CATERING PACKAGES

Buffet packages

A self-serve, attended buffet. Our team handles setup, breakdown and buffet replenishment, keeping everything clean, stocked and organized.



Mini buffet

$24.90 PER PERSON

1 main course, 2 sides and a salad



Full buffet

$31.90 PER PERSON

2 main courses, 3 sides and a salad



Deluxe buffet

$37.90 PER PERSON

3 main courses, 3 sides and a salad

Per-person pricing may vary with the protein selected.

Pricing excludes the 24% service fee and MA sales tax. Staffing fees apply to all non-dropoff orders.

Clients with allergies or dietary restrictions must communicate them in writing and confirm menu suitability with their consultant. Recipes, ingredient sources, and menu availability may change over time, so any previous statements identifying items as gluten-free or dairy-free must be reconfirmed for the event. Clients are responsible for obtaining this confirmation before finalizing their menu.

CATERING PACKAGES

Traditional plated

A seated dining experience with pre-selected courses served individually at each table. Our team manages table service and bussing for a smooth, elegant flow.



Mini plated

$32.40 PER PERSON

1 protein choice, 2 sides and a salad



Full plated

$38.40 PER PERSON

2 protein choices, 4 sides and a salad



Deluxe plated

$44.10 PER PERSON

3 protein choices, 6 sides and a salad

Per-person pricing may vary with the protein selected.

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CATERING PACKAGES

Family Style

Celebrate togetherness with hearty selections served by our staff in portions designed for everyone to share.



Mini

$32.40 PER PERSON

1 protein choice, 2 sides and a salad



Full

$38.40 PER PERSON

2 protein choices, 4 sides and a salad



Deluxe

$44.10 PER PERSON

3 protein choices, 6 sides and a salad

Per-person pricing may vary with the protein selected.

Pricing excludes the 24% service fee and MA sales tax. Staffing fees apply to all non-dropoff orders.

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CATERING PACKAGES

Brazilian BBQ

Bring the Brazilian grill to your event with onsite Churrasco grilling. Upgrade to Rodizio for tableside meat service, with skewers brought directly to guests.



Mini Churrasco

$29.95 PER PERSON

1 meat, 2 sides and a salad



Full Churrasco

$36.90 PER PERSON

2 meats, 3 sides and a salad



Deluxe Churrasco

$41.90 PER PERSON

3 meats, 3 sides and a salad



Supreme Churrasco

$46.90 PER PERSON

4 meats, 3 sides and a salad

Per-person pricing may vary with the protein selected.

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RAISE A GLASS

Bar services

BAR SETUP — **$150**

Flat setup fee. Includes bar equipment, liquor liability insurance, napkins, straws, ice, cups and garnishes.

Cash bar — $6.50 PER PERSON

Signature cocktails	**$8-$13**
Liquor drinks	**$10-$12**
Beers	**$8-$9**
White or red sangria	**$9**
Red wine & white wine	**$8**

50 guests minimum. For fewer than 50 guests, please call for special arrangements.

Open bar packages

Beer & wine — **$22 / person**
Beer, red & white wine, red/white sangria and soft drinks.

Open Bar: Beer & Wine with 3 Signature Drinks — **$27 / person**
3 specialty drinks, beer, red & white wine, red/white sangria and soft drinks.

Full bar — **$30 / person**
Liquor, beer, red & white wine, red/white sangria and soft drinks.

Full bar + 2 signature drinks — **$35 / person**
2 specialty drinks, liquor, beer, red & white wine, red/white sangria and soft drinks.

Top-shelf upgrade for full-bar packages: $4-$8 per person.

Pricing excludes the 24% service fee and MA sales tax.

BEGIN THE CELEBRATION

Appetizers

Prices per person.

Small bites

Authentic Brazilian Cheese Bread (Pão de Queijo) GF	**$2.50**
Mini turnovers (beef, chicken, cheese)	**$2.50**
Chicken salad mini cups GF	**$2.50**
Quinoa & chickpea salad in mini cups GF DF*	**$2.50**
Fried Polenta (corn) GF DF*	**$2.50**
Bruschetta	**$2.50**
Croquettes (chicken & cheese, corn & cheese, beef & yucca) GF*	**$3.50**
Assorted Croquette GF*	**$8.50**
Parmesan Garlic Authentic Brazilian Cheese Bread (Pão de Queijo) GF	**$2.99**
Chicken Salad sandwiches on cheese bread	**$3.50**
Garlic Bread OR Garlic Parmesan Bread	**$2.99**
Mini Turnover Sampler All 3 in 1 Appetizer	**$5.95**
Fruit Skewers OR Caprese Skewer GF*	**$2.95**

More to enjoy

Garlic shrimp GF	**$5.00**
Asparagus Wraps	**$5.00**
Stuffed Mushrooms GF DF*	**$3.00**
Spanakopita Cups	**$5.00**
Avocado Skins	**$4.25**
Buffalo Chicken Dip GF	**$3.00**
Chicken Wings GF DF	**$7.00**
Endive GF	**$6.00**
Grilled Tequila Lime Shrimp GF	**$7.00**
Figs GF	**$6.50**
Meatballs (BBQ, Italian, Swedish, Sweet Sour) GF*	**$4.00**
Scallops wrapped with Bacon GF	**$9.50**
Bread and Butter	**$1.99**

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GATHER & SHARE

Boards & Platters

Cheese and Crackers **$4.95**

A variety of domestic and imported cheese, as well as cheese spreads served with an array of flavorful crackers.

