



BRAZILIAN STEAKHOUSE

CHURRASCARIA SAUDADES



RECIPE BOOK 2023

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PREPARED VEGETABLES

SUPERFOOD SALAD



Ingredients:

- 1 Package of Superfood Salad
(KALE, BRUSSELS SPROUTS, NAPA CABBAGE, RED CABBAGE, RADICCHIO)
- Dried Cranberries
- Feta Cheese
- Balsamic Vinegar

Instructions:

- Open one full bag and add it to large 12 qt bowl
- Garnish with Feta Cheese and Dried Cranberries
- Drizzle lightly with Balsamic Vinegar

ROMAINE



Ingredients:

- 1 bag Romaine Lettuce

Instructions:

- Empty one bag of Romaine into large 12 qt bowl
- Check lettuce for any brown pieces, wilted lettuce or especially the lettuce stems and discard any unwanted pieces.

SPRING MIX



Ingredients:

- ½ - 1 bag Spring Mix Lettuce

Instructions:

- Empty one bag of Spring mix into large 12 qt bowl
- Check lettuce for any brown pieces, wilted lettuce or especially the lettuce stems and discard any unwanted pieces.

BOSTON BIB



Ingredients:

- 2-3 heads of Boston Bib Lettuce

Instructions:

- Remove lettuce stem and break up head into leaves
- Arrange the lettuce back into heads into large 12 qt bowl
- Check lettuce for any brown pieces, wilted lettuce or especially the lettuce stems and discard any unwanted pieces.

HEARTS OF PALM



Ingredients:

- 1-2 cans of Hearts of Palm

Instructions:

- Open 2 cans
- Slice hearts of palm in half diagonally
- Arrange ALL facing same direction on diamond plate

SLICED TOMATO



Ingredients:

- 4-5 Large Tomatoes
- ¼ cup Diced Basil/Parsley

Instructions:

- Rinse tomatoes
- Slice Tomatoes medium thickness round slices
- Arrange Tomatoes on Large oval plate
- Garnish with chopped basil/parsley

SLICED RED ONION



Ingredients:

- 1-2 Red Onions

Instructions:

- Slice onion in half, cut off ends of onion and peel onion
- Slice onion pieces in half rings
- Add to Medium size bowl

BABY CORN



Ingredients:

- one can baby corn

Prep Instructions:

- Open one can and rinse well
- Boil corn until tender, yet crunchy in the center
- Fry in a hot frying pan to sear corn
- Label and Date

Serving Instructions:

- Place in a black bowl
- Place on ice in salad bar

GRAPE TOMATO



Ingredients:

- 3-4 packages of Grape Tomatoes

Instructions:

- Rinse tomatoes under cold water
- Open package and remove any bruised/damaged tomatoes
- Add the remaining tomatoes to bowl

ROASTED MUSHROOMS



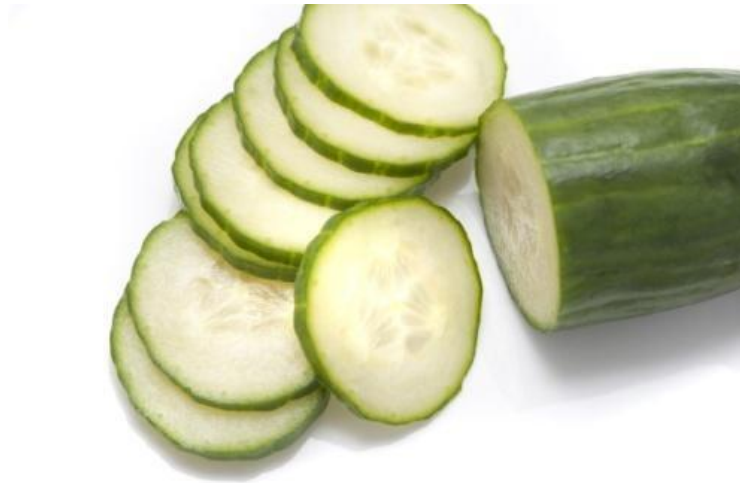
Ingredients:

- 2lbs Button Mushrooms
- Quarter cup of olive oil
- 1 tsp of salt
- 1 tsp pepper
- 2 cloves minced garlic

Instructions:

- Toss All ingredients in mixing bowl
- Roast in oven 7-10 minutes
- Very lightly drizzle with Truffle oil
- Place in medium bowl and serve

CUCUMBER SLICED



Ingredients:

- 3-4 Cucumbers

Instructions:

- Use mandolin slicer set at a 3mm setting
- Arrange in medium sized bowl

GREEN BEANS



Ingredients:

