



## Appetizers

Prices based on quantity

**Salgadinho's** – Assorted Brazilian lightly fried appetizers: fillings can include chicken, shrimp, spinach, caprese, cheese, heart of palm, marinated beef, sausage, your desire.

**Pao de Queiju** – Brazilian baked cheese breads

**Mesquite Grilled Shrimp** – fresh tiger shrimp skewered and mesquite grilled

**Ipiranga style:** Garlic, lime juice, butter, and seasoning

**Bahia style:** Spicy marinade

**American Style:** Hickory BBQ Sauce

**Scallop Brasilia** – Fresh scallops skewered and wrapped in hickory smoked bacon

**Gourmet Fruit and Cheese display** – Assortment of gourmet and domestic cheeses, cheese spreads, fresh fruits, and various crackers.

**Gourmet Antipasto display** – Assortment of gourmet deli meats, international olives, pepperoncini, mozzarella and provolone, artichoke hearts, marinated mushrooms, fresh baguette with dipping aioli

**Amazon Artichoke Dip** – Delicious spinach and artichoke dip mixed with smoked veggies and cheeses. Served with tri-colored tortilla chips.

**Beach Bum Crab Dip** – a fresh crab dip baked with pineapple, cheese, and seasonings. Served with Pita chips

**Creamy Lobster Dip** – a mixture of herbs, lobster meat, cream, and cheese baked together and served in hollowed grilled pineapples, crusted with parmesan. Served with crusty bread

**Smoked Chicken Stuffed Mushrooms** – signature stuffed mushroom caps with tarragon cream sauce

**International Sausage tasting** – selection of International sausages with grilled red onion and assortment of mustards. Choose 3: Brazilian Calabreza, Mild/Hot Italian, Louisiana Red-Hot's, Polish, Bratwurst, Knockwurst, Turkey sausage, Chicken sausage

**BBQ Chicken Satay** – Juicy chicken breast skewers with a creamy peanut sauce

**Brazilian Bruschetta** – with Tomato, Basil, Heart of Palm Garlic and seasoning. Served with crustini

**Mussels del Sylvan** – Fresh mussels steamed in broth of onions, beer, garlic, lemon, ginger, coconut milk, tomato, and seasoning. Served with fresh baguette bread.

**Clams del Amazonia** – Fresh little neck clams steamed in onions, peppers, garlic, beer, lemon, and seasoning. Served with clarified butter and fresh baguette bread.

**Don't see it? No problem! Ask our catering specialists for pricing on appetizers you don't see on the menu!**

***Call 310-376-6806 to make your order!***

***24-hour Catering Hotline 310-217-7504***