Fruit Platter GF **$4.95**

Seasonal Fruits - Such As: Watermelon, honeydew, pineapple, grapes, cantaloupe

Veggie Platter **$4.95**

Carrots, broccoli, celery, cherry tomatoes, ranch

Grilled Vegetable Medley **$4.95**

Summer squash, zucchini, carrots, broccoli

Hummus **$6.50**

House hummus and chips.

Shrimp Cocktail **$12.00**

Chilled shrimp, lemon, spicy cocktail sauce

Charcuterie Board: Classic Meats & Cheeses **$12.50**

Swiss Cheese, Pepperjack, Boursin Cheese, and Cheddar, Salami, Prosciutto, and Pepperoni, Crackers, Mixed nuts, and Olives

Charcuterie Board: Vegetarian Board **$9.00**

Goat cheese, cheddar, and havarti, Fresh vegetables (carrot sticks, cherry tomatoes, cucumber slices), hummus, and mixed nuts, Grapes and apple slices

Charcuterie Board: Rustic Board **$12.50**

Colby jack, mozzarella slices, and blue cheese, Turkey breast, ham, and smoked sausage, Sliced baguette, baby pickles, and dried fruit

Tabletop Hot Appetizer Platter **$7.50**

Hot sampler per table of 6-7: mini-turnovers, croquettes, rose dip

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BUILD YOUR MENU

Mains & grill selections

Upcharges shown are per person, in addition to the package price. A dash indicates no listed upcharge; blank prices follow the original menu.

Brazilian mains

Top Sirloin GF DF	-
Flank Steak w/ Chimichurri GF DF	-
Chicken-Wrapped w/ Bacon GF DF	-
Chicken Wings GF DF	-
Brazilian Style Sausage GF DF	-
Pork Loin w/ Garlic Butter GF DF*	-
Garlic Steak GF DF	-
Garlic Prime Sirloin GF DF	**$3.00**
Prime Sirloin GF	**$3.00**
Lamb Chops GF DF	**$7.00**
Leg of Lamb GF DF	**$2.00**
Filet Mignon DF	**$8.00**
Ribeye DF	**$5.75**
Beef Short Ribs GF DF	**$5.00**

Beef

Beef Wellington	**$10.00**
Beef or Chicken Fajitas GF* DF*	-
Beef Stroganoff	-
Roast Beef GF DF	-
Steak Florentine GF DF*	**$7.00**

Chicken

½ Chicken GF DF	-
Chicken Stroganoff	
Stuffed Boneless Chicken (Spinach and Feta;Ham and Cheese; Herbed Stuffing)	-
Chicken Marsala GF*	**$2.00**
Veal Marsala GF*	**$4.00**
Chicken Pasta Primavera (chicken in red sauce) GF* DF*	-
Chicken, Beef or Tofu Stir Fry GF DF	-
Chicken Broccoli Fettuccine Alfredo GF*	-
Coq Au Vin	**$4.00**

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BUILD YOUR MENU

More main courses

Upcharges shown are per person, in addition to the package price. A dash indicates no listed upcharge; blank prices follow the original menu.

Pork

Pig Roast	**Ask Us**
Pork Tenderloin GF DF*	-
Pork Chops GF* DF	-
Pork Sausage DF	-

Seafood

Sea Bass GF DF*	**$9.00**
Tuna Steaks GF DF	**$11.00**
Sesame Soy Tilapia GF* DF*	**$3.50**
Salmon GF DF*	**$4.50**
Baked Haddock GF* DF*	**$4.00**
Baked Stuffed Seafood DF*	**$5.00**

Vegetarian mains

Tofu Steaks GF DF	-
Stuffed Peppers GF	-
Radicchio Cups GF	**$3.00**
Stuffed Eggplant GF	-
Lentil Loaf GF*	-

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BUILD YOUR MENU

Salads & sides

Upcharges shown are per person, in addition to the package price. A dash indicates no listed upcharge; blank prices follow the original menu.

