

Churrascos

— CATERING —

..... 2023

CATERING MENU

.....



the
MEEKERMARK

A Modern Vintage Wedding Venue
Magnolia, Texas

YOU DREAM IT, WE CREATE IT

Founded in 1988, our talented team of chefs and event planners draw upon the excitement of Latin cuisine and foods from all over the world, to create the perfect menu for your next event.

Our talented event planners know how to orchestrate a theatrical performance whether for an intimate gathering of 10 or a bustling crowd of 2,000.

Successfully putting together over 500 events per year, our creative team can accommodate every whim, request or desire.

Churrascos Catering team can bring our award winning cuisine to private homes, ranches, beach houses, corporate board rooms and private airplane hangars.

As the preferred caterer of several of the premier venues around the Houston area including the Houston Texans - Churrascos Club.

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Churrascos

— CATERING —

CHURRASCOSCATERING.COM

1-844-346-4365

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CLASSIC BUFFET

\$39.95 PER PERSON

SALADS

MIXED GREENS

organic greens, heart of palm, tomato, red onion, cilantro dressing, cotija cheese

CAESAR

hearts of romaine, caesar dressing, freshly baked parmesan croutons, grilled lemon

ORANGE WALNUT SALAD

mixed greens, orange segments, goat cheese, candied walnut, balsamic vinaigrette

ROMAINE & GOAT CHEESE

baby hearts of romaine, goat cheese, candied pecan, raspberry dill vinaigrette

MAIN COURSE

GARLIC CHICKEN

pan seared chicken breast with garlic, scallion & tomato

ENCAMISADO

{Plantain Crusted Chicken}
crispy fried chicken breast, spicy black bean sauce, roasted tomato & seared panela cheese

POLLO AZTECA

grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema

SALMON VERDE

grilled scottish salmon, roasted salsa verde crema, avocado, pico de gallo & queso fresco

ARGENTINE STEAK

beef petite filet, butterflied, chargrilled, topped with argentinian red chimichurri

GARLIC SHRIMP

sautéed shrimp with garlic sauce, scallion, tomato

CARNITAS

{Slow Cooked Pork}
achiote braised pork shoulder, roasted tomatillo sauce, grilled pepper & onion, avocado, radish

FILETE CHAMPIGNON

{Beef Filet}
grilled beef filet, tempura mushroom, pisco peppercorn sauce

BEEF TENDERLOIN TIPS

chimichurri grilled beef tenderloin tip with mild onion jalapeño crema sauce

INCLUDES DINNER ROLLS, TWO APPETIZERS, SALAD, TWO MAIN COURSES, AND TWO SIDES. PLATED DINNER - ADD \$10 PER PERSON

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CHURRASCOS BUFFET

\$43.95 PER PERSON

SALADS

CAPRESE

peeled yellow & red tomato, marinated mozzarella, basil & panko gremolata

CUCUMBER - TOMATO

cucumber, peeled grape tomato, feta, red onion, sesame, rice vinegar

GREEK SALAD

greens, tomatoes, cucumbers, onion, feta, olives, salt, oregano & olive oil

CARROT - BEET

julienne carrot, roasted beet, green apple & pumpkin seed with mint & cumin vinaigrette

SPINACH - BRUSSELS SPROUT

roasted brussels sprout, spinach, bacon, freshly toasted croutons, guajillo honey glaze

MAIN COURSE

AMERICAS SNAPPER

corn crusted snapper, achiote grilled shrimp, peeled grape tomato, zucchini, habanero beurre blanc

CARNE ASADA

butterflied, chargrilled shoulder tender, topped with chiles y cebollas, chipotle crema & queso quesadilla

BEEF TENDERLOIN BROCHETTE

grilled beef tenderloin with onion & poblano

RELLENO

{Stuffed Pork Loin}
green tamale stuffed pork tenderloin with tomato, avocado & habanero beurre blanc

