

Group Dining

Texas de Brazil features private and semi-private dining options perfect for accommodating our interactive concept in a fine, chic setting.

Our elegant dining atmosphere is enriched with soaring deep red walls, oversized hanging mirrors and colorful, lush floral arrangements to create a vibrant ambiance. With elements for all the senses, our amenities are guaranteed to create a dining experience unlike anything else, and make Texas de Brazil a destination hot spot for all special occasions.

Available for groups of 15 guests or more



Let our experienced event manager help you create a memorable event that will not soon be forgotten!

Group packages are available to help meet the needs of every budget.

A/V equipment also available upon request.

NOTABLE MENTIONS

"Top 10 Upscale Dining Chains"
FSR MAGAZINE

"Break Out Brands 2013"
Nation's Restaurant News

AWARDS

"America's Top Restaurant"

ZAGAT

"Award of Excellence"
WINE SPECTATOR

Catering and takeout menus are also available upon request. For more information or to view virtual tours of the restaurant, please visit **texasdebrazil.com**



Packages

Regular

- 50-item salad area featuring various selections of crisp greens, fresh vegetables, imported artisan cheeses, charcuterie & hot side dishes
- Garlic mashed potatoes, sweet fried bananas and Pão de Queijo (Brazilian cheese bread)
- Various cuts of expertly seasoned and grilled selections of beef, lamb, pork, chicken and Brazilian sausage carved tableside

Dinner: \$46.99 Lunch: \$24.99

Bronze

- Regular dinner menu including 50-item salad area, traditional side items and various cuts of beef, lamb, pork, chicken and Brazilian sausage carved tableside
- Non-alcoholic beverages (fountain soda, regular coffee and regular iced tea) with complimentary refills
- Dessert (Bananas Foster Pie or Key Lime Pie)

Dinner: \$54 Lunch: \$32

Prata

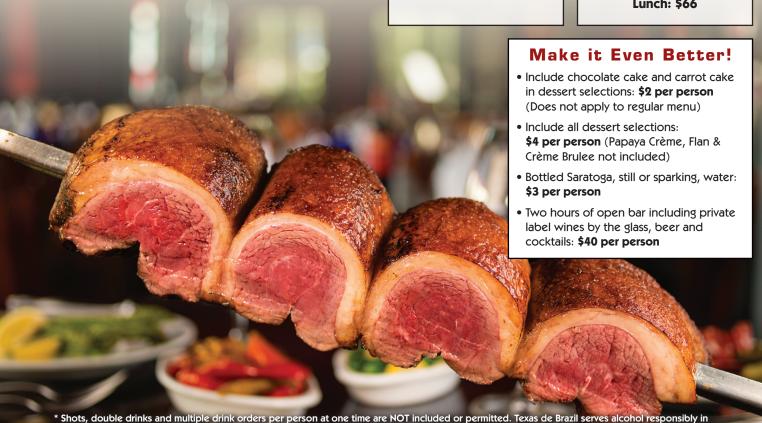
- Regular dinner menu including 50-item salad area, traditional side items and various cuts of beef, lamb, pork, chicken and Brazilian sausage carved tableside
- Non-alcoholic beverages (fountain soda, regular coffee and regular iced tea) with complimentary refills
- Dessert (Bananas Foster Pie or Key Lime Pie)
- Two glasses of private label wine, beer or call cocktails per person

Dinner: \$70 Lunch: \$48

Ouro

- Regular dinner menu including 50-item salad area, traditional side items and various cuts of beef, lamb, pork, chicken and Brazilian sausage carved tableside.
- Non-alcoholic beverages (fountain soda, regular coffee and regular iced tea) with complimentary refills
- Dessert (Bananas Foster Pie or Key Lime Pie)
- Two hours of open bar including private label wines by the glass, beer, and call cocktails

Dinner: \$88 Lunch: \$66



accordance with ABC laws and reserves the right to cease service if a guest is deemed intoxicated. In the event of such action, no refunds will be given.

Price does not include tax or gratuity. All applicable taxes will be included on final bill. Parties of 15-19 guests suggested gratuity is 18%.

Parties of 20 or more suggested gratuity is 20%.



Meat Selections

- Filet Mignon*
- Filet Mignon wrapped in Bacon*
- Braised Beef Ribs*
- Lamb Chops*
- Pork Ribs*
- Brazilian Cheese Bread
- Spring Mix
- Romaine Lettuce
- In-House dressings
- Shrimp Salad
- Potatoes au Gratin
- Prosciutto
- Sushi
- Goat Cheese Terrine

• Brazilian Cheesecake

• Chocolate Mousse Cake

- Cherry & Sun-Dried Tomatoes
- Fresh Mozzarella

- Brazilian Picanha
- Garlic Picanha
- Brazilian Sausage
- Slow-Roasted Leg of Lamb
- Chicken Breast wrapped in Bacon
- Crispy Parmesan Drumetts
- Parmesan-Crusted Pork Loin
- Flank Steak
- Herb-Marinated Pork Loin
- Brazilian Alcatra

Side Items

• Garlic Mashed Potatoes

• Sweet Fried Bananas

Salad Area Selections

- Potato Salad
- Couscous Salad
- Onion Ceviche
- Sauteed Mushrooms with Wine
- Olive Medley
- Gorgonzola and Grape Salad
- Roasted Baby Beets
- Imported Hearts of Palm
- Tangy Tabbouleh
- Artichoke Hearts
- Grilled Red and Yellow Peppers

- Imported Artisan Cheeses
- Charcuterie
- Steamed Asparagus
- Smoked Salmon
- Pineapple Carpaccio
- Jasmine Rice
- Brazilian Black Beans
- Farofa
- Lobster Bisque
- Chimichurri & Mint Sauce

Dessert Selections

- Flan
 - Crème Brulee
 - Bananas Foster Pie

- Pecan Pie
- Papaya Crème
- Coconut Chess Pie

