

Tradição Brazilian Catering



How to Order

1. Service Styles & Food Packages

Buffet, Chef's Special Boxed Lunch, or
Onsite Grilling

2. Add-Ons

Grilled Meats, Platters, Desserts

3. FAQs

*Minimum of 10 orders for ALL
catering requests*

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Southwest Houston (281) 277-9292 12000 Southwest Freeway Stafford, TX 77477
Clear Lake (281) 557-9999 201 West Bay Area Blvd., Webster, TX 77598

Buffet

Served in aluminum pans.
All include our fresh Caesar salad.

Package ONE \$18

MEATS

Sirloin

Wrapped with bacon

Chicken Leg

Sausage

Argentinian Pork

Two Sides

Choice of
Sides

Package TWO \$21

MEATS

Marinated Chicken Breast

Chicken Legs

Sirloin Wrapped with Bacon

Angus Bottom Sirloin and center
cut bacon

Sausage

Argentinian Pork

Two Sides

Mashed potatoes
Rice
Black beans
Grilled vegetables

Package THREE \$26

MEATS

Baby Beef

Sirloin

Wrapped with bacon

Chicken

Wrapped with bacon

Sausage

Argentinian Pork

Three Sides

**Disposable chafing dish with fuel
available for \$6/set*

Chef's Special

1-hour notice REQUIRED during open hours.
Served in aluminum pans.

\$14 / Person

Salad Caesar with Romaine, Fresh Parmesan & Croutons

Meats Grilled Chicken Breast OR Angus Bottom Sirloin Beef

Sides Rice & Mashed Potatoes

Boxed Lunches

Served individually packaged,
comes with 2 sides of choice

Vegetarian \$13

Mixed Grilled Vegetables seasonal
Rice
Mashed Potatoes

Express \$15

Chicken Breast
Wrapped in bacon 3.5oz
Chicken Leg
Marinated in cognac, beer &
fresh herbs 3oz
Argentinian Pork Sausage 2oz

Corporate \$18

Sirloin
Wrapped in bacon 3.5oz
Chicken Breast
Wrapped in bacon 3.5oz
Chicken Leg
Marinated in cognac, beer & fresh herbs 3oz

Executive \$21

Baby Beef, Angus Top Sirloin
Aged 27 days 4oz
Filet Mignon
Wrapped in bacon 3.5oz
Chicken Breast
Marinated in fresh herbs 3 oz

Presidential \$26

"Executive" Plus:
Argentinian Pork Sausage
Additional Chicken Breast 2oz

Sides

Mashed potatoes
Rice
Grilled vegetables

Additions*

Drinks

Sodas \$2
Iced Tea \$8/gallon
Aqua Panna \$4
Ice \$5/bag

Salad

Caesar Salad \$3
Add Grilled Chicken Breast \$2

Extra Sides

Rice \$3
Mashed Potatoes \$4
Grilled Vegetables \$4

Sauces

Chimmichuri \$1
Hot Sauce \$1

*Prices reflected are per person.
Available for Buffet & Boxed Lunches

1.

Onsite Grilling

Grill delivery fee \$300+ per number of grills and distance from the restaurant

Food/Beverage minimum \$2,500 | 18% service charge

Staffing: \$20 per hour per server (2 hours for setup & 1 hour for breakdown needed plus time of event)

Self-Serve \$37/guest

Table-Side Service \$42/guest

First Course

Salad Caesar or Spring Mix

Second Course

MEAT

Picanha

Baby Beef

Chicken Wrapped with Bacon

Bottom Sirloin

Argentinian Pork Sausage

Chicken Legs

Hot Sides *Choose two*

Mashed Potatoes

Rice

Grilled Vegetables

Black Beans

Onsite Grilling Additions*

Extra Meats

Lamb Chops \$6

Filet Mignon \$5

Salmon \$3

F flank Steak \$3

Shrimp \$3

Extra Sides

Potato Salad \$2

Chicken Salad \$3

Caprese Salad \$3

Asparagus \$2

Fried Banana \$2

Drinks

Sodas \$2

Aqua Panna \$4

Pellegrino \$3

Iced Tea \$8/gallon

Brazilian Lemonade
\$10/gallon

**Prices reflected are per person.
Available for Buffet & Boxed Lunches*

2.

