



# *The Brazilian "Goucho" Buffet*

March 3, 2022

## **Appetizers**

Student Inspired Pre-dinner Hors d'oeuvres

## *Feijoada Bar & Side Dishes*

Assorted Pickled & Grilled Vegetables

Asparagus Wrapped in Prosciutto

Smoked Salmon

Kay Litke Culinary Greenhouse Salads

Roasted Garlic Mashed Potatoes

Brazilian Artisan Cheese Bread

## *Churrascaria Buffet*

### **Costela de Vaca de Primeira Qualidade**

Prime Rib of Beef | Au Jus | Horseradish

### **Bife de Ombro de Vaca**

Teres Major Shoulder Steak | Chimichurri

### **Perna de Cordeiro**

Leg of lamb | Rosemary Dijon

### **Salsichas Grelhadas**

Chorizo & Kielbasa Sausage | Sauce Aji Amarillo |

Sauce Aji Verde

## *Barra de Sobremesa*

Assorted Desserts & Brazilian Pastries

**Bottle wine list available.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

