

CATERING  
HALAL MENUS



BRAZILIAN EXPERIENCE  
TO YOUR EVENT

**AVENIDA BRAZIL**  
CHURRASCARIA STEAKHOUSE

# HALAL CATERING MENU

BRING OUR BRAZILIAN HERITAGE TO YOUR HOME OR OFFICE!



EXECUTIVE  
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. 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 sine 2008.*

## CATERING BUFFET

Served in aluminum pans. All buffet packages include Chimichurri. Disposable chafing dish + fuel \$7 per set  
Upgraded plastic plates & silverware +\$1.50 Staffing: \$30/hour per server (setup, breakdown & event time). Min order: 10

### HALAL PACKAGE 1 \$21

- Caesar Salad
- Chicken Breast 6oz
- Salmon 4oz
- Choice of two sides

### HALAL PACKAGE 1 \$29

- Caesar Salad
- Chicken Breast 4oz
- Salmon 4oz
- Shrimp (six)
- Choice of two sides

### HALAL PACKAGE 1 \$35

- Caesar Salad
- Chicken Breast 4oz
- Salmon 4oz
- Shrimp (six)
- Ribeye 8oz
- Choice of two sides

<b>SIDE OPTIONS</b>	Roasted Potatoes	Grilled Vegetables	Grilled Pineapple	Substitute Au Gratin Potatoes +\$3pp
	Garlic Rice	Vegetarian Black Beans	Caramelized Bananas	Substitute Sauteed Asparagus Mix +\$2pp

## ONSITE GRILLING + SIDES

Grill and chef, \$450 + \$350 for each additional grill needed. Food and Beverage Minimum \$2,500  
20% Service Charge | Staffing: \$30/hour per server (3 hours set up and breakdown plus event time)  
Minimum number of servers determined by restaurant.

**SELF SERVE BUFFET \$60 per guest | TABLE SIDE SERVICE \$65 per guest**

### FIRST COURSE

**SALAD** Caesar or Spring Mix

### SECOND COURSE

#### MEAT

- Receive all items listed below
- Halal Filet Mignon Steak
  - Chicken Breast
  - Beef Ribeye Steak
  - Lamb Chops
  - Shrimp
  - Salmon

#### HOT SIDES

- Choose two
- Roasted Potatoes
  - Garlic Rice
  - Grilled Vegetables
  - Black Beans
  - Au Gratin Potatoes +\$3pp
  - Sauteed Asparagus Mix +\$2

#### COLD SIDES

- Choose one
- Grilled Pineapple
  - Green Beans
  - Roasted Carrots
  - Fresh Beets
  - Broccoli with Garlic +\$2

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 70 guests and less, one grill will be needed, two grills for 71-249 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 \$450 grill + chef charge for the first grill and \$300 per extra grill and staffing charges (2 hours for setup and 1 hour for breakdown will automatically be added plus time of event).

**PRICED PER ITEM / A LA CARTE**

Minimum order 10. Served in aluminum pans or plastic platters. Disposable chafing dish + fuel \$7 per set  
Upgraded plastic plates & silverware +\$1.50 Staffing: \$30/hour per server (setup, breakdown & event time).

**GRILLED MEATS**

Halal Filet Mignon, 6oz. | \$15  
Chicken Breast, 3-4oz. | \$5  
Lamb Chops | \$13

Beef Ribeye, 12oz. | \$19  
Shrimp (3) | \$4  
Salmon, 3-4oz. | 7

**CARVING STATION**

**\$150 Chef Service**  
Salmon Filet \$100 serves 12  
Lamb Rack \$50 serves 8

**SALAD**

Caesar Salad \$3  
Spring Mix \$3  
Heart of Palm & Avocado \$5  
Add Grilled Chicken Breast \$3

**COLDSIDES**

Potato Salad \$3  
Grilled Pineapple \$3  
Apple & Grape Salad \$4  
Caprese Salad \$4

**HOT SIDES**

Garlic Rice \$3  
Vegetarian Black Beans \$3  
Roasted Potatoes \$4  
Grilled Vegetables \$4

Au Gratin Potatoes \$5  
Sautéed Asparagus Mix \$5  
Lobster Bisque (halal) \$5 cup

**SAUCES**

Chimichurri \$1  
Hot Sauce \$1

**DRINKS**

Sodas \$2  
Iced Tea \$8 per gallon  
Aqua Panna \$4

Brazilian Limonade \$10 per gallon  
Ice \$5 per bag

**DESSERTS**

**FULL SIZE DESSERTS**

Individually Packaged \$6 per slice

New York Cheesecake  
With strawberry sauce

Chocolate Mousse Cake  
Decadent three-layer chocolate cake  
with a delicious dark fudge icing

Key Lime  
Sweet & tart, garnished with a  
creamy meringue

**CAKE PLATTER**

Small 10-15 guests \$60 | Medium 15-20 guests \$80 | Large 20-25 guests \$100  
Cheesecake & Chocolate Mousse Cake, two small slices per guest

**RENTALS & FINER TOUCHES**

Flower Arrangements \$30+ & Delivery  
Entertainment \$200+  
DJs, Bands, Samba Dancers & more

Chaffing Dishes \$15 rental (metal) | \$7 disposable  
Cream Table Linens \$8-\$12  
Cream Linen Napkin \$1

China Price Varies Per Piece \$1-\$3  
Plates, Salad Plate, Dessert Plate, Fork, Steak Knife,  
Tongs, Water Glass, Wine Glass  
Groups with 50 or more guests - please contact A Finer  
Event or Aztec

All arrangements made through Avenida Brazil are subject to a 20% service fee

**FAQ**

- **Where do you get your meats?** We order our Halal meats from certified Halal distributors- please ask us for our most up to date purveyors.
- **Are your meats Zabiha?** Our Filet Mignon Steak and Lambs chops are Zabiha. All Halal meats that we serve are Zabiha unless otherwise noted (with the exception of Seafood).
- **Do you have minimum order requirements?** Our minimum is 10 guests for catering.
- **Can I order catering for a wedding?** Absolutely! Lets schedule a consultation with a coordinator & chat about the big day!
- **When do you need the final headcount?** Customer must finalize number 72 hours (3 days) prior. Once the final number is sent, there may not be any changes. We will try our best to accommodate any increased numbers.
- **Can we order less servings when we're expecting more guests?** Each serving is for one person and we do not suggest ordering for less otherwise there could be a shortage of food.
- **What is the cost of 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 plus 20% service.
- **When is final payment due?** Final Payment at the time of the final guest count 72 hours prior to the event.