



TERRA GAUCHA

BRAZILIAN STEAKHOUSE

Catering

Perfect for groups of 10 or more

ALL CATERING PACKAGES COME WITH DISPOSABLE DISHES AND A WARMING KIT TO KEEP FOOD HOT FOR UP TO ONE HOUR.

A DELIVERY FEE MAY APPLY BASED ON THE SERVICE LOCATION.

NOTE: A SALES TAX AND 18% GRATUITY WILL BE ADDED TO CATERING GROUP PACKAGES.

Catering Packages

Each package includes a curated selection of gourmet salads, fire-grilled meats, delicious sides, and sweet treats.

CLASSIC PACKAGE

\$24 PER PERSON
(10+ GUESTS)

INCLUDES

2 GOURMET SALADS

2 TERRA FLAME MEATS

1 HOT GOURMET SIDE

BRAZILIAN CHEESE BREAD
(PÃO DE QUEIJO)

HOUSE-MADE CHIMICHURRI
& TERRA HOT SAUCE

CHOCOLATE CHIP
COOKIES & BROWNIES
(DESSERT)

PREMIUM PACKAGE

\$30 PER PERSON
(10+ GUESTS)

INCLUDES

2 GOURMET SALADS

3 TERRA FLAME MEATS

2 HOT GOURMET SIDES

BRAZILIAN CHEESE BREAD
(PÃO DE QUEIJO)

HOUSE-MADE CHIMICHURRI
& TERRA HOT SAUCE

CHOCOLATE CHIP
COOKIES & BROWNIES
(DESSERT)

ULTIMATE PACKAGE

\$37 PER PERSON
(10+ GUESTS)

INCLUDES

2 GOURMET SALADS

4 TERRA FLAME MEATS

3 HOT GOURMET SIDE

BRAZILIAN CHEESE BREAD
(PÃO DE QUEIJO)

CHARCUTERIE BOARD
(SELECTION OF FINE CHEESES & MEATS)

HOUSE-MADE CHIMICHURRI
& TERRA HOT SAUCE

CHOCOLATE CHIP
COOKIES & BROWNIES
(DESSERT)

TRES LECHEs CAKE
(DESSERT)

APPETIZERS

(PORTIONS DEPEND ON GROUP SIZE – EXAMPLE:
2 CHEESE BREAD & 2 EMPANADAS PER GUEST)

- **PÃO DE QUEIJO:** Authentic Brazilian cheese bread — crispy outside, soft inside.
- **EMPANADAS:** Savory pastries filled with seasoned beef, chicken, or vegetables.
- **CHARCUTERIE BOARD:** Selection of cheeses, cured meats, and accompaniments.

TERRA FLAME MEATS

(6 OZ PORTION PER GUEST)

- **PICANHA:** Prime sirloin cap, grilled to perfection with sea salt.
- **FRALDINHA:** Juicy flank steak, bursting with rich flavor.
- **LAMB SIRLOIN:** Tender lamb chops, marinated with fresh herbs.
- **BACON-WRAPPED STEAK OR CHICKEN:** Smoky bacon wrapped around premium cuts.
- **FRANGO:** Choice of seasoned chicken breast or leg
- **GRILLED SALMON:** Delicate and flaky, finished with citrus-herb glaze.
- **LINGUIÇA:** Traditional Brazilian pork sausage, bold and savory.

DESSERTS

- **CHOCOLATE MOUSSE CAKE:** Decadent chocolate truffles rolled in sprinkles.
- **TRES LECHES CAKE:** Rich and creamy, soaked in three milks.
- **BRAZILIAN FLAN:** Silky caramel custard with a smooth finish.
- **DESSERT PLATTER:** Includes Key Lime Pie, Cheesecake, & Chocolate Mousse Cake.

GOURMET SALADS

(8 OZ PORTION PER GUEST)

- **CAESAR SALAD:** Crisp romaine lettuce, parmesan, croutons, and classic Caesar dressing.
- **CAPRESE SALAD:** Juicy tomatoes, fresh mint leaves, and buffalo mozzarella.
- **EDGE SALAD:** Baby iceberg lettuce, blue cheese, and diced bacon.
- **PASTA SALAD:** Bow tie pasta, tomatoes, red onions, black olives, salami, salt and pepper.
- **POTATO SALAD:** Boiled potatoes, hard boiled eggs, carrots, mayonnaise, salt and pepper.
- **SEASONAL FRESH FRUIT:** Chef selected fresh fruit platter.

HOT SIDE DISHES

(8 OZ PORTION PER GUEST)

- **FEIJOADA:** Brazilian black bean stew with pork, served with rice.
- **FAROFA:** Toasted manioc flour with bacon and onions — the perfect meat pairing.
- **RICE & BEANS:** A comforting Brazilian staple.
- **MASHED POTATOES:** Velvety smooth, infused with garlic.
- **POLENTA FRIES:** Crispy polenta sticks — a unique twist on fries.
- **CARAMELIZED BANANAS:** Sweet, golden perfection.
- **SAUTÉED ASPARAGUS:** (Seasonal)
- **STEAMED BROCCOLINI:** (Seasonal)

BEVERAGES

- **BRAZILIAN LEMONADE** — \$22.00/gallon
- **GUARANÁ SODA (BRAZILIAN REFRESHMENT)** — \$3.75/can
- **BRAZILIAN COFFEE (BOLD & SMOOTH)** — \$20.00/gallon
- **ICED TEA** — \$18.00/gallon

TERRA GAUCHA RODIZIO ON-SITE EXPERIENCE

TAKE YOUR EVENT TO THE NEXT LEVEL WITH
LIVE, ON-SITE GRILLING. INCLUDES:

- ✓ Plateware, napkins & utensils
- ✓ Full event setup & cleanup
- ✓ 2 hours of interactive gaucha grilling service

CLASSIC RODIZIO:

\$80 (SELF-SERVICE)
\$100 (CHEF SERVICE)

INCLUDES

- 5 GOURMET SALADS
- 3 TERRA FLAME MEATS
- 3 HOT GOURMET DISHES

PREMIUM RODIZIO:

\$80 (SELF-SERVICE)
\$100 (CHEF SERVICE)

INCLUDES

- 7 GOURMET SALADS
- 5 TERRA FLAME MEATS
- 4 HOT GOURMET DISHES
- PÃO DE QUEIJO, CHIMICHURRI & HOT SAUCES

ULTIMATE RODIZIO:

\$110 (SELF-SERVICE)
\$120 (CHEF SERVICE)

INCLUDES

- 7 GOURMET SALADS
- 5 TERRA FLAME MEATS
- 4 HOT GOURMET DISHES
- PÃO DE QUEIJO, CHARCUTERIE BOARD, CHIMICHURRI & HOT SAUCES
- DESSERTS INCLUDED



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