

AMERICAN CREOLE COOKING

Delicious, nourishing food inspired by the traditional ingredients and flavors of the southern U.S., Caribbean and Mexico. We feature fresh produce, 100% natural & regionally sourced meats, organic eggs, beans and fair trade coffee & teas.

GLUTEN-FREE, VEGETARIAN & VEGAN FRIENDLY

All of our food is gluten-free except sandwich rolls, cornbread, and macaroni & cheese (gluten-free option available). We also offer many vegetarian and vegan options.



BRASA HOSPITALITY

At the heart of our service is a commitment to hospitality. We strive to enhance every facet of your experience, ensuring a seamless journey from the moment you book to the final cleanup. Our comprehensive catering services encompass everything from providing professional staffing to handling plate and silverware rentals, orchestrating meticulous dining room setups, and managing all aspects of table maintenance throughout your event. We take pride in having our dedicated team of drivers handle buffet setups, distinguishing ourselves from relying on external delivery services. We go the extra mile to alleviate our clients of any additional burdens, and we do so transparently, free from hidden fees. Let's start a conversation about how we can contribute to the success of your upcoming event.

SERVING

**12-500 GUESTS - 7 DAYS A WEEK
INDOORS OR OUT**

NE MPLS

620 E. Hennepin Avenue,
Minneapolis, MN 55414
612.379.3030

ST PAUL

777 Grand Avenue,
St. Paul, MN 55105
651.224.1302

SW MPLS

812 W. 46th Street
Minneapolis, MN 55419
612.315.3395

HOPKINS

1728 Mainstreet,
Hopkins, MN 55343
612.405.1600

To ensure the sustainable provision of catering services, we implement a 20% Operations Fee on the subtotal for each Catering Order. Aligned with industry norms, this fee encompasses various back-end expenses unrelated to the actual food, such as catering equipment, packaging, office supplies, site visits, client meetings, catering vehicles, maintenance, and supports competitive salaries, wages, and benefits for our dedicated catering staff.


BRASA
PREMIUM CATERING

CATERING MENU

**PICK UP OR
DELIVERY
SET UP**

**FULL-SERVICE
STAFFED
EVENTS**

**FOR CATERING:
612-245-1740
CATERING@BRASA.US**

**FOR EVENTS:
612.353.7798
EVENTS@BRASA.US**

**CONTACT US FOR A QUOTE
AND AVAILABILITY**

SIDES

3.50 / person

- Yellow Rice & Beans^v** choice of black or red beans
- Rice & Pigeon Peas** with sofrito and ham
- Masa Corn Chips, Red Sauce & Guacamole^v**
- Vegetable & Chickpea Curry^v** served with yellow rice
- Collard Greens** with smoked chicken
- Roasted Yams** with andouille-tomato gravy
- Plantains^v** fried sweet plantains
- Candied Yams^{*}** with brown sugar and vanilla
- Rustic Style Grits^{*}** with sharp cheddar
- Macaroni & Cheese^{*,GFO}** with sharp cheddar
- Romaine & Mozzarella Salad^{*,VO}** with sherry vinaigrette
- Baby Spinach & Gouda Salad^{*,VO}** with cider vinaigrette
- Mixed Greens & Tomato Salad^v** with house ranch dressing

EXTRAS

- Pickled Peppers^v** 2.50 half pint / 4.75 pint
- Hot Pepper Vinegar^v** 3.95 bottle
- Green Sauce^{*}** 4.00 half pint / 8.00 pint
- Red Sauce^v** 4.00 half pint / 8.00 pint
- BBQ Sauce^v** 4.00 half pint / 8.00 pint
- Alonso's Habanero Sauce^v** 4.00 half pint / 8.00 pint
- Salsa Verde^v** 4.00 half pint / 8.00 pint

BUFFET MEALS

All meal packages include: masa corn chips/red sauce or honey glazed cornbread, coleslaw and Brasa's signature green sauce.

1 Protein & 2 Sides	14.25 / person
2 Protein & 2 Sides	16.25 / person
3 Proteins & 2 Sides	20.25 / person
3 Sides	11.25 / person

ROTISSERIE CHICKEN

Creole Dry Rub

SMOTHERED CHICKEN

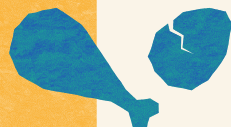
Pulled Rotisserie in Cream Gravy

ROASTED PORK

Slow Roasted with Garlic-Lime Mojo

SMOKED BEEF

Braised & Seasoned with Sweet-Spicy BBQ (+1.75 / person)



SANDWICH BAR

13.25 / person (choice of proteins)

Includes: rolls, masa corn chips, coleslaw and the following fixings: green sauce, red sauce, BBQ sauce, pickled red onions, cucumbers and jalapeños.

SMOTHERED CHICKEN

CHICKEN SALAD

SMOKED BEEF (+1.75 / person)

ROASTED PORK

CHIMICHURRI TOFU



APPETIZERS

Please inquire with your sales representative, as we have dedicated a separate menu exclusively for our appetizers.

BEVERAGES

- Bottled Water (12oz)** 1.00 / each
- Coke, Diet Coke, Sprite, Sparkling Water (12oz)** .. 1.50 / each
- Iced Tea, Unsweetened or Sweet (1 gal min)** 22.00 / gal
- Housemade Lemonade (1 gal min)** 27.50 / gal
- Organic Coffee (15 person min)** 1.75 / person
- Medium roast by Peace Coffee (Regular or Decaf). Served in beverage boxes.

DESSERTS

- Cookies^{*}** 1.50 / each
- chocolate chip or oatmeal butterscotch chip
- Butterscotch Pudding^{*}** 4.50 / each
- with whipped cream and toffee crumble
- Coconut Vanilla Pudding^v** 4.50 / each
- with pineapple

Menu gluten-free except sandwich rolls, cornbread, and macaroni & cheese (gluten-free option available)

* = Vegetarian V = Vegan VO = Vegan Option Available

GFO = Gluten Free Option Available

