



Churrascos

STEAKS & SEAFOOD

PRIVATE EVENTS MENUS

Banquets & Off Premise Catering



Welcome to Churrascos!

Enjoy our Latin inspired cuisine in a friendly, entertaining atmosphere that will be sure to provide you and your guests the flavors and hospitality we strive to provide daily. With our award winning cuisine and passion to deliver quality food with exceptional service, Churrascos is the perfect location for family, friends, and colleagues to enjoy a delicious meal and have a wonderful time.



CORAZON ROOM

SEATED CAPACITY: 30

RECEPTION CAPACITY: 50

AVE ROOM

SEATED CAPACITY: 50

RECEPTION CAPACITY: 70

Combine the Corazon & Ave rooms to seat 80 guests & 100 for reception

These private rooms can be transformed into a room that suits you and your guest. The Ave contains a beautiful wine cellar wall. Both spaces are well equipped with screens, full audio/video hookups, and are microphone ready. Unique staved walls give the room a cozy environment. Perfect for business meetings, pharmaceutical representative demos, rehearsal dinners, and family gatherings.



MAJOREM ROOM

RECEPTION CAPACITY: 60

This semi-private space is ideal for your next event. The room is elevated and surrounded with floor to ceiling wood panels. Perfect for rehearsal dinners, family gatherings, and birthday parties.

MENU SELECTIONS: Our chefs have prepared the following menus for you to choose from. We are able to accommodate any specials requests you may have. Please note that some request may require additional fees. Please finalize your menu selections 5 business days in advance so that we may accommodate your quantities.

PRICING: All menu selections are priced per person unless otherwise noted and do not include taxes, service fees, or a discretionary gratuity for your service staff. Room rentals require a minimum food and beverage fee. Please note that additional fees may be added for miscellaneous items such as equipment rental, bar rental, and special requests.

CONFIRMING YOUR EVENT: To secure your event, Churrascos requires a non-refundable minimum deposit. To cancel your event, please be sure to speak directly with your Event Coordinator or General Manager.

Payment is due in full at the conclusion of your event. Please contact us if you have questions or would like to discuss more. We look forward to serving you and your guests!

Churrascos

MEMORIAL CITY

947 N GESSNER SUITE B290 HOUSTON, TEXAS 77024

PH: 713.231.1352 FAX: 713.231.1868

CHURRASCOS.COM

SEPTEMBER 2016

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INCA ROOM

SEATED CAPACITY: 20
RECEPTION CAPACITY: 25

The Inca Room is decorated with warm paintings of native South American fruits. The room has pocket doors that can be closed for privacy. The Inca room works well for seated or buffet events, and presentations.



SORRAS ROOM

SEATED CAPACITY: 45
RECEPTION CAPACITY: 50

Small Patio Outside

With a brick barrel vaulted ceiling, unique Colombian paintings of the three virgins, and dark stained cedar panel walls, this room is great for meetings and sets up beautifully for rehearsal dinners.



ST. PETER'S ROOM

SEATED CAPACITY: 35
RECEPTION CAPACITY: 45

One of the most popular rooms with a vaulted ceiling, skylight and wood beams, it is an excellent room for private parties and can be set for buffet or seated events.



AMAZÓN ROOM

SEATED CAPACITY: 80
RECEPTION CAPACITY: 100

This large space is located at the back of the restaurant and offers a unique event space. Guests can use the front part of the room for a reception area and be seated in the larger area of the room. It features a fireplace with a beautiful wood mantle and has pocket doors that can be closed for privacy.

St. Peter's Room & Amazon Room can be combined to seat up to 150 and reception for 180

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Churrascos

WESTCHASE

9705 WESTHEIMER @ GESSNER HOUSTON, TEXAS 77042

PH: 713.952.1988 FAX: 713.952.2005

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ALEGRÍAS

SEATED CAPACITY: 75
RECEPTION CAPACITY: 100

This semi-private space can be transformed into a room that suits you and your guests. Floor to ceiling drapes create a cozy environment for meetings, rehearsal dinners and birthday parties.

Alegrias rooms can be separated into 3 rooms each holding between 20-25 seated



CORAZÓN ROOM

SEATED CAPACITY: 50
RECEPTION CAPACITY: 65

This completely private room is ideal for your next event. This space is well equipped with full audio and video hookups, microphone ready, private exit. Perfect for business meetings, pharmaceutical representative demos, rehearsal dinners or family gatherings.

