TOBEN

CHARITY GALA SAMPLE FOOD STATIONS MENU

Custom menu crafted for SickKids Scrubs in the City - Rio de Janeiro Theme

PASSED HORS D'OEUVRES

VEGETARIAN

BRAZILIAN WILD LEEK VINAIGRETTE SALSA
Served on a Crispy Plantain Chip, Avocado, Coconut Yogurt (*Vegan)

PAO DE QUEJO (MANCHEGO CHEESE SPHERES)
Maldon Salt, Garlic Oil (*Gluten Free)

BLACK TRUFFLE STEAMED EGG 'FLAN'
Rainbow Radish, Fresh Shaved Black Summer Truffle, Taro Chip (*Gluten Free)

MEAT

COXINHA: SMOKED CHICKEN CROQUETTES
Beer Braised Wild Mushrooms, Caramelized Onions

LAMB PASTEL (FRIED BRAZILIAN PIE)
Lamb Sausage, Tomato, Herb, Preserved Grapefruit Yogurt

SAO PAULO STREET SLIDER
Shaved House Mortadella, Pickled Fennel, Comte, House Grainy
Mustard, Herb Aioli, House Milk Bun

FRALDINHA (RIO DE JANEIRO STYLE FLATBREAD)
House Cured Beef Tenderloin, San Marzano Tomato Sauce, Fresh Heirlooms,
Fior Di Latte, Grana Padano, Spicy Chimichurri



SEAFOOD

GRILLED OCTOPUS SKEWER
Pineapple-Cachaca Glaze, Purple Basil Cress

BOLINHA DE BACALHAU E HOMARD
(COD AND LOBSTER FRITTERS)
Local Potato, Smoked Pepper Piri Piri

SEA BREAM CEVICHE
Mango, Chili, Cucumber, Lime, Crispy
Shallot, Mint Cress served on Sampler Spoon

FOOD STATIONS

FEIJOADA

The National Dish of Brazil

BRAISED CHICKEN AND BLACK BEAN STEW
Roasted Chicken Thigh, House Chicken Chorizo, Farofa,
Radish Cress, Edible Flowers, Citrus Salt, Rice

PUMPKIN AND BLACK BEAN STEW
Summer Vegetables, Queso Fresco, Farofa, Tapioca Cracker,
Radish Cress, Edible Flowers, Citrus Salt, Rice

MOQUECA

A Dive in the South Atlantic Sea

SEARED YELLOWFIN TUNA & GRILLED JUMBO SHRIMP
Sweet Potato, Leeks, Summer Squash, Dende Oil,
Coconut Milk, Cashew Crumble, Cilantro
Cress (*Contains Nuts)

SEARED HALLOUMI
Sweet Potato, Leeks, Summer Squash, Dende Oil,
Coconut Milk, Cashew Crumble, Cilantro
Cress (*Contains Nuts)

CHURRASQUERIA

Grilling in the Brazilian Mountains Farm Country

WOOD GRILLED BEEF HANGER STEAK
(*Hand Carved on Station)
Cassava Fries, Heirloom Tomato-Charred
Pineapple-Asparagus Chopped Salad, Aji Verde Sauce

WOOD GRILLED KING OYSTER MUSHROOMS
Cassava Fries, Heirloom Tomato-Charred
Pineapple-Asparagus Chopped Salad, Aji Verde Sauce



PASSED MINI DESSERTS

A ‘Carnaval’ of Sweet Dances

BRIGADEIRO (BRAZILIAN CHOCOLATE TRUFFLES)
Brazilian Flag Sprinkles, Toasted Coconut

BOLO DE ROLO (ROLLED CAKE)
Dulce De Leche, Passion Fruit Chantilly

MINI PORTUGUESE CUSTARD TARTS

LIME TARTLET
Torched Vanilla Meringue

CINNAMON SUGAR CHURROS
Served Two Ways -
With Warm Caramel & Warm Nutella (*Contains Nuts)

TOBEN

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For a full or custom quote please contact: info@tobenfoodbydesign.com