



Catering Menu

TRAYS

Arroz de Marisco	\$30 (10-12) / 50 (20-25) / 80 (30-35)
Bacalhau à Brás	\$30 (2-4) / 50 (5-10) / 80 (12-15) / 120 (16-20)
Bacalau á Gomes de Sá	\$30 (2-4) / 50 (5-10) / 80 (12-15) / 120 (16-20)
Bacalhau com Natas	65 (5-10) / 100 (12-15) / 140 (16-20)
Carne de Porco à Alentejana	\$30 (2-4) / 65 (5-10) / 100 (12-15) / 140 (16-20)
Fried Calamari Rings	\$30 / 50
Seafood Platter	\$95 (4-5) / 190 (10-12)

À LA CARTE

Rotisserie Chicken	\$12
Churrasco Chicken	\$13
Codornizes (Grilled Quail)	\$3.50
Filetes	\$2.50
Lulas Grilhadas (Squid)	\$3.50
Roast Beef	\$2.50
Grilled Pork Chops	\$5
Beef Cutlets	\$3.50
Bifanas (Pork Cutlets)	\$2.50
Roast Lamb (per kg)	\$30
Leitão	\$170

SIDES

Small (10'x12"x 2") – serves 6-8 people
Large (12"x20"x2") – serves 20-30 people

Medium (10"x12"x3") – serves 10-15 people
X-Large (12"x20"x3") – serves 35-40 people

Vegetable Rice	\$15 / 25 / 32 / 40
Parisienne Potatoes	\$20 / 28 / 38 / 50
Veggies	\$20 / 28 / 38 / 50
Garden Salad	\$15 / 25 / 32 / 40
Caeser or Greek Salad	\$18 / 27 / 35 / 45