STUFFED CHICKEN

bacon wrapped chicken breast with panela & roasted pepper stuffing

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- ADD \$10 PER PERSON

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LUXURY BUFFET

\$51.95 PER PERSON

SALADS

ARUGULA

baby arugula, prosciutto, caramel, apple vinaigrette, sliced apples, candied pecans, blue cheese brûlée

WEDGE

iceberg lettuce, bacon, avocado, blue cheese, peeled grape tomato, crispy onion & black pepper

QUINOA LENTIL COBB

black beluga lentil, quinoa, avocado, bacon, chopped romaine & poblano honey mustard

MAIN COURSE

RED SNAPPER

pan seared snapper, shrimp, peeled grape tomato & white wine creme sauce

AMERICAS SNAPPER

corn crusted snapper, achiote grilled shrimp, peeled grape tomato, zucchini, habanero beurre blanc

STUFFED QUAIL

bacon wrapped quail, stuffed mushroom & allspice au jus

TENDERLOIN MEDALLIONS

grilled beef tenderloin, morel mushroom & foie gras sauce

FILETON

with pasilla black bean sauce, seared panela cheese, pico de gallo & tortilla crisps

LAMB CHOPS

grilled smoked lamb chops with mint pico de gallo



CHURRASCO (+\$5.00)

certified angus beef® tenderloin, butterflied, char-grilled served with béarnaise sauce

INCLUDES DINNER ROLLS, TWO APPETIZERS, SALAD, TWO MAIN COURSES, AND TWO SIDES. **PLATED DINNER**
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CANAPÉS

PASSED...BITE SIZED

{ CHEESE & VEGETABLE }

CAPRESE PIPETTE

peeled tomato, mozzarella, basil
consommé

GREEK PIPETTE

feta stuffed olive, cucumber, red
onion, red pepper-tomato

CAESAR PIPETTE

pan toasted crouton,
romaine, parmesan broth

SPINACH EMPANADITA

sautéed spinach, mushrooms, idiazabal crema,
caramelized onion, queso fresco

GREEN APPLE BRÛLÉE

blue cheese & caramel

ASIAN PEAR BRÛLÉE

goat cheese & caramel

YUCAS BRAVAS

puffed yuca, spicy tomato



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CANAPÉS

PASS ED...BITE SIZED

{ SEAFOOD }

AHI TUNA TOSTADA

jalapeño crema, guacamole, crispy onion, scallion, salsa anguila

SMOKED SALMON TOSTADA

crème fraîche, dill, corn tortilla

LOBSTER CORNDOGS

house made lobster sausage, carnival style corndog batter, lemon chardonnay aioli

CRAB PROFITEROLE add 1.50

pâte à choux, crab salad, avocado

CORN SMOKED CRAB FINGERS add 3.50

lemon butter, red pepper

MARTINI OLIVE SHRIMP

blue cheese stuffed olive, achiote grilled shrimp

POTATO CRUSTED CALAMARI

with black pepper, roasted tomato salsa, jalapeño remoulade

GULF CRAB CAKES add 3.50

jumbo lump crabmeat, roasted peppers, corn, scallion, avocado, sauvignon blanc aioli

PLANTAIN CRUSTED SHRIMP

fried shrimp with jalapeño remoulade dipping sauce

GUMBO SHOOTER

crab, shrimp, green onion

CAMPECHANA SEAFOOD add 3.50

fresh fish, poached shrimp & jumbo lump crab meat in a zesty tomato sauce with avocado, tomato, onion &

CEVICHE COPACABANA

rainforest tilapia, gulf shrimp, red onion, jalapeño, pineapple, avocado & cilantro

AHI TUNA CEVICHE

rainforest tilapia, gulf shrimp, red onion, jalapeño, pineapple, avocado & cilantro