- 2lbs Green Beans
- 1 tsp salt

Instructions:

- Clean and snip the ends of green beans
- PREPARE ICE BATH IN CLEAN AND SANITIZED SINK!
- Steam green beans for 4-5minutes
- Immediately place cooked green beans into ice bath
- Remove after 2-3 minutes or as soon beans are cold
- Lightly salt green bean, toss
- Put in medium sized bowl and garnish with shaved orange zest

BROCCOLI



Ingredients:

- 4-5 heads of broccoli

Instructions:

- Rinse broccoli heads
- Cut broccoli into medium sized florets
- PREPARE ICE BATH IN CLEAN AND SANITIZED SINK!
- Steam broccoli for 4-5minutes
- Immediately place cooked broccoli into ice bath
- Remove after 2-3 minutes or as soon broccoli is cold

ASPARAGUS



Ingredients:

- 2-3 bunches

Instructions:

- Rinse asparagus bunches
- Cut off bottom white tips of the asparagus bunch
- PREPARE ICE BATH IN CLEAN AND SANITIZED SINK!
- Steam asparagus for 4-5minutes
- Immediately place cooked asparagus into ice bath
- Remove after 2-3 minutes or as soon asparagus is cold

ARTICHOKE HEARTS



Ingredients:

- 1 large can of Quartered artichoke hearts
- Chopped Parsley
- 1 tsp Red Pepper Flake

Instructions:

- Open can and DRAIN excess liquid
- Add Parsley, Red Pepper flake
- Toss and fill a medium sized bowl
- Garnish with and parsley

ROASTED ARTICHOKE HALVES

[pic here]

Ingredients:

- 1 large can of Quartered artichoke hearts
- pinch of salt
- pinch of ground black pepper
- sprinkle of granulated garlic
- finely chopped fresh garlic
- pinch Red Pepper Flake
- 2tbsp EVOO

Instructions:

- Open can and DRAIN excess liquid
- place in large silver mixing bowl
- Add salt, ground pepper, fresh garlic, red pepper flakes
- drizzle EVOO over mixture and toss
- bake on parchment paper on sheet pan in oven 350°F for 30min
- place on cooling rack
- when cool, place in cambro and refrigerate
- serve in black square bowl

ZUCCHINI



Ingredients:

- 5 Zucchini sliced
- 5 Squash sliced
- Blended Oil
- Salt and Pepper

Instructions:

- toss with oil, salt, pepper
- grill

BRUSSELS SPROUTS



Ingredients:

- Brussels Sprouts
- ¼ cup Oil
- Salt and pepper

Instructions:

- Rinse Brussels sprouts over cold water
- Cut the stems off Brussels sprouts and then cut in half
- Place in steel bowl and toss with oil, vinegar, salt, pepper
- Spread out on sheet pan and roast at 350°F for 8-10 minutes
- Place in medium size bowl

GARBANZO BEANS



Ingredients:

- Can garbanzo beans

Instructions:

- Rinse and place in small bowl

CANNED PEPPERS



Ingredients:

- 5 yellow peppers
- 5 red peppers
- Oil
- Salt
- pepper

Instructions:

- Cut peppers into lengthwise pieces and lightly drizzle with oil
- LIGHTLY Sauté in large pan on high medium for 5-6 minutes
- Let peppers cool
- Serve in medium sized bowl

SMALL BOWLS

BUTTER CHIPS



Ingredients:

- Butter chips

Instructions:

- Stack butter chips in small bowl

SHREDDED CARROTS



Ingredients:

- Shredded Carrots

Instructions:

- Fill small bowl with shredded carrots

SHREDDED PARMESAN



Ingredients:

- Shredded Parmesan Cheese

Instructions:

- Fill small bowl with shredded parmesan

PEPPERONCINI



Ingredients:

- Pepperoncini Peppers

Instructions:

- Using tongs fill small bowl with peppers

PEPPADEWS



Ingredients:

- Peppadews

Instructions:

- Open can of peppadews and drain MOST of the remaining liquid
- Fill a small bowl with peppadews
- Empty remaining peppadews from can and store in a Cambro or third pan in drawers

OLIVES



Ingredients:

- Kalamata Olives

Instructions:

- Fill small bowl with kalamata olives

EDAMAME



Ingredients:

- 1 bag of edamame

Instructions:

- Remove edamame from freezer at least 2 hours before service and let thaw
- If still frozen, place in Microwave for 4mins
- Fill small bowl with edamame

SEEDS



Ingredients:

- Seeds

Instructions:

- Fill small bowl with seeds

CRAISINS



Ingredients:

