

Authentic

# THE Catering EXPERIENCE

Bring the flavours of Brazil to any event! From Stampede and office parties to birthdays and weddings, Gaucho adds exotic flare to any gathering. Choose from self-serve food stations\* or Rodízio service options\* and enjoy the most mouth-watering cuisine north of Brazil. We take pride in preparing only the finest cuts of meat flavoured with fresh herbs and zesty Brazilian spices. A culinary experience like no other, our churrasqueiros barbecue your meat selections using our rustic gauchostyle grill at your location for all your guests to enjoy. Find a sample catering menu to follow with an approximate price per person. Prices include set-up, preparation and service of meals. Build your own menu, indicating your service preference and we will get back to you with your customized quote.

## \* RODÍZIO SERVICE

Our churrasqueiros will move around your tables with massive gauchostyle skewers, each with a different barbecue selection. Meat will be sliced directly into your guest's plate and it won't stop coming until they turn the card on their table from green to red. Your guests can also help themselves to the entrees and sides you've selected for them on the hot and cold table.

## \* SELF-SERVE STATIONS

Your guests help themselves to entrees and salads on our hot and cold table. Next they move to our rustic gauchostyle grill station and our churrasqueiros will carve their barbecue selections directly into your guest's plate.

# WELCOME *Wagon*

*Let Gaucho help you host an unforgettable cocktail party. Our waiters will serve your guests samplings of our most popular eats.*

## APPETIZERS

### SLICED SAUSAGE

*Mild barbecue sausage thinly sliced and rolled in toasted manioc flour.*

### GARLIC STEAK

*Our traditionally prepared tender rump steak, marinated in a blend of garlic and white wine.*

### PORK LOIN

*Marinated in authentic herbs and spices, our pork sirloin features a unique smoked flavour.*

### CHICKEN WRAPPED IN BACON

*Our tender chicken breasts are traditionally marinated, sliced and wrapped in hickory smoked bacon for a delicious combination of flavours.*

### GRILLED SHRIMP

*Grilled tiger prawns marinade in lemon, white wine, garlic and cilantro.*

### OLIVES & CHEESE

*A savory plate of cheese and olives infused with Gaucho's special dressing.*



FOR A COMPLETE  
EXPERIENCE ORDER OUR  
DECEDENT DESSERTS AND  
SIGNATURE BRAZILIAN  
COCKTAILS.



**\$40**

per person

- Price quoted based on appetizer portions and service for 40 guests
- 40 person minimum requirement
- Tax and gratuity not included

# Country COOKOUT

## SALADS

### MIXED SALAD

*Crispy Romaine lettuce, tomato wedges and decadent heart of palm tossed in tangy red wine vinegar dressing.*

### MOLHO À CAMPANHA

*Brazilian-style salsa made with tomato and bell pepper is flavoured with traditional blend of vinegar and olive oil. Drizzle over your beef or beans for an added flavour dimension.*

## ENTREES

### FEIJOADA

*Brazil's national dish. A traditional stew made from black beans and smoked meat.*

### RICE

*Brazilian white rice sauteed with garlic and bay leaf.*

## BARBECUE

### RUMP STEAK

*Our rump steak is so naturally flavourful, we prepare it without seasoning and serve it in thin slices.*

### TOP SIRLOIN

*Our traditionally prepared sirloin is marinated to perfection in a signature blend of garlic and white wine sauce.*

### PORK RIBS

*Our pork ribs are rolled in our traditional spices, then slowly roasted to create fall-off-the-bone tenderness.*

## CHICKEN WINGS

*Our chicken wings are spiced to perfection and are slowly barbecued to reveal their rich flavour. Also a great appetizer choice.*

## CHICKEN WRAPPED IN BACON

*Our tender chicken breasts are traditionally marinated, sliced and wrapped in hickory smoked bacon for a delicious combination of flavours.*



FOR A COMPLETE  
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**\$50**

per person

- Price quoted based on service for 20 guests
- 20 person minimum requirement
- Tax and gratuity not included

# Ranchman's ROUND-UP

## APPETIZERS

### PÃO DE QUEIJO

*This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside and moist center.*