SHRIMP EMPANADITA

pan roasted shrimp, heart of palm, garlic, cilantro & sherry cream



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CANAPÉS

PASSED...BITE SIZED

{ MEATS }

TRUFFLE GRILLED CHEESE

truffled cheese, prosciutto, brioche

MELON & PROSCIUTTO

truffle honey

PORK CUBAN

pressed sandwich ofachiote braised pork, sliced pork belly, provolone, mustard & pickled relish on crisp rustic bread

BACON WRAPPED DATES

maple sherry glaze

TARO ROOT TACOS

pulled pork mini tacos in taro root shells with pickled onion, crema fresca & cotija

ANGEL WINGS

ethereally light chicken wings, habanero papaya, blue cheese sauce

CHICKEN EMPANADITA

smoked chicken, peruvian huancaína sauce, basil, candied pecans

FRESH CORN TAMALE

pulled pork carnitas, black bean - guajillo mole, queso fresco

BACON WRAPPED QUAIL add 3.50

roasted pepper, mushroom, basil, béarnaise, tortilla

QUAIL DRUMSTICKS add 3.50

red wine demi-glace

BEEF EMPANADITA

ground tenderloin, caramelized onion, cumin, malbec-soaked raisins & pimento olives

BEEF TENDERLOIN CROSTINI

smoked Idiazabal cheese fondue, green onion

CHURRASCO BITES add 2

beef tenderloin, chimichurri, pickled onion, béarnaise

POLPETTI

beef & pork meatball, marinara, manchego

MINI AMAZÓN SLIDER

ground tenderloin, sliced pork belly, provolone, pico de gallo, pickled onion, mustard, jalapeño mayonnaise on brioche

PHILLY CHEESE STEAK

beef tenderloin, caramelized onion, smoked spanish queso

CARAMANOLITA

yuca dough, black bean chorizo, cilantro cream

SMOKED LAMB LOLLICHOP add 3.50

grilled smoked baby lamb chops, panca chili



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CANAPÉS

PASSED...BITE SIZED

{ SWEETS }

TRES LECHES

vanilla laced sponge, italian meringue

STRAWBERRY GAZPACHO

mint, basil

ALFAJORES

peruvian shortbread cookies,
dulce de leche

CHOCOLATE MACARON

chocolate ganache, sea salt

PISTACHIO MACARON

pistachio butter cream

PECAN PIE EMPANADAS

bourbon crème anglaise

CHERRY PIE EMPANADAS

vanilla anglaise

SWEET POTATO BEIGNETS

cinnamon, sugar, honey

TEQUILA BREAD PUDDING

Cinnamon, tequila caramel

STICKY TOFFEE PUDDING

brown sugar date cake,
butter toffee, whipped cream

CREME BRULÉE SPOONS

caramelized vanilla custard

DARK CHOCOLATE CHIFFON

chocolate truffle cake, chocolate mousse,
chocolate ganache

EARL GREY CHOCOLATE TRUFFLE

candied orange

CINNAMON TOAST CRUNCH TRUFFLE

cinnamon, sugar

SALTED CARAMEL RICE TREATS

marshmallow, puffed rice

CARROT CAKE PUSH POP

cream cheese icing

KEY LIME PUSH POP

graham cracker, whipped cream

MANGO ÉCLAIR

mango pastry cream, chocolate

SNICKERDOODLE

vanilla cream filling

CHOCOLATE CHIP COOKIES

brownie chocolate chunks

FLAN PUFFS

pâte à choux, caramel custard filling

TIRAMISU

espresso ladyfingers, mascarpone cream,
shaved chocolate

CHURROS

cinnamon, sugar, hot chocolate

OAXACAN CHEESECAKE

crema oaxaquena, mexican vanilla bean,
graham cracker crust, topped with
a warm pecan praline sauce



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COLD STATIONS

SALSA BAR 4

charred house-made tortilla chips with roasted tomato, salsa, tomatillo salsa, mango-avocado salsa, beet-green apple salsa

CRUDITÉ MODERNE 8

carrot, red bell pepper, celery, romaine, & grape tomato with hummus, herb goat cheese, avocado mousse & caesar spread