- Dried cranberries

Instructions:

- Fill small bowl with dried cranberries

DRESSINGS

RANCH



Ingredients:

- Ranch Dressing

Instructions:

- Fill small bowl with Ranch dressing

CAESAR



Ingredients:

- Caesar dressing

Instructions:

- Fill small bowl with Caesar dressing

BRAZILIAN VINAIGRETTE



Ingredients:

- 1 large white onion diced
- 6 diced tomatoes
- 1 cup chopped parsley
- ½ cup EVOO
- ½ cup white grape vinegar
- ½ cup water
- 1 tablespoon coarse Kosher salt
- ½ tablespoon black pepper

Instructions:

- Mix all ingredients, date & label, and serve.

BALSAMIC



Ingredients:

- Balsamic Vinaigrette

Instructions:

- Fill small bowl with balsamic vinaigrette

GREEN GODDESS



Ingredients:

- 1 cup Hellman's mayonnaise
- 1 cup chopped scallions, white and green parts (6 to 7 scallions)
- 1 cup chopped fresh basil leaves
- 1/4 cup freshly squeezed lemon juice (2 lemons)
- 2 teaspoons chopped garlic (2 cloves)
- 2 teaspoons anchovy paste
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 cup sour cream

Directions:

- Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt and pepper in a blender and blend until smooth. Add the sour cream and process just until blended. **If not using immediately, refrigerate the dressing until ready to serve.**

CHARCUTERIE

SMOKED SALMON



Ingredients:

- 1 whole Smoked Salmon
- Lemon slices
- Fresh dill

Instructions:

- Remove salmon from freezer the day before so it can thaw
- Remove salmon from packaging, careful not to damage fish
- Lay entire fish onto stone plate
- Remove any unsightly pieces
- Garnish with lemon slices and fresh dill

PROSCIUTTO



Ingredients:

- Prosciutto de Parma

Cleaning Prosciutto:

- When opening a new prosciutto remove from packaging and begin by taking off gold leaf.
- Next begin removing the skin, taking off layers of the white fat but careful not to take it all off. You should leave about an inch and half of white fat around meat.
- Then remove any yellow wax that still may be around where the gold leaf was.
- After the ham is completely trimmed, then cut it into roughly 6 chunks that will fit onto the meat slicer.
- Wrap pieces individually and add a day dot to each piece
- Place in freezer until ready for slicing.

Plating:

- Set slicer blade to 1
- Slice prosciutto and lay it ruffled and piled up on a long plate.

GENOA SALAMI



Ingredients:

- Genoa Salami

Instructions:

- Take salami out of plastic packaging, cut the strings, and then remove the skin from the salami.
- Cut salami log into 5-6 even pieces and then slice those in half to create half circle chunks.
- Wrap individual pieces and put day dot on each piece then place in the refrigerator.

Plating:

- Set slicer blade to 1
- Slice salami and lay it shingled on a long plate.

MANCHEGO



Ingredients:

- Manchego Cheese

Instructions:

- Remove cheese wheel from plastic packaging
- Cut wheel into 8 wedges
- Wrap individual pieces and put day dot on each piece then place in refrigerator

Plating:

- Set slicer blade to 2
- Slice Manchego and lay it shingled on a long plate.

GOUDA



Ingredients:

- Gouda slices

Instructions:

- Remove cheese Log from plastic packaging
- Cut Log into wedges
- Layer onto pan liner on half sheet pan
- Wrap pan and put day dot on wrap...put in low boy.

Plating:

- Flip pan liner onto wood board for display on ice bar

GRANA PADANO



Ingredients:

- Grana Padano Parmesan Cheese Wedge

Serving Instructions:

- Cheese wedge should be wrapped and put away in refrigerator every night
- Set the wheel on round cutting board and placed in the ice with tongs
- Using paring knife cut small thin chunks of cheese
- Place tongs on the round cutting board for customers to use

PREPARED SALADS

POTATO SALAD



Ingredients:

- 10lbs peeled Yukon gold medium size chop
- 5 celery stalks small diced
- 1 medium yellow onion small dice
- 4 carrots shredded
- 3 ½ cups of Hellman's Mayonnaise
- 4 tsp Salt
- 2 tsp Ground Black Pepper

Instructions:

- Boil potatoes until they are tender (tender enough to press a fork all the way through them)
- Drain all the water from potatoes
- MIX POTATO SALAD WHILE IT IS HOT!!!
- Combine all ingredients while hot and mix
- Label, Date and Cool Salad

CORN SALAD



Ingredients:

- 18 ears of corn un-shucked
- Juice of 2 limes
- 2 teaspoons coarse Kosher salt
- 3 teaspoons dark chili powder & 3 teaspoons mild chili powder mixed
- ¼ cup finely chopped cilantro
- 1 cup thinly diced red onion
- Pinch of black pepper

- 1 tablespoon cider vinegar
- ¼ cup Mayo
- ½ Teaspoon kosher salt
- 3 teaspoons dark chili powder & Mild Chili Powder mixed
- Juice of ONE lime
- ¼ cup finely chopped Cilantro
- ½ cup diced red onion

Instructions:

- Roast corn for 30min@350°F.
- When the corn is cool, cut the kernels off the cob, cutting close to the cob
- Toss the kernels in a large bowl with the red onions, salt, and mixed chili powders, salt/pepper and lime juice.
- Toss in the cilantro just before serving
- Taste for seasonings and serve cold.

TABBOULEH



Ingredients:

- 2 cups bulgur wheat
- 1 medium red onion finely chopped
- 2 cups Grape tomatoes CUT IN HALF
- 2 English cucumbers (remove seeds and dice)
- 2 Cups Scallions (omit if not on hand)
- 2 Cups mint (finely chopped)
- 12 bunches of Parsley (finely chopped)
- 2 whole lemons zest and juice
- ¾ cup olive oil
- SALT and Pepper TO TASTE

Instructions:

- Cook bulgur wheat in hot water until tender
- Cook 2 ½ cups of water to one cup bulgur wheat
- Cut herbs and scallions with a little olive oil
- Add all ingredients together

CHICKEN SALAD



Ingredients:

- 6lbs of Chicken cut into medium size cubes
- 1 ½ cup of white onions- small dice
- 2 apples diced with skin (use dicing press)
- 2 shredded carrots
- 1 ½ cups of Craisins
- ½ Cup Parsley
- 1 ½ mayonnaise
- 1 can condensed milk

Instructions:

- On a sheet pan roast cubed chicken, with onion, garlic Salt, pepper with olive oil
- Cook chicken to 165°F. Temp the largest part of the breast
- Cool chicken
- Dice chicken after cooling to small cubes
- Remove cooked garlic
- Mix mayo and condensed milk
- Add chicken and other ingredients to dressing and toss
- Cool salad

APPLE SALAD



Ingredients:

- 20 Granny Smith Apples
- Juice of 2 Limes
- 2 14oz cans Sweetened Condensed Milk
- 1 Cup GOLDEN Raisins
- ½ pineapple, diced and without center

Instructions:

- Dice apples and squeeze lemon juice evenly over apples (toss)
- Add condensed milk and mix
- Add raisins and pineapple and Mix
- Store in container and cool

ORZO PASTA SALAD



Ingredients:

- 1lb orzo pasta
- 2 quartered zucchini
- ½ lb sliced Grape tomatoes
- ½ C. Chimichurri Sauce

Instructions

- Cook the orzo according to the package directions, drain in a colander, and then let cool.
- Meanwhile roast zucchini in oven with 1Tb salt and 1-½ Tsp pepper at 350°F
- Combine zucchini in a bowl with the tomatoes.
- Pour the Chimichurri Sauce over top, and toss until everything is coated.
- Cool salad, label, date, and put it away
- Serve in medium size bowl

WHEAT BERRY



Ingredients:

- 1lb wheat berry salad
- 1 lb sliced Grape tomatoes
- 8oz Spinach Chopped
- ½ cup Feta

Instructions:

- Add wheat berry salad to mixing bowl
- Slice grape tomatoes in half
- Chop or chiffonade spinach
- Add veggies to bowl and mix into salad
- Put in medium size bowl
- Garnish with feta

PEAR SALAD



Ingredients:

- 12 Red or Green Pears
- 2 cups spinach
- Sprinkle of Granola
- Sprinkle of Craisins
- 1 Tbsp Sugar
- 1 Tbsp. EVOO (extra virgin olive oil)
- Pinch of salt
- Pinch of black pepper

Instructions:

- Prepare a bath of water and lemon juice for pears
- Slice pears into 1 inch slices and add to bath as you cut to prevent pears from turning
- Drain pears and toss with 1 tbsp of white sugar in metal mixing bowl
- Drizzle EVOO on inside of mixing bowl
- Add Spinach, Granola and Craisins, salt/pepper and toss

TOFU SALAD



Ingredients:

- 1 can Hearts of palm
- 1 brick Extra firm tofu
- 1 tbsp cornstarch
- 1 diced Red onion
- 1 pack sliced Grape tomato
- 1 Lemon juice
- ¼ cup Olive oil
- Salt and pepper to taste