Combine the Corazón & Alegrias rooms to fit up to 120 guests.

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Churrascos

SUGAR LAND

1520 LAKE POINTE PARKWAY, SUITE 500 SUGAR LAND, TEXAS 77478

PH: 832.532.5300 FAX: 281.240.0943

CHURRASCOS.COM

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WINE ROOM

SEATED CAPACITY: 60

RECEPTION CAPACITY: 90

can be separated into 3 separate rooms

The Wine Room makes for a wonderful intimate experience, while dining amongst Churrascos extensive wine collection. Frosted glass pocket doors create privacy and mahogany room dividers allow complete versatility - the rooms may be setup as one, two or three private rooms to meet your needs.



THE GARDEN

SEATED CAPACITY: 60

RECEPTION CAPACITY: 80

This outdoor dining space features a brick patio embracing a bed of colorful botanicals. The area may be tended and air conditioned/heated if desired. It may also be used in conjunction with the Wine Room.

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RIVER OAKS

2055 WESTHEIMER @ SHEPHERD HOUSTON, TEXAS 77098

PH: 713.527.8300 FAX: 713.527.0847

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MACONDO ROOM

SEATED CAPACITY: 75

RECEPTION CAPACITY: 100

This breath-taking private room will make you stop in your tracks as you enter into its dramatic views that highlight the dining space. Looking up into the “canopy”, an imaginary rainforest is made real by the use of panels that feature large-scale tropical foliage. Dining room tables, accented by red and brown leather chairs, are inserted with glistening red-glass tiles that reflect a warm glow. A must for your next corporate event.

Macondo room can be separated into 2 rooms each holding between 30-35 seated



IPANEMA ROOM

SEATED CAPACITY: 20

RECEPTION CAPACITY: 30

This room is ideal for your next quaint private event. Overlooking the Waterway, this completely private space is sure to accommodate your next business meeting or rehearsal dinner. This room is truly the best kept secret in The Woodlands.



PATIO

SEATED CAPACITY: 80

RECEPTION CAPACITY: 100+

For a memorable event, escape to our patio that overlooks the Waterway. Overhead sails produce a shade that makes even the sunniest of days quite comfortable or an evening that is simply elegant. For your next happy hour or private event, join us on our patio.

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Churrascos

THE WOODLANDS

21 WATERWAY AVENUE THE WOODLANDS, TEXAS 77380

PH: 281.367.1492 FAX: 832.458.3360

CHURRASCOS.COM

SEPTEMBER 2016



LEGEND

-  CHURRASCOS
-  AMÉRICAS
-  ARTISTA
-  CORDÚA
-  AMAZÓN GRILL

IN HOUSE
BANQUET MENUS

CANAPÉS

BITE SIZED

CHOOSE THREE 12^{.95} • CHOOSE FIVE 19^{.95} • CHOOSE SEVEN 26^{.95}

COLD

CAPRESE PIPETTE

peeled teardrop tomato, basil,
buffalo mozzarella

MARTINI OLIVE SHRIMP

achiote grilled shrimp skewers,
spanish blue cheese stuffed olive

AHI TUNA

tomato confit, avocado mousse,
toasted sesame, corn tortilla chips

CEVICHE CHIPS

gulf shrimp, citrus cured white fish,
avocado, corn tortilla chips

HOT

CRAB CAKES CORDÚA

heart of palm, jalapeño aioli

PLANTAIN CRUSTED CHICKEN BITES

panela cheese, roasted tomato,
spicy black bean sauce

BACON WRAPPED SHRIMP

jalapeño pepper, smoked panela cheese,
mini tortilla chip

PLANTAIN CRUSTED SHRIMP

fried colossal shrimp with tamarind glaze
& coconut tomatillo sauce

BEEF TENDERLOIN & IDIAZÁBAL FONDUE CROSTINI

smoked cheese fondue, green onion

EMPANADITAS

chicken basil or beef polenta served
with cilantro dressing

MINI BEEF CHURRASCO

yuca, pickled red onion, béarnaise

TAQUITOS *de* MALANGA

pulled pork mini tacos in taro root shells
with pickled onion, crema fresca & cojita

SWEET

TRES LECHEs

our tres leches cake is soaked in a sweet
vanilla laced cream then topped with
a decadent meringue italiano

FLAN *de* QUESO

velvety cheese crème caramel,
with caramel sauce & dulce de leche mousse

DELIRIO *de* CHOCOLATE

chocolate truffle cake, hazelnut chocolate
mousse, chocolate ganache,
chocolate meringue, espresso cajeta

