

Good 2Go

BRAZILIAN FLAVOURS IN A SNAP

Cold & Hot Appetizers

How much should we order?

- 1 - 2 Hour Reception: 5-10 pieces per person
- 2 - 4 Hour Reception: 10 pieces per person minimum

Price per Cold Item: \$2.95

Price per Hot Item: \$3.50

Price is based on 10 orders minimum per item



Cold Appetizers

- Shrimp Ceviche
- Salmon Tartar
- Gorgonzola & Apple Stuffed Endive
- Salmon Gravlax Bruschetta
- Tomato & Basil Bruschetta
- Cherry Tomato & Bocconcini Skewer
- Pear & Gorgonzola Bruschetta
- Grape & Goat cheese balls

Hot Appetizers

- Salted Cod Croquette
- Battered Shrimp with Cream Cheese
- Bacon & Apricot stuffed Puff Pastry
- Brie & Parma Bruschetta
- Jerked Meat Shepherd's Pie
- Mini Pie (Chicken, Shrimp, or Palm)
- Salmon with Honey sauce skewer
- Wild Mushroom mini quiche

Brazilian Snacks & Sweets

How much should we order?

- We recommend 10 – 15 units per person

How can I get my order?

- Pickup Available
- Extra charge of \$25 for delivery



Snacks: Price per Item \$1.00
Minimum of 120 units (up to 3 flavors)

- Coxinha (Shredded Chicken)
- Cheese Balls (Battered Mix Cheese)
- Ham & Cheese Balls (Battered Mix Cheese & Ham)
- Corn Croquette (Battered Mix Cheese & Corn)
- Shredded Beef Croquette (Battered Mix Cheese & Beef)
- Chicken Pie
- Brazilian Pão de Queijo (Cheese Puff)

Sweets: Price per Item \$1.45
Minimum of 25 units (up to 1 flavors)

- Famous Brigadeiro (Chocolate Ball)
- Nido topped with Nutella
- Cajuzinho (Peanut)
- Little Kiss (Coconut)
- White Brigadeiro Churros (Dulce de leche)

Premium Sweets: Price per Item \$4.50
Minimum of 12 (per flavour)

- Strawberry Bombon
- Grape Bombon
- Walnut Bombon
- Chocolate Truffle

Pies, Cakes & Platters

How much should I order?

- Each Pie or Platter is good for 8-10 People

How can I get my order?

- Pickup Available
- Extra charge of \$25 for delivery



Pies: \$58 each

- Chicken Pie with Cream
- Shrimp Pie with Cream
- Palm Hearth Pie with Cream

Cakes: \$42 each

- Carrot Cake with Swiss Chocolate sauce
- Chocolate Cake with Swiss Chocolate sauce
- Cornmeal

Bombon & Fruit Platter: \$165 each

- 8 Strawberry Bombons
- 8 Grape Bombons
- 16 Brigadeiros
- 16 Cajuzinhos
- Fresh seasonal fruits

Fresh Fruit Platter: \$60 each

(Grapes, melons, tropical fruits, and berries)

Selected Cheese & Meat Platter: \$105 each

(a top selection of domestic & International cheeses & salamis)

Salads & Sandwiches

(Minimum of 8 orders per item)

Salads: \$13.50 (each)

- Caesar Salad served with Grilled Chicken, Romaine Lettuce, Parmesan, Croutons, and Caesar Dressing
- Arugula Salad served with Roasted Beets, Goat Cheese, Candied Walnut, and Grilled Lemon Vinaigrette
- Butter Lettuce Salad served with Avocado, Grape Tomato, Corn, Bacon, and Homemade Ranch Dressing

Sandwiches: \$12.50 (each)

- Salamis & Cheese Sandwich in a Brioche Bun, Garlic Mayo, Tapenade, Butter Lettuce, Tomato and Oregano
- Brie & Parma Sandwich in a Brioche Bun, Pesto, House Sauce, Caramelized Onion, and Arugula
- Grilled Chicken Sandwich in an Artisan Bread, Basil Mayo, Gouda, Roasted Red pepper, and Arugula
- Grilled Vegetable Sandwich in an Artisan Bread, Zucchini, Tomato, Mushroom, Spinach, and Hummus
- Chicken Caesar Wrap in a Flour Tortilla, Grilled Chicken, Romaine Lettuce, Parmesan Cheese, and Caesar Dressing

Main

(Price per person - Minimum of 10 orders per dish)

Chicken

- Chicken Parmigiana topped with a homemade Tomato sauce served with Potato Puree and Grilled Broccoli \$ 19.50
- Chicken Stroganoff with Mushroom served with White Rice, and homemade Potato Sticks \$ 18.50
- Grilled Chicken with a White Wine Sauce with Mushroom and Spinach, White Rice, and Potato Chips \$ 19.50
- Chicken Cordon Bleu topped with a Dijon Sauce, Potato Puree, and Grilled Vegetables \$ 19.50

Beef

- Beef Tenderloin topped with a Red Wine Sauce served with Piemontese Rice, and Potato Chips \$ 26.50
- Beef Parmigiana topped with a homemade Tomato sauce served with Potato Puree and Grilled Broccoli \$ 20.50
- Picanha (top sirloin cap) topped with Chimichurri sauce served with Rice, Cassava, Salsa, and Roasted Potato \$ 20.50
- Beef Stroganoff with Mushroom served with White Rice, and homemade Potato Sticks \$ 19.50

From the Sea

- Shrimp Stuffed Squash (Camarão na Moranga) served with White Rice and Homemade Potato Sticks \$ 21.50
- Marinated Salmon Fillet topped with Passion Fruit Sauce, Potato Puree, and Grilled Broccolini \$ 22.50
- Salted Cod in a Bechamel Sauce served with Sliced Potatoes, Mixed Vegetables, and White Rice \$ 21.00

Pork

- The most famous Brazilian Feijoada served with White Rice, Farofa, Sliced Orange, Kale and Vinagrete \$ 18.50
- Pork Medallions with Tropeiro (Beans, eggs, Bacon, Sausage, kale) served with White Rice, and Potato Salad \$ 19.50

Pasta

- Bolognese Lasagna served in layers with Tomato Sauce, Mozzarella, Sliced Ham and Bechamel Sauce \$ 17.50
- Vegetarian Lasagna served with Eggplant, Tomato Sauce, Mozzarella, Spinach, Tomato and Bechamel Sauc \$18.00
- Cappelletti in brood served with diced Beef, Chicken, and Parmesan Cheese \$14.50

Desserts

(Serve 8 people)

Famous Milk Pudim: \$ 42

Strawberry Pie: \$ 58

(Layers of Cookies, Cream, Strawberry, and Chantilly)

Lime Pie: \$ 58

(Lime mousse topped with Merengue in a Pâte sablée dough)

Passion Fruit Mousse with Chocolate Flakes: \$ 48

(Layers of Passion fruit mousse and Chocolate Flakes)

Taxes:

The entire invoice is subject to 5% GST

Payment Policies:

To secure our services for the date of your event, we require a 20% deposit, and the remaining amount at the day of the event. Your event is not considered confirmed otherwise.