



Brazilian Inspired Menu

Tray Passed Hors d'oeuvres

Tom Douglas / Alex Chan

Pão de Queijo with Quince Jam (GF)

Wood Grilled Sirloin Steak Kebabs with Chimichurri Sauce (GF/DF)

**Butternut Squash and Goat Cheese Empanadas
with Smoky Green Tomato Relish**

First Course

Matt Dillon / Danny Conkling

**Galinhada (Braised chicken thighs) over Cabbage Salad with Fried
Nuts**

Second Course

Tom Douglas / Alex Chan

**Pacific Wild Cod Moqueca (Brazilian Fish and Coconut Milk
Stew) with Molho Lambão (Chile and Tomato Salsa) and
Coconut Rice**

Third Course

Matt Dillon / Danny Conkling

**Acarae (Black-Eyed Peas Fritters) with Cheese and Jalapeno
Sauce for Dipping**

