

The Grill from Ipanema –

Special Dinner all –y-can eat Buffet \$ 60.95 - With Two hours of Cocktails + Passing Trays of appetizers at the first hour \$100.95 per person plus tax & service. (with 3 hours Drinks \$120.95)

**Featuring premium Brazilian cocktails (Caipirinha), imported and domestic bottled beers, wines and assorted sodas.
(You can choose any other item from our regular menu with additional charge or not)**

APPETIZERS (Choose five)

01=ABACATE MARAJÁ: Avocado salad with shrimp, tomato, cilantro, onion, green pepper. Served in *a mini shell* **(Passing Trays)**

02=FRANGO À PASSARINHO: Crispy fried chicken pieces on the **bone** marinated in olive oil, garlic and basil served with a **spicy** sauce on the side. (Served at the Buffet)

03=CHURRASQUINHOS: Grilled Brochettes of beef and chicken. **(Passing trays)**

04=BOLINHO DE BACALHAU: Cod fish croquettes fried and served with a **spicy** sauce on the side. **(Passing trays)**

05=COXINHA DE GALINHA: Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried. Served with a **spicy** sauce on the side. **(Passing trays)**

06=MANDIOCA FRITA: *Fried yucca.* **(Passing trays)**

07=PÃO DE QUEIJO: Also known as “Cheese Bread rolls” is a beloved favorite in Brazil. “Pão de Queijo” is gluten free and it’s made from flour from the yucca plant in the guise of tapioca starch blended with four types of gourmet cheese. **(Passing trays)**

ENTREES (choose five)

10=PASTA A CABO FRIO: Pasta with **chicken breast** sautéed in *a* light cream sauce with capers, onions, and parsley.

11=MOQUECA MISTA A BAIANA: Mixed seafood stew of fish, shrimp, mussels and squid in a fresh cilantro, tomato, onion, green pepper, scallions, tomato sauce and coconut milk.

12=PICANHA GRELHADA: Grilled slices of cap of rump beef top butt sirloin.

13=LOMBO DE PORCO GRELHADO: Grilled pork loin in a Madeira wine and mushroom sauce.

14=BOBO DE CAMARAO: A stew of shrimp with yucca puree, cilantro, onions, tomato, cashew nut, peanut, palm oil, and coconut milk sauce.

15=FEIJOADA: The Brazilian National Dish, A rich stew of black beans, dry beef, pork, sausages, and smoked meat.

16=FRANGO AO MOLHO BRANCO: Chicken breast sautéed in a light cream sauce with capers, onions, and parsley.

17=FRANGO A COPACABANA: Grilled chicken breast marinated in a fresh garlic sauce.

ALL BUFFET DISHES ARE SERVED WITH HOUSE GREEN SALAD, RICE, BLACK BEANS, SAUTEED MIX VEGETABLES, SAUTEED COLLARD GREENS AND FAROFA (roasted yucca flower with garlic and butter)

DESSERTS (choose two)

20=PUDIM DE COCO: Coconut flan – **21=PUDIM DE LEITE:** Sweet caramel flan – **22= MOUSSE DE MARACUJA:** Passion fruit mousse – **23=MOUSSE DE QUEIJO COM CREME DE GOIABADA :** *Brazilian cheese mousse topped with melted guava sauce.*