING MENU

AVAILABLE FOR PICKUP, DELIVERY, OR ON-SITE FULL SERVICE

10 PERSON MINIMUM FOR ALL ORDERS

SALADS

ENSALADA DE PERAS

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



SIDES

JASMINE RICE

MORO RICE

BLACK BEANS

MANCHEGO RISOTTO

SWEET PLANTAINS

CRISPY YUCCA CAKES

ROASTED FINGERLING POTATOES

SAUTÉED SPINACH

ROASTED ASPARAGUS

SAUTÉED KALE AND CORN

ENTREES

COSTILLAS DE RES

RIOJA BRAISED BONELESS BEEF
SHORT RIBS



LOMO SALTADO

SAUTÉED SIRLOIN STEAK STRIPS
WITH TOMATOES, ONIONS, CILANTRO
*GF



CARNE ASADA

GRILLED BLACK ANGUS SKIRT STEAK
SERVED WITH CHIMICHURRI SAUCE
*GF

DESSERTS



DULCE DE LECHE FLAN

TRES LECHES CAKE

CHURROS WITH DARK
CHOCOLATE SAUCE

CREPES WITH DULCE DE LECHE
SAUCE

TROPICAL FRUIT SORBETS



PLEASE INQUIRE FOR OUR FULL APPETIZER MENU