Instructions:

- To prepare the tofu: Drain the tofu and use your palms to gently squeeze out some of the water. Slice the tofu into medium cubes.
- Line a cutting board paper towels, then arrange the tofu in an even layer on the towels. Fold the towels over the cubed tofu, then place something heavy on top (large cans of tomatoes) to help the tofu drain. Let the tofu rest for at least 10 minutes
- grill tofu
- Chop two stalks of hearts of palm into 1 inch thin rings
- Dice one whole red onion
- Slice one pack of grape tomatoes in half
- Combine veggies in metal mixing bowl, then add lemon juice, olive oil, white wine vinegar, salt and pepper. Toss and coat all veggies
- Then add tofu, toss again and lightly coat tofu
- Put in medium bowl, garnish with cilantro

BEET SALAD



Ingredients:

- Chioggia Beets
- 2 Sliced oranges
- EVOO

Instructions:

- Peel raw beets
- Boil beets in water, oil, orange slices
- Cool beets (once cooled remove beet skins with cloth)
- Slice beets in whole slices (rounded)
- Put in medium bowl

ADD-ONS

PÃO DE QUEIJO



Ingredients:

- 1 Kilo of Polvilho Manioca/Yuca Flour
- 5 eggs
- 3c parmesan
- 1C water
- 1C Whole milk
- 1C Blended Oil
- ½ tsp Salt

Instructions:

- Slightly boil water, milk, oil, and salt on the stove
- Place Flour in a large stainless steel bowl and spread to the sides
- Slowly add the boiled liquid and mix it with a large spoon
- Add eggs by placing them around the inside of bowl and mix with spoon
- Add parmesan and mix again to form a big ball
- Knead and fold several times to a smooth consistency so you can then form tablespoon sized balls
- Place balls on a bare sheet pan (no parchment paper) and Bake at 350°F for 20 minutes and place in Food Warmer for service.

Bare Pan can go directly to freezer (where it can be frozen for up to 3months).
Bake at 350°F for 30min from frozen state.

*Save leftovers every night in a sealed container in the refrigerator (including Sunday's) and place in warmer the next day for reuse.

CROUTONS



Ingredients:

- 1 Bag of Croutons

Instructions:

- Fill a medium sized bowl with croutons

MOZZARELLA BALLS



Ingredients:

- 1 tub of mozzarella balls
- Chopped parsley
- Red Pepper flakes

Instructions:

- Drain water from mozzarella balls
- Place mozzarella balls in medium sized bowl
- Sprinkle with parsley and pepper flakes

CANDIED BACON



Ingredients:

- Sliced Bacon
- 1 cup brown sugar
- Lightly sprinkle Red Pepper Flakes

Instructions:

- Lay bacon strips on graded sheet
- pat down a coat of brown sugar and sprinkle lightly with red pepper flakes
- Bake in the oven at 350°F for 10-15 minutes until crispy
- Place on cooling rack
- Break up bacon into large pieces
- Serve bacon in medium bowl next to the pork rinds

PORK RINDS



Ingredients:

- 1 cup Dried pork skins
- Adobo seasoning

Instructions:

- Put one cup of dried pork skins in a deep fryer at 350°F for 2-3 minutes or until all skins have popped.
- After frying place in metal bowl and toss with 1 tsp of adobo seasoning
- Place in medium sized bowl and serve

HOT SIDES

GARLIC MASHED POTATOES



Ingredients:

- 1 batch Potatoes (peeled)
- ½ cup of Half & Half
- 1 tsp garlic minced garlic
- Salt/Pepper
- 1 lb butter

Instructions:

- boil potatoes in water until fork tender
- heat cream, Half & Half, and butter
- Put cooked potatoes in standing mixer w/paddle attachment
- turn on mixer until potatoes are well mashed
- add 1/3 of warm liquid
- mix, scrape bottom of bowl with rubber spatula
- add the rest of liquid and mix until smooth, no lumps.
- add salt and pepper to taste.
- Never add cold liquid to hot potatoes.

