



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, macaroni & cheese (gluten free option available). We also offer many vegan and vegetarian options.

CONTACT US FOR A QUOTE & AVAILABILITY

612-245-1740
CATERING@BRASA.US

NE MPLS
620 E. Hennepin Ave.
Minneapolis, MN 55414

ST PAUL
777 Grand Ave.
St. Paul, MN 55105

SW MPLS
812 W. 46th St.
Minneapolis, MN 55419

Brasa Catering is a no-tipping operation. In order to sustainably provide catering services, we apply an Operations Fee of 20% of the subtotal to every Catering Order. This charge is in line with industry standards and covers all back-end costs not associated with the food. This fee includes, but is not limited to: catering equipment, packaging, office supplies, site visits, client meetings, catering vehicles and maintenance, and contributes to livable salaries, wages, and benefits to the catering staff.



CATERING MENU

**PICK UP
DELIVERY
SET UP**

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

MEAL PACKAGES

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

1 Protein & 2 Sides 13.25 / person
 2 Proteins & 2 Sides 15.25 / person

ROTISSERIE CHICKEN

Creole Dry Rub

SMOTHERED CHICKEN

Pulled Rotisserie in Cream Gravy

ROASTED PORK

Slow Cooked with Garlic-Lime Mojo

VEGETABLE CURRY

Coconut Curry with Chickpeas & Pineapple Relish over Yellow Rice^V

SANDWICH BAR

12.25 / 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. ^{GFO, VO}

SMOTHERED CHICKEN

CHICKEN SALAD

ROASTED PORK

SMOKED TOFU

SIDES

3.50 / person

Yellow Rice & Beans^V choice of black or red beans

Rice & Pigeon Peas with sofrito and ham

Masa Corn Chips & Guacamole^V

Vegetable Curry^V with chickpeas and pineapple relish over 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

Baked Macaroni & Cheese^{* with sharp cheddar and gouda}

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

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

HOUSE SAUCES

Green Sauce^{*} cilantro, lime, ginger and mayo (Mild)

Red Sauce^V tomatillo, roasted tomato and chiles (Medium)

BBQ Sauce^{*} brown sugar and roasted yams (Mild)

Alonso's Habanero Sauce^V fresh habaneros, lime and garlic (Hot)

Half Pint 2.50

Full Pint 4.75

BEVERAGES

Bottled Water (12oz) 1.00 / each

Mandarin Jarritos (12oz bottle) 3.00 / each

Mexican Coca Cola or Sprite (12oz bottle) 3.00 / each

Coke, Diet Coke, Dr. Pepper, Sprite (12oz can) 1.50 / each

Tea, Iced or Sweet (1 gallon min) 22.00 / gallon

Freshly Squeezed Lemonade (1 gallon min) 27.50 / gallon

Organic Coffee (15 person minimum) 1.75 / person

Medium roast by Peace Coffee. Served in beverage boxes.

DESSERTS

Cookies (minimum of 12, gluten-free) 1.95 / each
 chocolate chip or oatmeal butterscotch chip

Butterscotch Pudding 3.50 / each
 whipped cream and toffee

Coconut-Tapioca Pudding^V 3.50 / each
 pineapple and sesame