



Catering Offerings

Serving Options (do not include tableside service):

Delivery only

Espetus delivery the food

Staffed

Espetus provides staff to serve guests as they come through the line and replenish dishes as needed.

Grill Onsite

Espetus grill onsite and assist in serving guests and replenishing dishes as needed. A grill fee will be applied. Espetus will determine if the event area is appropriate for grilling onsite.

All options include (disposable):

Chaffing Dishes
Serving utensils
Plates
Utensils
Napkins

- \$30.00 per hour, per server, applies to staffed events including the time needed for set-up & teardown. Espetus will determine the number of servers needed based on the number of guests.
- A delivery fee will be charged for any destination
- Rentals are not included. All rentals will be the client's responsibility. If additional serving dishes are rented, Espetus will not clean and return these items.
- A signed agreement and 50% deposit will be required and is contingent upon the absence of accidents, natural disasters, or acts of nature.



- The final payment will be charged the night before the event to the credit card provided with the signed agreement. Sales taxes will be charged according to the local rate.
- Espetus reserves the right to make reasonable substitutions if unable to secure specified items *upon notification to the client*.
- Cancellation: Written email cancellation required 72 hours prior to the event for a full refund of the deposit. Events canceled less than 72 hours prior to the event, will render the deposit non-refundable.



Churrasco Catering Menu

This menu highlights the traditional Churrasco (Barbecue) of Southern Brazil. Your guests will be amazed by the flavors of the authentic Brazilian Churrasco!

Fire-Roasted Meats:

Bite-size Picanha (Sirloin Steak)

Bite-size Alcatra com Vinho (Top Sirloin on Red Wine Sauce)

Coxa de Frango (Chicken Drumstick)

Artisanal Pork Sausage - Exclusive recipe!

Gourmet Salads:

Tropical Mango Salad

Spring Mix with Passion Fruit Dressing

Traditional Brazilian Vinaigrette

Roasted Corn Salad

Side Dishes:

Traditional Brazilian Style White Rice

Farofa (Toasted Yucca Flour)

Empadão de Palmito (Heart of Palm Pot Pie) - *Vegetarian*

**Additional items and substitutions available upon request, prices may vary accordingly. The price is for food only. Staffing, beverages, service, sales tax, delivery charges, or rentals are not included.*



Feijoada Catering Menu

Feijoada is the Brazilian National Dish which has its origins in Colonial Brazil! This is considered a very distinct Brazilian dish, and although many “claim” to know how to make it, it is a rarity to find someone who really “knows” it! Feijoada is a black bean stew cooked with “carne seca” and pork meat served with rice, “farofa” (toasted yucca flour), collard greens, pork belly bites, and orange slices.

At Espetus we take pride in having perfected the “art” of making a delicious, authentic Feijoada! *We can also make a vegan Feijoada by request!*

Includes:

Feijoada
Arroz Branco (Traditional Brazilian White Rice)
Farofa (Toasted Yucca Flour)
Couve à Mineira (Collard Greens)
Orange slices
Vinaigrette
Torresminho (Pork Belly Bites)
Pimenta Malagueta (Brazilian Hot Pepper)

**Additional items and substitutions available upon request, prices may vary accordingly. The price is for food only. Staffing, beverages, service, sales tax, delivery charges, or rentals are not included.*