CRISPY POLENTA



Ingredients:

- 4 lbs butter
- 1 cup salt
- 3 cups grated parmesan
- 4 qt half and half
- ½ container or 8oz chicken base
- 2 bags yellow corn Polenta mix

Instructions:

- heat butter, cream, chicken base to boil
- whisk in ½ bag of polenta
- turn off heat, switch to a spoon or spatula stir
- when all incorporated, mix the rest of bag
- add 3 cups parmesan cheese
- spread the mixture onto white pan, smooth with a rubber spatula
- make sure it is evenly spread
- let cool, in refrigerator
- cut into 5in length by 1 in wide strips
- now they are ready to deep fried

CARAMELIZED BANANAS



Ingredients:

- 1 full box of Bananas

Instructions:

- peel bananas
- cut bananas in half
- place a couple of bunches in DEDICATED deep fryer at 400°F
- fry until golden brown
- place three slices on a plate

RICE



Ingredients:

- 6 cups rice
- 12 cups water
- 2 tbsp butter
- 2 tsp salt
- 1 cup Finely chopped yellow onions and XXX of minced garlic

Instructions:

- Sauté onions with butter in a large pot.
- Add rice to pot and fry for a few minutes (don't burn rice)
- Add water and salt to the pot and cook 15-20 mins. on a swimmer's temp.
- After rice is cooked (until tender), serve up the needed rice, (into a round chafing pan) cover with foil and place inside the warmer.

BLACK BEANS (Feijão)



Ingredients:

- 1 Can of Beans
- 1 large white onion (Diced)
- 5 cloves of Garlic (Minced)

Instructions:

- heat 2 tablespoons of oil in a pan
- SWEAT (cook on medium heat, do not burn) onions, add garlic last
- Add beans
- Cook until soft

FEIJOADA



Ingredients:

- 1 Cans of Beans
- 1 large white onion (Diced)
- 5 cloves of Garlic (Minced)
- 4 sausages (from grill room)
- 1 cup pork belly bacon
- ½ cup pork finely chopped

Instructions:

- In pan, fry onions & garlic and chopped meats
- Pour cans of beans and cook until beans are soft

NOTE TO GRILL ROOM:

Please collect 4 sausages, 1 cup of pork belly bacon and ½ cup of pork from the daily grill room leftovers, place them in a 1/6th Hotel Pan, cover it, then label and date it with masking tape/marker and stick in grill room fridge



CREAMY POLENTA



Ingredients:

- 4 Cups Water
- 2 TSP Salt
- ¼ Cup Butter
- 1 Cup Polenta
- ½ Cup Parmesan Cheese

Instructions:

- Boil water and 1tsp. salt.
- Add polenta slowly to avoid lumps and stir until smooth.
- Lower temp to simmer (low) for 30 minutes, stirring often to prevent burning to the bottom of the pan.
- When thick and creamy, add butter and cheese and stir. Season with 1 tsp. Salt.

Serve in a chafing dish with a burner.

RED SKIN POTATOES



Ingredients:

- 3-5 lbs of red skin potatoes
- ½ cup butter
- 1 tbsp salt
- 1 tbsp black ground pepper
- 1 tbsp Rosemary
- Minced Garlic

Instructions:

- Cube redskin potatoes in medium cubes
- Put in bath of water until ready to use
- Boil and drain potatoes, and add to a mixing bowl with butter, salt, pepper and rosemary. Toss and evenly coat potatoes
- Spread potatoes out evenly on baking sheet
- Roast in oven for 15-20 minutes, or until potatoes are golden brown
- Saute minced garlic and butter
- Pour butter mix over potatoes and toss
- Sprinkle with finely chopped parsley or rosemary

PASTA & TOMATO SAUCE

picture pending

PASTA

Ingredients:

2 Boxes of pasta (Penne or Bowties) or
4 Boxes of pasta on a busy weekend night

Instructions:

Boil water with 2 tsp. salt and cook Pasta for desired times below:

- Penne- Cook for 12mins.
- Bowtie (Farfalle) Cook 8mins.

TOMATO SAUCE

Ingredients:

- #10 Can of Crushed Tomatoes
- ½ C. Dried Parsley
- ⅛ C. Dried Oregano
- ¼ C. Dried Granulated Garlic
- ¼ C. Dried Chopped Onions
- 2 Tbsp. EVOO

Instructions:

Combine ingredients in a sauce pot, cook to a boil and simmer on very, very low temperature until ready to serve.

Place sauce and pasta into a split chafing dish with sauce on the left and pasta on the right side.

