

BEVERAGES

Iced Tea, Coffee & Juice are served in beverage boxes for large orders.

COLD

Iced Tea (16 oz)
Sweet Tea (16 oz)
1.50 each

Cane Sugar Sweetened Sodas

Jarritos (Orange, Tamarind, Lime, Guava)
Mexican Coca Cola (12 oz)
Original Dr Pepper (8 oz)
2.00 each

Regular Canned Soda

Coke
Diet Coke
Dr. Pepper
Sprite
Fresca
1.00 each

Freshly Squeezed
Lemonade (16 oz)
2.50

Fresh Orange Juice (12 oz)
2.50

HOT

Organic Brewed Coffee
Brasa Blend by Peace Coffee
Regular or Decaffeinated
1.75

Brewed on site for Large Parties.

DESSERTS

Seasonal selections vary. Some items require a 72 hour notice.

INDIVIDUAL PORTIONS

Cupcakes
with Vanilla or Chocolate Buttercream
2.25 each

Cookies
Peanut Butter-Chocolate Chip
Chocolate Chip
Oatmeal Raisin
White Chocolate-Salted Cashew
1.25 each
(Minimum 1 dz per selection)

Brownies
Blondies
Butterscotch Bars
Lemon Bars
1.75 each
(Minimum 1 dz per selection)

WHOLE CAKES

Red Velvet
with White Chocolate
Buttercream

Devil's Food
with Chocolate Buttercream

10" Round Cake (Serves 12-24)
55.00

Half Sheet Cake (Serves 24-48)
85.00

Full Sheet Cake (Serves 48-96)
170.00

WHOLE PIES

Seasonal Fruit
Key Lime
Sweet Potato
Pecan
Banana Cream
Chocolate Cream
Coconut Cream

Whole Pie (Serves 8)
23.99

CREOLE INSPIRED COOKING

Brasa serves comfort food inspired by the many traditions of Creole cooking. We supply our kitchen with locally sourced products, free-range and pasture-raised meats, eggs and dairy. We also feature organic ingredients, fair trade coffee & tea.

ORGANIC LOCAL NATURAL

Some of our clients:

Target
MN Wild
MN Timberwolves
Rocco Altobelli
Robin, Kaplan, Miller & Ciresi
General Mills
Bswing
University of Minnesota
Peace Coffee
Periscope Design
McKnight Foundation
The Soap Factory
Midway Contemporary Art

Brasa Catering

612-245-1740

catering@brasa.us

777 Grand Ave, St. Paul MN 55105



WWW.BRASA.US



CATERING

Brasa Catering offers hors d'oeuvres, slow roasted meats, a large selection of sides, salads and home-style desserts. We deliver the same flavorful cuisine and warm hospitality you've come to expect from our restaurants, at the location of your choice.

We cater events of 12 - 300 guests. Our catering services are available between 11 AM and 9 PM, seven days a week, and we will work indoors or out. Our food works very well for sharing and sampling, whether a plated sit down dinner, business lunch, wedding or family picnic.

We work closely with each host to make sure the event details are carefully considered. Choose between full-service catering (everything from staff, rental equipment, site set up, tents, etc.) and the more casual delivery option with staff and/or drop-off.

Catering orders require 24-72 hours notice. Parties over 100 generally require a 10 day notice, but if we can accommodate at short notice we will! Food is served in large recyclable or disposable serving containers. Paper products and utensils are complimentary, making set up and clean up simple.

Brasa Catering

612-245-1740

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STARTERS & SNACKS

CHIPS AND TOASTS

Vegetable Crudite Masa Corn
Chips v
Taro Root Chips v
Potato Chips v
French Bread Crostini v
Crackers *

DIPS

Guacamole v
Creamy Ginger-Cilantro *
Spicy Red Chile-Tomatillo v
Mild Green Chile & Spinach *
Fresh Tomato Salsa v
Caramelized Onion-Bacon
Smoked Trout-Cream Cheese

2 Chips & 2 Dips-3.50 per person
3 Chips & 3 Dips-4.50 per person

SKEWERS

Adobo Chicken
Fried Chicken
BBQ Shrimp
Beef Chimichurri
Portobello & Red Onion v
Seasonal Vegetables v
Fresh Mozzarella & Tomato *

Meat 2.50 each
Veg 2.00 each

SMOKED CHEESE PLATTERS

Sharp Cheddar
Monterey Jack
Fresh Mozzarella
Gouda
Served with Crackers & Fresh Fruit