ALFAJORES

melt-in-your-mouth dulce de leche
short bread cookies

CHEF ACTION STATIONS

BEEF TENDERLOIN 280.⁹⁵
chargrilled whole beef tenderloin
marinated in our signature chimichurri
SERVES 25

PORK TENDERLOIN 165.⁹⁵
tamale stuffed pork tenderloin,
habanero beurre blanc
SERVES 25

PAELLA STAND 24.⁹⁵ per person
custom saffron infused rice with spanish
chorizo, beef, chicken, shrimp, fresh fish,
seasoned vegetables

RACK of RIBS 12.⁹⁵ per person
corn smoked pork spareribs, tamarind –
guajillo glaze cracked fingerling potatoes

DECORATIVE DISPLAYS

ARTISINAL CHEESE 6.⁹⁵
local and imported cheeses, house made
crostini, candied pecans, local honey, membrillo

GRILLED MARKET VEGETABLES 4.⁹⁵
chimichurri grilled seasonal offerings

FRESH FRUIT DISPLAY 4.⁹⁵
artistically displayed fresh cut selection
of local & tropical fruit

SMOKED SALMON 6.⁹⁵

BREAKFAST STATIONS

minimum of 15 guests required for stations.

CONTINENTAL BREAKFAST
12.⁹⁵ per person
fresh orange & grapefruit juice
low fat yogurt, granola, danish, muffins,
bagels & spreads
seasonal fruit & berries
fresh brewed coffee & tea

EXECUTIVO BREAKFAST
16.⁹⁵ per person
fresh orange & grapefruit juice
breakfast pastries & muffins
scrambled egg migas & salsa, roasted new potatoes
bacon & country sausage
seasonal fruit & berries
fresh brewed coffee & tea

PLATED LUNCH SUGGESTIONS

SAN JUAN 21⁹⁵

Choice of:

MIXED GREEN SALAD *or* **SOUP of THE DAY**

Choice of:

LOMO SALTADO

peruvian stir fried beef tenderloin with peppers, onion, yuca fries & jasmine rice

MILANESA de POLLO

plantain crusted chicken, idiazábal mac & cheese, peeled grape tomato, pickled cabbage

ANDINA

pan roasted peruvian blue tilapia with tempura mushroom & warm huancaína sauce

Choice of:

TRES LECHES

our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano

COCONUT ICE CREAM

triple cream house made & served in a caramel tuile basket with fresh berries

RIO 27⁹⁵

Choice of:

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

SOUP OF THE DAY

Choice of:

ASADO EN SALSA SETAS

grilled petite filet, mushroom & spanish sherry sauce, pickled onion, béarnaise & tempura mushroom

POLLO JALAPEÑO

grilled chicken with mild onion jalapeño crema, poblano-cheese flauta, spicy black bean sauce & chorizo caribbean rice

GAMBAS AL AJILLO

pan roasted garlic shrimp, scallions, tomato, yuca, lemon butter with jasmine rice

Choice of:

TRES LECHES *or* **FLAN de QUESO**

PLATED LUNCH SUGGESTIONS

MAYA 36⁹⁵

Choice of:

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

SOUP of THE DAY

Choice of:

the **CHURRASCO**

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **6oz**

POLLO al AJILLO

grilled chicken breast, roasted garlic, tomato, green scallions, lemon butter, grilled vegetables & jasmine rice

CARNITAS

crispy pork carnitas, avocado, radish, criollo peppers & onion, tomatillo sauce

Choice of:

TRES LECHES

FLAN de QUESO

AZTECA 47⁹⁵

APPETIZER TRÍO ahi tuna ceviche, empanadas & taquitos de malanga

ENSALADA CHURRASCOS

baby mixed greens with marinated hearts of palm, tomato, capers, red onion, radish, smoked cotija cheese with cilantro dressing

Choice of:

the **CHURRASCO**

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **6oz**

POLLO BAHÍA

grilled chicken breast with tomato, cilantro, hearts of palm, coconut beurre blanc, jasmine rice

PLANTAIN

CRUSTED SHRIMP

five fried jumbo shrimp with chorizo caribbean rice, tamarind glaze & coconut tomatillo sauce

Choice of:

