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Event Type:.....sit down w/service
Event Date/Time: ... March10, 2023 8-10pm
Location:..... Yemanja Brasil Restaurante – dining room
Guests:..... 15 guests

Pricing:
Main Course (\$46.00 per person).....\$690.00
11.17% tax.....\$ 77.00
Grand total..... \$767.00
Individual , separate checks

THE MENU

1 cocktail per guest -

Empanada de Camarão (6)

Fried pastry pies stuffed with a Brazilian rose cream cheese filling.

Empanada de Bife (9)

Fried pastry pies stuffed with seasoned ground sirloin filling.

Empanada de Palmito (6)

Fried pastry pies stuffed with hearts of palm cream cheese filling.

Aipim Frito (3 orders)

Yucca fries served with a curry dipping sauce.

Dipping sauce: Marinara

Main Course

House Salad- Seasonal lettuce, shredded carrots, tomato wedges, fresh-baked herb croutons, and our house vinaigrette;
served with soft rolls and our special herb butter.

Choice of one main course

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| Picanha na Brasa (GF) | Brazil's most famous cut of steak char-broiled to order topped with a balsamic mushroom reduction sauce with a side of fries and a chipotle dipping sauce . |
| Camarão na Moranga (GF) | Shrimp prepared in a Brazilian cream cheese sauce served in a baked acorn squash served with a side of rice. |
| Risoto Vegetariano (V) (GF) | Sauteed seasonal veggies and raisins with a curry sauce mixed with rice. |

Dessert – Pudim Carioca- Flan