Three Cheese Platter*
4.00 per person

SMOKED MEAT PLATTERS

Berkshire Ham
Spicy Andouille
Smoked Chicken Wings

Served with Crackers, Brasa BBQ Sauce, Creole Mustard & Pickles

Meat Only Platter
(Choose 3)
5.50 per person

Meat & Cheese Platter
(2 each)
6.50 per person

* = Vegetarian
V = Vegan

SALADS

Romaine
Sherry Dressing, Shaved Radish,
Crispy Tortilla & Fresh Mozzarella*

Chop Salad
Feta, Olives, Tomato &
Pepperocini*

Spinach
Apple, Bacon & Buttermilk Dressing

Mixed Greens
Blue Cheese, Roasted Beets &
Candied Pecans*

Mixed Greens
Aged Cheddar, Crispy Fried Onions &
Cider Vinaigrette*

4.00 per person

SANDWICHES

Signature meats & fixins, set up as a sandwich bar. Choose up to three sandwich selections for parties over 50. Two for parties of 12 - 50. Two rolls per guest, served with chips & signature coleslaw.

* = Vegetarian
V = Vegan

HOT

Pulled Chicken
Smoked Pepper Sauce & Romaine

Slow Roasted Pork
Ginger Mayo, Cilantro & Pickled Veg.

Vegetarian Black Bean Fritter
Guacamole, Tomato &
Fresh Mozzarella *

Smoked Beef
Crispy Fried Onions, Aged
Cheddar & BBQ Sauce

Fried Catfish
Spicy Mayo, Tomato & Shaved Cabbage

COLD

Smoked Chicken Salad
Tarragon Mayo & Romaine

Roasted Portobello v
Lemon Mayo, Roasted Red Peppers
& Grilled Zucchini

Roast Beef
Creole Mustard, Smoked
Mozzarella & Roasted Peppers

Berkshire Ham
Smoked Gouda, Caramelized
Onions & BBQ Sauce

9.50 per person

MEAL PACKAGES

Designed for group orders. Prices below are per person.
Meat Packages include choice of two sides,
honey glazed cornbread or potato rolls, and signature sauces.

1/4 LB MEAT & SIDES 12.95
(single meat selection only)

1/3 LB MEAT & SIDES 14.50
(select up to two meats)

1/2 LB MEAT & SIDES 16.95
(select up to three meats)

SIDES ONLY 11.95
(choice of any three sides)

SANDWICH & SALAD 10.50
(sandwich selection and any one salad
selection)

Meat Selections Below

Meats are also available by the pound. Please ask for pricing

Rotisserie Chicken
Roasted Whole. Seasoned with
a Creole Style Dry Rub

Pulled Chicken
Rotisserie Chicken, Pulled and
Smothered with Light Cream & Pepper Gravy

Pork Shoulder
Marinated and Slow Roasted. Pulled and
Seasoned with Garlic & Lime

Smoked Beef (add 1.00)
Braised & Seasoned with Sweet-Spicy
BBQ Sauce

Fried Catfish (add 1.50)
Seasoned Cornmeal & Rice Flour
Crust

SIDES

Select from list below for Meal Packages or A La Carte Orders.

* = Vegetarian
V = Vegan

Yams & Andouille
Candied Yams*
Coconut Curry Vegetables v
Collards w/ Smoked Turkey
Creamed Spinach w/ Jalapeño *
Mashed Potatoes & Gravy
Pan Roasted Potatoes *
Classic Potato Salad *
Bacon & Vinegar Potato Salad
Masa Corn Chips & Guacamole v
Macaroni & Cheese *

Cornbread w/ Honey Glaze *
Yuca w/ Citrus & Garlic v
Fried Plantains v
Rustic Style Cheese Grits *
Seasoned Rice *
Yellow Rice & Beans v (blk)
Rice & Pigeon Peas w/ Ham Sofrito
Cabbage & Apple Coleslaw *
Romaine & Fresh Mozzarella Salad *
Chickpea & Barley Salad v
Fresh Fruit Salad v

A La Carte Sides 1.95 - 2.95 per person

SPECIALTY ITEMS

We Offer Whole Roasted Pig, Curried Goat, BBQ Lamb,
BBQ Ribs, Prawns and Lobster at Market Prices.
All items require 7 day notice.
Please call for details.


• PREMIUM ROTISSERIE •

WWW.BRASA.US

Special thanks to our dedicated
local farmers and producers:

Kadejan Poultry
Grass Run Farm Beef
Heritage Berkshire Pork
Larry Schultz Eggs
Cedar Summit Dairy
Hope Creamery
Dry Weather Creek Farm
Otter Creek Growers
Lost View Farm
Riverbend Farm
Equal Exchange
Peace Coffee