### GRILLED SHRIMP

*Grilled tiger prawns marinade in lemon, white wine, garlic and cilantro.*

### OLIVES & CHEESE

*A savory plate of cheese and olives infused with Gaucho's special dressing.*

### SLICED SAUSAGE

*Mild barbecue sausage thinly sliced and rolled in toasted manioc flour.*

## SALADS

### TROPICAL SALAD

*Seasonal baby greens and mango slices dressed in a sweet mango-cilantro vinaigrette.*

### POTATO SALAD

*Potato salad made with carrots, sweet corn and palm hearts tossed in a mayonnaise and lime dressing.*

### MOLHO À CAMPANHA

*Brazilian-style salsa made with tomato and bell pepper is flavoured with traditional blend of vinegar and olive oil. Drizzle over your beef or beans for an added flavour dimension.*

## ENTREES

### RICE

*Brazilian white rice sauteed with garlic and bay leaf.*

### MOQUECA

*Spicy fish stew simmered in a rich and creamy coconut sauce.*

### FEIJÃO TROPEIRO

*A Gaucho favourite known as Cowboy Beans, is made from tender brown beans and smoky bacon served with toasted manioc flour and herbs.*

## BARBECUE

### RUMP STEAK

*Our rump steak is so naturally flavourful, we prepare it without seasoning and serve it in thin slices.*

### GARLIC STEAK

*Our traditionally prepared tender rump steak, marinated in a blend of garlic and white wine.*

### BEEF RIBS

*Juicy, marinated beef ribs grilled in traditional churrasco style. A favourite of Brazil's southern gauchos.*

### PORK LOIN

*Marinated in authentic herbs and spices, our pork sirloin features a unique smoked flavour.*

### CHICKEN WINGS

*Our chicken wings are spiced to perfection and are slowly barbecued to reveal their rich flavour. Also a great appetizer choice.*

### CHICKEN WRAPPED IN BACON

*Our tender chicken breasts are traditionally marinated, sliced and wrapped in hickory smoked bacon for a delicious combination of flavours.*



FOR A COMPLETE  
EXPERIENCE ORDER OUR  
DECEDENT DESSERTS AND  
SIGNATURE BRAZILIAN  
COCKTAILS.



\$80

per person

- Price quoted based on service for 20 guests
- 20 person minimum requirement
- Tax and gratuity not included

# MAKE YOUR *Menu*

Create your own personalized menu by marking your selected dishes. Return your menu by fax or email for a customized quote.

## APPETIZERS

- PÃO DE QUEIJO**  
*This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside and moist center.*
- GRILLED SHRIMP**  
*Grilled tiger prawns marinade in lemon, white wine, garlic and cilantro.*
- OLIVES & CHEESE**  
*A savory plate of cheese and olives infused with Gaucho's special dressing.*
- SLICED SAUSAGE**  
*Mild barbecue sausage thinly sliced and rolled in toasted manioc flour.*

## SALADS

- TROPICAL SALAD**  
*Seasonal baby greens and mango slices dressed in a sweet mango-cilantro vinaigrette.*
- POTATO SALAD**  
*Potato salad made with carrots, sweet corn and palm hearts tossed in a mayonnaise and lime dressing.*
- PALMS HEART SALAD**  
*Known in Brazil as the "millionaire's salad". Lush tomatoes and palm hearts are drizzled with virgin olive oil and red wine vinegar.*

## ENTREES

- RICE**  
*Brazilian white rice sauteed with garlic and bay leaf.*
- MOQUECA**  
*Spicy fish stew simmered in a rich and creamy coconut sauce.*
- FEIJÃO TROPEIRO**  
*A Gaucho favourite known as Cowboy Beans, is made from tender brown beans and smoky bacon served with toasted manioc flour and herbs.*
- MOLHO À CAMPANHA**  
*Brazilian-style salsa made with tomato and bell pepper is flavoured with traditional blend of vinegar and olive oil. Drizzle over your beef or beans for an added flavour dimension.*
- ROASTED POTATO**  
*Roasted potatoes and sweet bell peppers seasoned with rosemary.*
- KALE**  
*Sautéed collard greens, flavoured with a blend of garlic, onion and salt.*

