



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 MENU



**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

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

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

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

ENSALADA DE AGUACATE

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

ENSALADA DE KALE

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

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

CHURRASCO

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

POLLO A LA PARILLA

CHIMICHURRI MARINATED ORGANIC
CHICKEN *GF

POLLO CARIBENO

SAUTÉED CHICKEN IN A COCONUT
CURRY SAUCE *VEGAN OPTION *GF

CAMARONES AL AJILLO

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

SALMON A LA PLANCHA

PAN SEARED FAROE ISLANDS
SALMON FILETS *GF

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

SAUTÉED 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



APPETIZER MENU

PRICE PER PIECE. MINIMUM OF A DOZEN PER APPETIZER

PLANTAIN CHIPS & PICO DE GALLO SALSA
*VE
1/2 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

EMPANADAS \$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

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
SERVED WITH SUNDRIED TOMATO
CHIMICHURRI

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

PINCHOS DE VEGETALES \$3.50
GRILLED SEASONAL VEGETABLE SKEWERS
*VE

PLEASE INQUIRE FOR OUR FULL APPETIZER MENU