Salads

Asian Vegetable Salad GF	**$5.00**
Beet & Radish Salad GF	**$6.00**
Caesar Salad	-
Chefs Salad GF	**$3.50**
Quinoa Spinach Salad GF DF	**$4.00**
Vinaigrette Salad GF DF	**$3.50**
Potato Salad GF	**$3.50**
Broccoli Salad GF DF	**$3.50**
Spinach Arugula Green Salad GF	**$3.50**
Garden Salad GF DF	-
Pasta Salad GF*	**$3.50**
The Wedge GF	**$3.50**
Quinoa Chickpea Feta Salad w/Balsamic Drizzle	**$3.50**
Roasted Zucchini & Summer Squash	**$3.50**
Mango & Mint Salad	**$4.00**

Brazilian sides

Rice	-
Beans DF	-
Tropeiro Beans GF DF	-
Mashed Potatoes GF	-
Collard Greens GF DF	-
Yuca GF DF	-
Plantains GF DF	-
Piamontes Rice GF	-
Garlic Bread	-

Traditional sides

Baked Potatoes DF	-
Asparagus and Broccoli Mix	**$3.00**
Oven Roasted Potatoes DF*	-
Scalloped Potatoes	**$2.00**
Twice Baked Potatoes DF*	**$2.00**
Mashed Potato Casserole	**$2.00**
Spanish Rice DF	-
Mac N Cheese	-
Spinach Rice DF	-
Confetti Rice DF*	
Brown Rice DF	-
Wild Rice DF	-
Risotto	**$2.00**
Couscous DF*	-
Quinoa DF	-
Carrots (savory, tarragon, glazed) DF*	-
Sautéed Green Beans DF*	-
Steamed Asparagus DF	**$3.00**
Summer Squash and Zucchini DF	-
Broccoli DF*	-
Cauliflower DF*	-
Vegetable Medley GF DF	-

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EXPLORE THE SELECTION

Vegetarian & vegan

V = Vegetarian | V/G = Vegan

Appetizers

Quinoa & Chickpea Salad in Mini Cups GF DF*	V/G
Fried Polenta (Corn) GF DF*	V/G
Garlic Bread	V
Tapioca Bites with Apricot Jelly GF	V
Cheese Puffs (cheese breads) GF	V
Stuffed Mushrooms GF DF*	V/G
Vegetarian Grape Leaves	V

Entrees

Radicchio Cups GF	V/G
Stuffed Peppers GF	V/G
Stuffed Eggplant GF	V/G
Cauliflower steak DF*	V/G
Vegetarian Fatteh (specialty Food)	V/G

Salads

Cesar Salad	V/G
Garden Salad GF DF	V/G
Broccoli Salad GF DF	V/G
Quinoa Spinach Salad GF DF	V/G
Vinaigrette Salad GF DF	V/G
Spinach/Arugula, Green Apple, Strawberry & Walnuts Salad DF	V/G

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Sides

White Rice DF	V/G
Collard Greens GF DF	V/G
Fried Yuca GF DF	V/G
Sweet Plantains GF DF	V/G
Vegetable Medley GF DF	V/G
Beans DF	V/G
Oven Roasted Potatoes DF*	V/G
Sauteed Broccoli DF*	V/G
Arroz a la Grega DF	V/G
Mashed Potatoes GF	V/G
Mac & Cheese	V/G

Desserts

Grilled Pineapple Only GF DF	V/G
Grilled Pineapple with Cinnamon Sugar GF DF	V/G
Pineapple with Condensed Milk	V
Brigadeiro (Brazilian Chocolate Dessert) Mini Cups	V
Tapioca Bites with Apricot Jelly GF	V
Passion Fruit Mousse Mini Cups (Maracuja) GF	V
Flan (Caramel Custard) GF	V
Chocolate Truffle	V

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PLAN FOR EVERY GUEST

Dietary preparation guide

GF Gluten-free DF Dairy-free

An asterisk (*) means a preparation change or specific selection is required. Arrange these changes when booking. Unlabeled items are not confirmed by these guides.

Gluten-free adjustments

Pasta salad, Pasta Primavera & Fettuccine Alfredo
Use gluten-free pasta; +$2 per person. Alfredo also requires a gluten-free sauce.

Beef or chicken fajitas
Use corn tortillas; +$2 per person.

Baked haddock
Remove breadcrumbs.

Sesame soy tilapia
Use gluten-free sesame/soy sauce.

Croquettes & assorted croquettes
Only the beef & yuca option is gluten-free.

Meatballs
Prepare without breadcrumbs.

Chicken or veal Marsala
Use gluten-free flour or thickener.

Pork chops
Request gluten-free preparation; confirm details when booking.

Fruit skewers or Caprese skewer
The GF* label applies to fruit skewers.

Lentil Loaf
Gluten-free preparation available by arrangement; confirm details when booking.

Tell us about dietary needs when booking so we can confirm ingredients and preparation. Gluten-free fried polenta requires care to avoid cross-contact.

Dairy-free adjustments

Quinoa & chickpea mini cups, polenta & stuffed mushrooms
Omit cheese; serve feta separately for the mini cups and omit Parmesan from polenta & stuffed mushrooms.

Pork loin with garlic butter
Omit butter and Parmesan.

Fajitas & Pasta Primavera
Omit cheese.

Steak Florentine & sesame soy tilapia
Use dairy-free butter for Florentine; dairy-free sauce for tilapia.

Pork tenderloin, sea bass, salmon, haddock & stuffed seafood
Prepare without butter.

Roasted potatoes, sautéed broccoli, carrots, green beans & cauliflower
Prepare without butter.

Twice-baked potatoes
Omit butter and cream.

Confetti rice & couscous
Use dairy-free substitutes for confetti rice; omit butter from couscous.

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