TRES LECHES

DELIRIO de CHOCOLATE

INCA 52⁹⁵

APPETIZER TRÍO ceviche copacabana, empanadas & corn smoked crab fingers

ENSALADA CHURRASCOS baby mixed greens with marinated hearts of palm, tomato, capers, red onion, radish, smoked cotija cheese with cilantro dressing

Choice of:

the **CHURRASCO**

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **6oz**

POLLO ENCAMISADO

plantain crusted chicken over spicy smoked black bean sauce, seared panela cheese, roasted tomato & crema nica

GRILLED

WILD SALMON

achiote grilled shrimp, tomatillo broth, avocado, queso fresco & pico de gallo

Choice of:

TRES LECHES, DELIRIO de CHOCOLATE, PIO X

PLATED DINNER SUGGESTIONS

PUERTO MONTE 38⁹⁵

Choice of:

ENSALADA CHURRASCOS

baby mixed greens with marinated hearts of palm, tomato, capers, red onion, radish, smoked cotija cheese with cilantro dressing

CUBANA

black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule

Choice of:

POLLO BAHÍA

grilled chicken breast with tomato, cilantro, heart of palm, coconut beurre blanc & jasmine rice

LOMO SALTADO

peruvian stir fried beef tenderloin with peppers, onion, yuca fries & jasmine rice

CARNITAS

crispy pork carnitas, avocado, radish, criollo peppers & onion, tomatillo sauce

Choice of:

TRES LECHES or FLAN de QUESO

TAMARINDO 46⁹⁵

Choice of:

ENSALADA CHURRASCOS

baby mixed greens with marinated hearts of palm, tomato, capers, red onion, radish, smoked cotija cheese with cilantro dressing

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

Choice of:

GRILLED CHICKEN & SHRIMP BROCHETTE

grilled skewer of chicken & achiotte shrimp with onion & poblano over chorizo caribbean rice & garlic salsa ajillo

SMOKED SPARERIBS

corn smoked pork spareribs, tamarind - guajillo glaze, cracked fingerling potatoes

ASADO en SALSA SETAS

grilled petite filet, mushroom & spanish sherry sauce, pickled onion, béarnaise & tempura mushroom

Choice of:

TRES LECHES or FLAN de QUESO

PLATED DINNER SUGGESTIONS

IGUAZÚ | 59⁹⁵

APPETIZER TRÍO plantain crusted shrimp, empanadas & queso idiazábal fondue

ENSALADA CHURRASCOS

baby mixed greens with marinated hearts of palm, tomato, capers, red onion, radish, smoked cotija cheese with cilantro dressing

Choice of:

the CHURRASCO

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **8oz**

POLLO ENCAMISADO

plantain crusted chicken over spicy smoked black bean sauce, seared panela cheese, roasted tomato & crema nica

GAMBAS *al* AJILLO

pan roasted garlic shrimp, scallions, tomato, zucchini, lemon butter with jasmine rice

Choice of:

TRES LECHES
PIO X

ALEGRÍAS | 65⁹⁵

APPETIZER TRÍO ceviche copacabana, empanadas & taquitos de malanga

Choice of:

CUBANA

black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule

CAÉSAR

chopped heart of romaine, caesar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

Choice of:

the CHURRASCO

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **8oz**

BACON WRAPPED STUFFED SHRIMP

grilled skewer of jumbo shrimp with smoked panela cheese, jalapeño over chorizo caribbean rice & garlic salsa ajillo

GRILLED WILD SALMON

achiote grilled shrimp, tomatillo broth, avocado, queso fresco & pico de gallo

Choice of:

TRES LECHES
DELIRIO *de* CHOCOLATE

CORAZÓN | 75⁹⁵

APPETIZER TRÍO corn smoked crab fingers, empanadas & ceviche campechana

Choice of:

CHUPE *de* LANGOSTA

peruvian lobster & shrimp bisque, smoked crab fingers, sherry, roasted corn, sweet potato, smoked panela cheese

CRAB & AVOCADO

jumbo lump crab salad, peeled roma tomato, avocado mousse, red onion, jalapeño vinaigrette

Choice of:

the CHURRASCO

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce **8oz**

CERDO MARINERO

achiote rubbed pork tenderloin, jumbo shrimp, lump crabmeat, avocado, pickled cabbage slaw, pork cracklings & yuca

PARGO *de* LÚJO

pan roasted gulf coast red snapper, pan seared shrimp, grilled zucchini, tomato & habanero citrus beurre blanc

Choice of:

TRES LECHES, FLAN *de* QUESO, DELIRIO *de* CHOCOLATE