MEZZE TRAY 8

assorted marinated olives, hummus, cucumber salad, yogurt, quinoa tabouli & pita & pico de gallo

SHRIMP COCKTAIL 10

cold boiled jumbo shrimp, chipotle cocktail sauce

CEVICHE 14

peruvian blue tilapia, gulf shrimp & avocado; tuna with coconut granola & coconut cream; salmon with pineapple & toasted sesame served with plantain & tortilla chips

CORN SMOKED SALMON 12

caper, red onion, fresh dill, citrus butter, red pepper cream cheese & pesto spread with bread & crackers

STUFFED AVOCADO 10

avocado on the half shell with bacon, corn, black bean, sun-dried tomato, poached shrimp, pico de gallo, roasted salsa, crema fresca, cilantro, onion, cotija cheese & toasted pumpkin seed

CHEESE DISPLAY 8

local and imported cheeses, house-made crostini, candied pecans, local honey, membrillo

FRUIT & CHEESE 'GARDEN' 11

wheatgrass display table with fruit & cheese lollipops, including pear & goat cheese; strawberry & brie; cheddar & apple; fig & blue cheese

CHARCUTERIE 12

spicy coppa, prosciutto, salami & duck rilette with assorted pickles, whole grain mustard, dried fruit, candied nuts & fresh cut baguette



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HOT STATIONS

SOME HOT STATIONS REQUIRE A CHEF ATTENDANT.

PASTA MIO 12

choice of gemelli, pappardelle & cheese ravioli with marinara, smoked alfredo & bolognese, chicken, shrimp & italian sausage with chili flake, parmesan & herbs

SLIDER SELECTION 9

mini burgers of house ground beef tenderloin, bacon, avocado & pico de gallo; plantain crusted chicken, black bean & smoked panela; on brioche

EMPANADAS 10

combination of ground tenderloin, caramelized onion & smoked spanish paprika; roasted chicken with basil & candied pecans; shrimp with heart of palm & sherry cream; & spinach - parmesan with cilantro cream & peruvian pepper sauce

NACHO BAR 8

charred house-made tortilla chips, Texas beef chili, chipotle braised chicken, queso, sour cream, pico de gallo, onion - cilantro relish & pickled jalapeño

CHICKEN & WAFFLES 9

build your own belgian waffle & triple dipped fried chicken with maple pecan cream cheese, habanero honey, sweet poblano mustard & sriracha

MAC & CHEESE 8

build your own with a choice of pulled bbq pork, pesto chicken, bacon, chive, truffle roasted mushroom, parmesan, chili flake & herbs

CUBAN PRESSED SANDWICHES 12

achiote braised pork, ham, provolone, smoked mustard & pickles; steak, caramelized onion, peppers & black bean; chipotle chicken tinga, avocado & provolone all on crisp panini pressed rustic bread

ANTICUCHO SKEWERS 14

grilled skewers of peruvian pepper marinated beef tenderloin, chicken & market vegetables with mild onion jalapeño crema & black bean sauce

PAELLA 16

custom selection of beef, chicken, shrimp & spanish chorizo with seasonal vegetables, saffron rice & garlic ajillo butter

BBQ & FIXINS' 18

smoked beef brisket, pork ribs, pulled pork & smoked sausage with original & spicy BBQ sauce, mustard, sliced bread, pickles, onions, beans & coleslaw

FAJITA FIESTA PACK 19

beef & chicken fajitas, pork carnitas, grilled onions & peppers, pico de gallo, cheese, sour cream, flour & corn tortillas, with cilantro rice & black bean refritos

OMELETS 8

bacon, ham, chorizo, spinach, mushroom, roasted pepper, tomato, green onion, cheddar & provolone cheese

BREAKFAST TACOS 8

build your own with egg, cheese, chorizo, potato, bacon, green onion, pico de gallo, corn & flour tortilla, tomatillo & roasted tomato salsa



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ROAST CARVING STATIONS

SOME CARVINGSTATIONS REQUIRE A CHEFATTENDANT.

