



Global Chef at Faculty Dining



THURSDAY, OCTOBER 4, 2018
11:30 AM–2:00PM AT THE HILL

COME FOR A ONCE-IN-A-LIFETIME OPPORTUNITY TO TASTE AUTHENTIC
BRAZILIAN DISHES AND MEET CHEF HENRIQUE DE SOUZA FROM BRAZIL

ENTRÉES

FEIJODA

COMES WITH RICE, MANIOC FOUR AND ORANGES

VEGETARIAN OPTION

KIBE WITH SPINACH AND CHEESE

CARVING STATION

TOP SIRLOIN IN SEA SALT

WITH ONION AND CACHAÇA

SIDES

WHITE RICE

COLLARD GREENS WITH GARLIC

SWEET POTATO PUREE

WITH CHEESE AND CRISPY COLLARD GREENS

SALAD

PUMPKIN VINAIGRETTE SALAD

DESSERT

PASSION FRUIT PUREE

CHOCOLATE BRIGADEIRO