## BARBECUE

- RUMP STEAK**  
*Our rump steak is so naturally flavourful, we prepare it without seasoning. Served in thin slices and sprinkled lightly with sea salt.*
- GARLIC STEAK**  
*Our traditionally prepared tender rump steak, marinated in a blend of garlic and white wine.*
- BEEF RIBS**  
*Juicy, marinated beef ribs grilled in traditional churrasco style. A favourite of Brazil's southern gauchos.*
- PORK LOIN**  
*Marinated in authentic herbs and spices, our pork sirloin features a unique smoked flavour.*
- CHICKEN WINGS**  
*Our chicken wings are spiced to perfection and are slowly barbecued to reveal their rich flavour. Also a great appetizer choice.*
- CHICKEN WRAPPED IN BACON**  
*Our tender chicken breasts are traditionally marinated, sliced and wrapped in hickory smoked bacon for a delicious combination of flavours.*
- TOP SIRLOIN**  
*Our traditionally prepared sirloin is marinated to perfection in a signature blend of garlic and white wine sauce.*
- BEEF WRAPPED IN BACON**  
*Traditionally marinated beef and perfectly sliced bacon create sensational flavours, wrapped in a delicious bite-sized package.*
- PARMESAN BEEF**  
*Our inside round beef is seasoned with a traditional blend of garlic and fresh herbs. We roast then roll the beef in parmesan, placing it back on the grill to melt to perfection.*
- PORK RIBS**  
*Our pork ribs are rolled in our traditional spices, then slowly roasted to create fall-off-the-bone tenderness.*
- CHICKEN HEARTS**  
*The perfect blend of garlic, parsley and olive oil is generously coated to unlock the rich flavours of our traditionally roasted chicken hearts.*
- LEG OF LAMB**  
*A large cut of lamb is first marinated in olive oil, fresh mint, garlic and white wine.*

# MORE THAN *Food*

*Gaucha goes beyond offering outstanding menu and catering services - we offer full event planning support including rentals, set-up, music and entertainment, as well as floral arrangements. Gaucha will arrange all of your events needs from start to finish and help you create the event everyone will be talking about.*

## IN ADDITION TO OUR FOOD WE OFFER FULL EVENT PLANNING INCLUDING:

### PARTY RENTALS

(TABLEWARE, CUTLERY, GLASSES ETC.)

*Gaucha offers event supplies including tableware, glasses and cutlery that look fabulous at any gathering or celebration, allowing you to relax and enjoy without the hassle of cleaning up.*

### LIVE BRAZILIAN MUSIC

*Give your guests a truly authentic experience! Speak to us about our crowd-pleasing entertainment options and add some flare with live bossa nova or samba music.*

### FLOWERS

*Put the final touches on your event with our tropical flower arrangements. Our florists create signature designs that beautifully compliment the atmosphere of any event.*

## BOOK YOUR EVENT

### CALGARY

A 100 - 5920 Macleod Trail SW  
T2H 0K2 Calgary AB  
P 403.454.9119  
F 403.454.9129  
E info@brazilianbbq.ca

### CANMORE

A 629 Main Street  
T1W 2B1 Canmore AB  
P 403.678.9886  
F 403.678.9896  
E info@brazilianbbq.ca

*Taste the Authentic Experience*

WWW.BRAZILIANBBQ.CA



THANK YOU FOR SELECTING  
GAUCHO BRAZILIAN BBQ FOR  
YOUR CATERING EVENT.

# CATERING *Contract*

## CALGARY

A 100 - 5920 Macleod Trail SW  
T2H 0K2 Calgary AB  
P 403.454.9119  
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## CANMORE

A 629 Main Street  
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## CONTACT INFORMATION

ORDERED BY:

COMPANY:

CONTACT PERSON:

ADDRESS:

CITY:

POSTAL CODE:

TELEPHONE:

FAX:

EMAIL:

## BILLING INFORMATION

*Credit card information must be provided to proceed with order.*

CREDIT CARD:

CARD:

EXP DATE:

CARDHOLDER NAME:

SIGNATURE:

SEND INVOICE TO:

## CATERING INFORMATION

DELIVERY DATE:

DELIVERY TIME:

# OF PEOPLE:

DELIVERY LOCATIONS:

START TIME OF FUNCTION:

END TIME OF FUNCTION:

REQUIRED MENU:

### ADDITIONAL INSTRUCTIONS:

*The caterer requires 72 hours (3 working days) notification for a change in guest numbers. The client's date will be reserved only when the deposit is received. In the case of cancellation, the caterer will retain the deposit.*