

# ENTRÉES

## { SIGNATURES }

### **GARLIC CHICKEN**

pan seared chicken breast with garlic, scallion, tomato & haricot vert

### **ENCAMISADO**

plantain crusted chicken over spicy smoked black bean sauce, crema americana, seared panela cheese & roasted tomato

### **CHICKEN CREMINI**

pan roasted chicken breast dredged in seasoned flour with rosemary cremini mushroom sauce

### **STUFFED CHICKEN**

bacon wrapped chicken breast with panela cheese and roasted pepper stuffing

### **BAHIA**

grilled chicken breast with tomato, heart of palm & coconut beurre blanc

### **POLLO AZTECA**

grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema

### **SALMON**

crisp roasted salmon, grilled romaine, ceviche beurre blanc & avocado

### **SALMON VERDE**

grilled scottish salmon, roasted salsa verde, crema, avocado, pico de gallo & queso fresco

### **DORADO**

grilled mahi mahi, black bean & shrimp velouté, fried pickled okra

### **CHATA ANDINA**

wagyu filet of sirloin marinated in chimichurri, char-grilled, topped with sautéed baby bella mushrooms in a brandy butter sauce

### **ARGENTINE STEAK**

beef petite filet, butterflied, chargrilled, topped with argentinian red chimichurri

### **GARLIC SHRIMP**

sautéed shrimp with garlic scallion and tomato sauce

### **RELLENO**

green tamale stuffed pork tenderloin with tomato, avocado & habanero beurre blanc

### **CARNITAS**

crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

### **FILETE CHAMPIGNON**

grilled beef filet, tempura mushroom, mushroom sherry sauce

### **MINGNON TIP STEAK**

chimichurri grilled beef tenderloin tip with mild onion-jalapeño crema sauce

### **CARNE ASADA**

butterflied, chargrilled shoulder tender, topped with chiles y cebollas, zesty crema & queso fresco

### **PUNTAS A LA PIMIENTA**

char-grilled beef tenderloin tips marinated in chimichurri and served with green peppercorn sauce

### **CHIPOTLE PETITE FILET**

char-grilled petite filet, butterflied & marinated in chimichurri. topped with sautéed mushrooms & red bell peppers in a zesty sherry cream sauce

### **BROCHETTE FILET**

grilled beef tenderloin with onion & poblano over chorizo caribbean rice

**Churrascos**

— CATERING —

CHURRASCOCATERING.COM

1.844.346.4365

APRIL 2019

# ENTRÉES

## { LUXURY }

### SEA BASS

pan seared sea bass, chargrilled corn, popcorn crema, tempura mushroom, tarragon

### RED SNAPPER

pan seared snapper, jumbo lump crab, peeled grape tomato & lemon butter

### AMERICAS SNAPPER

corn crusted snapper, achiote grilled shrimp, peeled grape tomato, habanero beurre blanc

### TENDERLOIN MEDALLION

grilled beef tenderloin, morel mushroom & foie gras sauce

### MAR Y TIERRA

certified angus beef® tenderloin, butterflied, char-grilled served with a caribbean grilled lobster tail

### HALIBUT

grilled north pacific halibut, red pepper crema, tomato, avocado & cilantro

### DIVER SEA SCALLOPS

bacon wrapped jumbo diver scallops, andouille sausage, jalapeno cheese grits, roasted corn, buerre blanc, scallion

### THE CHURRASCO

signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with béarnaise sauce

### CHATEAUBRIAND

chimichurri grilled center cut beef tenderloin, pickled onion & béarnaise sauce

### LAMB CHOPS

grilled smoked lamb chops with mint pico de gallo

### FILETON

roasted tenderloin with pasilla black bean sauce, seared panela cheese, pico de gallo, and tortilla crisps

### CHURRASCO ARGENTINO

signature center cut beef tenderloin, butterflied, chargrilled & topped with argentinian red chimichurri

### LAMB CHURRASCO

grilled lamb tenderloin basted with chimichurri

### PAELLA DE MARISCOS

spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers

### TUNA CHURRASCO

achiote marinated grilled tuna steak, roasted grape tomato, avocado, basil, pickled onion, béarnaise

### ROCK SALT RED FISH

egg white and kosher salt

**Churrascos**

— CATERING —

CHURRASCOCATERING.COM

1.844.346.4365

APRIL 2019