APPETIZERS & SAUCES

BEEF RIBS



Ingredients:

- Beef Ribs (refer to guest count)
- **BEEF RIB RUB**
- 1 ¼ cup kosher salt

Instructions:

- Rub beef with salt
- Wrap in heavy aluminum foil
- Cook in oven at 350°F for 4 hours

CHICKEN MARINADE

PICTURE PENDING

Ingredients

- 4 packs of Sazon
- 9 limes
- 1 case of chicken breast
- 1 cup full of garlic (minced)
- ¼ cup lemon pepper

Instructions

- Clean the chicken breast and cut into cubes, put in a big container
- Juice limes and mix with garlic (add to container)
- Add Sazon and lemon pepper

CHIMICHURRI



Ingredients:

- 3 bunches flat leaf parsley (minced)
- 8 cloves garlic, minced
- $\frac{3}{4}$ cup extra virgin olive oil
- $\frac{1}{4}$ cup red wine vinegar
- Juice of 1 lemon
- $\frac{1}{2}$ a finely diced red onion
- 1 teaspoon black pepper
- $\frac{1}{2}$ teaspoon salt

Instructions:

- Hand chop 3 bunches of parsley
- Dice 8 cloves of garlic
- Dice one half of a red onion
- Add all to quart container

FAROFA



Ingredients:

- 2 slices of bacon
- Half of a white onion diced
- 1-2 linguiça (opened and ground) or chopped cooked sausage
- Manioc Flour (Farinha de Mandioca)
- ¼ lb Butter
- Salt and Pepper to taste
- 1 Tlb. minced garlic

Instructions:

- heat pan and fry bacon until crispy
- Remove bacon and chop
- add butter to pan and melt
- add onion, cook till translucent
- add bacon and sausage
- add manioc flour (Farinha de Mandioca) until oil/butter is fully absorbed into flour and cook
- END RESULT SHOULD BE DRY – NOT WET (add more flour as needed to dry it out) – LIKE SAWDUSTS
- salt and pepper to taste
- serve in a deep metal side dish

PEPPADEW POPPERS



Ingredients:

- 1 can of peppadews
- 2/3 of a brick of cream cheese
- One white onion
- 2 tbsp salt
- 12 eggs
- 5 cups panko bread crumbs
- 1 cup cassava flour

Instructions:

- Deep fry onion and jalapenos for 4-5 minutes, pull up and let excess oil drip off
- In roboku or blender add jalapenos, onion, cream cheese, salt and pepper
- Put cream cheese blend in a piping bag, and begin to each peppadew with cream cheese blend.
- Freeze peppadews for 4-5 hours
- In a medium bowl whisk 12 eggs for egg wash
- On a large plate mix panko and cassava flour
- After all peppadews are filled and frozen, dip each peppadew in egg wash and roll in breadcrumb blend. Evenly coat, then put on a sheet tray.
- Once finished, refreeze peppadews, once batter is frozen, put peppadews in ziplock bags and freeze.

COXINHAS



Ingredients:

- 4 Coxinhas
- Aji amarillo sauce
- Spring Mix

Sauce:

- 1Tbsp Aji amarillo
- 1 cup Mayonnaise
- 1/4 tsp paprika
- 1/4 tsp cayenne pepper
- 1 tsp salt
- Dash of pepper

Sauce Instructions:

- Mix all ingredients together until creamy smooth
- Put sauce in a serving ramekin

Instructions:

- Defrost Coxinhas in a microwave for about 60 sec.
Deep fry 4 coxinhas for 6-7 minutes, until golden brown
- Meanwhile polish a black appetizer plate
- Use a thermometer to make sure it's cooked thoroughly
- Garnish plate with a spread of sauce and top with Coxinhas and serve.

YUCA FRIES



Ingredients:

- 4-5 yuca fries
- 1 tsp adobo seasoning
- Aji Amarillo Sauce (see coxinha)

Instructions:

- Deep fry yuca fries for 3-5 minutes, until golden brown and crispy
- Toss in metal bowl with adobo
- Polish black appetizer plate
- Place on black plate, with sauce in a ramekin

LAMB CHOP



Ingredients:

- 2 lamb chops (temp on ticket)
- 2oz scoop of Tabbouleh

Mint sauce Ingredients:

- ½ box of Mint
- ¼ cup Honey
- 1 tbsp Red pepper flake
- ½ cup Blended oil
- 1 tsp salt

Mint sauce Instructions:

- In a blender combine mint, honey, pepper flake, oil, and salt.
- Emulsify until all mint is blended
- Pour into squeeze bottle, label and date

Instructions:

- Once the ticket is received, let gauchos know that you need two lamb chops and the temperature the guest requested.
- In the meantime polish a black app plate and put one scoop of tabbouleh on the center of the plate.
- Drizzle the mint sauce onto plate and lay both chops as shown in pic

MEAT TRIO



Ingredients:

- Spinach
- 1 chicken leg
- 1 sausage
- 1 chicken bacon

Instructions:

- TELL GAUCHOS YOU NEED A MEAT TRIO
- Polish black plate
- Put down a bed of spinach
- Put one of each cut on the plate
- Wipe plate edges and tell a server it is ready