Rentals & Finer Touches

Flower Arrangements \$30+

Entertainment \$200+

DJs, Bands, Samba Dances & more

Cream Table Linens \$8-\$12

Cream Linen Napkin \$1.50

Chaffing Dishes \$15 rental (metal)
\$6 disposable

Steam Buffet \$120
Holds 5 items

China Price Varies \$1-\$3

Plates, Salad Plate, Dessert Plate, Fork, Steak Knife,
Tongs, Water Glass, Wine Glass

ALL ARRANGEMENTS MADE THROUGH TRADICAO ARE SUBJECT TO A 18% SERVICE FEE

Grilled Meats

Chicken Leg \$3

Marinated in cognac, beer & fresh herbs 3oz

Chicken Wrapped in Bacon \$4

Wrapped in bacon 3.5oz

Sausage Link \$3

Wrapped in bacon 3.5oz

Baby Beef \$7

Certified Angus beef, top sirloin, seasoned with sea salt & aged 3 weeks

4-5oz

Sirloin \$5

Spiced and wrapped with center cut bacon 3.5oz

Salmon \$6

Fresh, flown in from Chile & marinated in herbs 3oz

Lamb Chops \$10

Double bone, grass fed New Zealand lamb marinated with our fresh mint marinade

Filet Mignon \$18

Center cut beef tenderloin, sea salt and pepper 6oz

Platters

Small 10-15 guests | Medium 15-20 guests | Large 20-25 guests

Artisan Cheese & Antipasti

Chef's Selection

(Such as Manchebo Cheese or Parmegiano Reggiano)

Hand Sliced Salami

Sundried Tomatoes

Olives and

Dry Raisins

Small \$45 | Medium \$95 | Large \$140

Fruit Platter

Variety of seasonal fruits & berries

Small \$40 | Medium \$70 | Large \$105

Cake Platter

Cheesecake OR Chocolate

Mousse Cake

Half size slices

Small \$68 | Medium \$90 | Large \$115

Desserts

Sweets to ensure the perfect ending!

Individually Packaged \$8/slice

New York Cheesecake

With strawberry sauce

Key Lime

Perfect combination of sweet & tart, garnished with a creamy merengue

Tres Leches

A delicious cake soaked in three kinds of milk, topped with whipped cream

Chocolate Mousse Cake

Decadent three-layer chocolate cake (milk, white and dark chocolate) with a delicious dark fudge icing

FAQs

Do you have a minimum?

We require a \$120 order minimum for pick-up (available during open hours) or \$400 for delivery (fees may apply).

I want to do Onsite Grilling, how does that work?

Our grill can operate indoors or outdoors, however it will depend on the rules of the host as our grill uses propane. For groups of 70 guests and less, one grill will be needed, two grills for 71-249 and three grills for 250+ guests. The grill requires a dedicated plug and a 10x10 ft area to be operable. We additionally require a \$2,500 food & beverage minimum plus \$300+ delivery charge for the first grill and \$100 per extra grill and staffing charges (2 hours for setup and 1 hour for breakdown will automatically be added plus time of event).

What's the cost of the serving staff?

\$25/hr for first 5 hours, then \$50/hr thereafter. Serving begins when food is picked up from the restaurant and ends upon return to establishment. We suggest 1-2 hours for set up and 1 hour for breakdown plus the time of the event.

What is the Service Fee?

An eighteen percent (18%) Service Fee will be included in the final billing on all catering orders. The Service Fee covers the use of our equipment, liability insurance fees, permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the personnel.

When is the Service Fee applied?

Service Fee is applied for all events with the exception of food drop off (We deliver the food and you take care of the rest!)

How do I reserve my event date?

We need the catering contract signed and sent back to use with a 50% deposit to secure your event date in our schedules. We accept payment via credit card or check.

When do I need to give you my Final Guest Count?

Customer must finalize number of orders 36 hours (3 days) in advance. Once final number is received, their may not be any changes that can be made for decreases. We will try our best to accommodate any increased numbers.

When is Final Payment due?

We require Final Payment at the time of the final guest count 36 hours prior to the event.