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Event Type: sit down w/service
Event Date/Time: March 10, 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

<table>
<thead>
<tr>
<th>Main Course</th>
<th>Description</th>
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<tbody>
<tr>
<td>Picanha na Brasa (GF)</td>
<td>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.</td>
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<tr>
<td>Camarão na Moranga (GF)</td>
<td>Shrimp prepared in a Brazilian cream cheese sauce served in a baked acorn squash served with a side of rice.</td>
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<td>Risoto Vegetariano (V) (GF)</td>
<td>Sauteed seasonal veggies and raisins with a curry sauce mixed with rice.</td>
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Dessert – Pudim Carioca- Flan