

Churrascos.

CHEF Q CATERING.



The History

A churrascaria (shoo-HOSS-ka-REE-ah) is a Brazilian or Portuguese steakhouse.

In the early 1800's, European immigrants settled in the Rio Grande do Sul area of Brazil. They were strong and skillful people who treasured and nurtured the land and quickly became adept at raising and herding cattle imported from Cabo Verde. The settlers, our ancestors, became known as Gauchos.

A unique type of cooking, called churrasco (shoo-rhas'co) was inspired by these ranchers. They would gather together and start a wood burning fire, once the fire turned into golden embers, large portions of prime meat were skewered and slowly cooked to perfection. Using conventional knives, which they wore on their belts, they sliced thin and succulent pieces of meat in succession onto each person's plate.

Churrasco is a Portuguese term referring to a thick cut of steak. At **Chefs 4 events** you will find churrasco prepared in the traditional Brazilian style. Our "chefs" or "passadores" cook the meat on our open pit fire, the churrasqueira. During the course of your meal they will bring round after round of rodizio specialties. You can have more of everything or just your favorites.

Fireside roasts of the gauchos of southern Brazil came from the Pampa region. Early in their history they were nomadic and over time this lifestyle changed as farming developed. The gauchos were a strong and proud people who raised livestock and farmed a variety of delicious vegetables and fruit. Although the conditions in which they lived are past, the cooking method, churrasco has inspired many around the world. The gauchos would gather together and build a fire using wood from the rangelands of the Pampas.

Since they had few options for preserving food, the gauchos would butcher one of their livestock, skewer and cook the large portions of meat immediately over a wood burning fire. The slow cooked meat basted in its own juices and resulted in tender, flavorful steaks.

As groups of families would gather for meals, gauchos would carry bountiful portions of meats, fruits and vegetables to the table.

They used traditional knives which Gauchos wore on their belts to slice thin, tender pieces of meat.

The Menu

Appetizers:

Caprice Salad
Cheese Tabla
Beef Carpaccio
Banana Chips
Chimichurri sauce

Main Entrée:

Picanha Beef
Beef Tenderloin
Chicken Breast
Pork Tenderloin
Chorizo
Grilled vegetables
Rice and Beans

The Desserts and Drinks

Chocolate mousse Dark \$3 per person

Chocolate Mousse White

Mango Mousse \$3 per person

Kiwi Mousse

Macaroons \$3 per person

Frutinis

Guarana soda and coconut water. included

The Packages



Party for 20 includes 2 hrs. personal chef and all menu buffet style and gratuity. \$1,000.00 + tax

Party for 30 includes 2 hrs. personal chef and all menu buffet style gratuity. \$1,500.00 + tax,

Party for 40 includes 2hr. Personal chef, server and all menu with pasadores \$2,000.00 + tax, gratuity.

Party for up to 50 includes 3 hrs. personal chef, 2 servers all menu with pasadores \$2,250 + tax and gratuity.

Alcoholic beverages will be extra + bartender fees depending on the packages size and cost of alcohol. Servers are \$ 100.00 extra. All silverware, glassware, napkins and ceramic plates included on the price.

The looks