SMOKED TURKEY BREAST

yeast rolls, corn stuffing, ginger cranberry, green peppercorn sauce

140 (serves 20)

WHOLE ROASTED PIG

rolls, pickled onion, cilantro, black beans, red pepper remoulade

400 (serves 60)

BEEF BRISKET

chipotle BBQ sauce, smoked mustard, honey mustard potato salad

175 (serves 20)

SMOKED BABY BACK RIBS

tamarind guajillo glaze, sesame, scallion & fried rice

240 (serves 20)

BONELESS LEG OF LAMB

rolls, garlic, rosemary, panko gremolata & herb roasted fingerling potato

250 (serves 20)

BEEF PRIME RIB

truffle horseradish, mushroom gravy, all spice au jus, mascarpone potato

350 (serves 20)

BEEF TENDERLOIN

yeast rolls, béarnaise sauce, chimichurri, pickled onion

325 (serves 20)

STEAMSHIP ROUND OF BEEF

yeast rolls, whole grain mustard vinaigrette, red wine demi glace

600 (serves 120)



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SOUP

CHICKEN TORTILLA 5
shredded chicken, avocado, zucchini,
carrot, onion, tomato in a light broth

CORN POBLANO 5
toasted spiced pumpkin seeds & cotija cheese

TOMATO BASIL 5
tomato basil concassé, herbed crouton

GUMBO 9
poached shrimp, white fish,
jasmine rice, green onion

BLACK BEAN 5
black bean soup, tortilla crisps,
crème fraîche, cilantro - onion relish



SIDES

CILANTRO RICE

JASMINE RICE

GALLO PINTO (LATIN RED BEANS & RICE)

ROASTED BRUSSEL SPROUTS

CARIBBEAN RICE

GRILLED SEASONAL VEGETABLES

RED SKIN POTATO PUREE

GLAZED SWEET PLANTAINS

POTATOES AU GRATIN

ROASTED ANDEAN POTATOES

GRILLED ASPARAGUS

CHILES Y CEBOLLAS

**other sides available on request*

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BEVERAGE SERVICE

NON-ALCOHOLIC BEVERAGES

fresh brewed ice tea, assorted sodas
3 per person

BEER & WINE

House red & white wines, champagne,
imported & domestic beer, sparkling water,
still water, assorted soft drinks
1st hour 8 per person
each additional hour 4 per person

SILVER

Finlandia Vodka, Don Q Cristal Rum, Dewar's
Scotch Whiskey, Jim Beam Bourbon, El Jimador
Blanco Tequila, Fords Gin. House red & white
wines, champagne, imported & domestic beer,
sparkling water, still water, assorted soft drinks
1st hour 10 per person
each additional hour 5 per person

GOLD

Tito's Vodka, Jack Daniels Tennessee Whiskey,
Chivas Regal Scotch Whiskey, Herradura Silver Tequila,
Bombay Sapphire Gin, Flor de Caña 7 yr Rum.
House red & white wines, champagne,
imported & domestic beer, sparkling water,
still water, assorted soft drinks
1st hour 12 per person
each additional hour 6 per person

PLATINUM

Grey Goose Vodka, Crown Royal Canadian Whiskey,
Patrón Silver Tequila, Hendricks Gin, Johnny Walker
Black, Flor de Caña 12 yr Rum. House red & white
wines, champagne, imported & domestic beer,
sparkling water, still water, assorted soft drinks
1st hour 14 per person
each additional hour 7 per person

CRAFT COCKTAIL BARS

margarita bar
mojito bar
pisco sour bar
martini bar
old fashioned bar
other bars available upon request

MIXERS PACKAGE

6 per person

COFFEE

premium regular & decaf coffee
3 per person (add hot tea for 2)



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