STRAWBERRY GLAZE



Ingredients:

- 1 Cup hand smashed strawberries (do not blend in mixer)
- Water
- 1 Tb. Cornstarch
- 1 Cup Sugar

Instructions:

- Boil 1 cup mashed strawberries with 1/3 Cup water and simmer for 3 mins.
- In another bowl, mix 1 cup sugar with 1 Tb. Cornstarch and add ¼ cup (or less) water to make a thick paste.
- Using a whisk, add sugar mixture to the strawberries on the stove and bring to a boil again until the sauce becomes dark and thick.
- Store in a cambro with a lid
- Label, date and store in refrigerator

BAR MENU

CHURRASCO TRIO



Ingredients:

- 1 Beef wrapped in bacon
- 1 Linguica Brazilian style sausage
- 1 Beer marinated chicken leg
- One choice of either tabbouleh, garlic potatoes, or rice & beans.

Preparing Instructions:

- Use a soup bowl with a handle and fill it with side option chosen
- Place bowl on dinner plate
- Lay spring mix on plate and lay the 3 pieces of meat on top of spring mix.

SAMPLER PLATTER

Ingredients:

- Serving of 4 each:
 - Yucca sticks
 - Polenta Fries
 - Pão de Queijo
 - Coxinhas
- Creamy Sriracha sauce

Preparing Instructions:

- Cook all portions and place on a wooden serving board as indicated on the picture.
- Served with creamy sriracha sauce in a red ramekin placed in the center of the board.

LAMB CHOPS



Ingredients:

- 4 cooked on a skewer chops to customer's requested temperature
- Tabbouleh (using a **Large** ice cream scoop)

Preparing Instructions:

- Server lamb chops over a large rounded portion of tabbouleh as pictured and decorated with our house made mint sauce.

FEIJOADA

Bottomless bowl of bean stew with pork and beef.

- Serve Feijoada in a white soup bowl with 2 Pão de Queijo and placed on a white dinner plate (see picture)

YUCCA FRIES



Ingredients:

- 5 Yucca Fries
- Ramekin of Creamy Sriracha Sauce
- Spring Mix

Preparing Instructions:

- Cook 5 Yucca Fries in the deep fryer until lightly golden color
- Clean and polish a black plate
- Lay Spring Mix over the plate
- Fill a ramekin with creamy sriracha sauce and place on one edge of black plate
- Lay fries over the spring mix (as seen in picture)

FRIED POLENTA



Ingredients:

- 5 Polenta Sticks
- Parmesan Cheese
- Spring Mix

Preparing Instructions:

- Cook 5 sticks in deep fryer until lightly golden color
- Clean and polish a black plate
- Lay Spring Mix over the plate
- Fill a ramekin with creamy sriracha sauce and place on one edge of black plate
- Lay fries over the spring mix (as seen in picture)

PÃO DE QUEIJO

Place 5 Pão de Queijo (cheese bread rolls) in a black napkin lined basket.

Coxinhas

Ingredients:

5 Coxinhas

Black plate

Spring Mix

Creamy Sriracha Sauce

Preparing Instructions:

Defrost in the microwave 5 Coxinhas for 45 sec. or until slightly softened.

(The goal is to warm up the inside so when frying, it cooks inside as well as outside)

Prepare a black plate with spring mix and a ramekin of creamy sriracha sauce.

Fry coxinhas in the fryer used for the polenta.

Lay the fried coxinhas ontop of the spring mix according to the picture.

PRATO FEITO

Ingredients:

Garlic potatoes

Traditional Brazilian rice & beans

Portion of chicken wrapped in Bacon

-Substitute Fraldinha (Bottom Sirloin) for \$4

-Substitute Picanha for \$4

-Add a trip to the salad bar for \$10

Dinner plate

Bowl with handle

HUMMUS

-pending-

SANDWICH (AND OPTIONS)

-pending-

CHARCUTERIE BOARD (FOR TWO)

-pending-

CHEESE PLATE (FOR TWO)

-pending-

CAESAR SALAD (WITH OPTIONS)

-pending-

DESSERT MENU

Petrucci Affogato

Cheese cake

Lava Cake

Flan

Triple Layer Moose cake

Tasty Peanut Butter Cake

list them all here for me please

Papaya & Strawberry Cream

photo needed

Ingredients:

- ice cream
- papaya fruit
- widemouth glass

Preparing Instructions:

- Defrost frozen fruit in micro for 30sec.
- Measure Ice cream into a container and add to the blender
- Dump fruit on top and blend well
- Pour into a wide mouth glass
- Top with a small dollop of whipped cream