

Holiday Season 2020 Premium Package Catering Menu

Available November 24th to December 23rd

Tuesday to Sunday

See below for location-specific times

Minimum 2-day order lead time (Kindly note Pampa is closed on Monday)

12 People - \$360 + Tax 16 People - \$480 + Tax 20 People - \$600 + Tax 24 People - \$720 + Tax 28 People - \$840 + Tax 32 People - \$960 + Tax 36 People - \$1,080 + Tax

40 People - \$1,200 + Tax

Payment necessary prior to pick-up. We will call you to confirm your order details. Please bring same credit card used to pay to Pampa location at time of pick-up with matching photo ID.

For orders of more than 40 people, please contact the restaurant directly and ask to speak with the Dining Room Manager:

Pampa Downtown Edmonton – 780 756 7030 Pampa Downtown Calgary – 587 354 3441 Pampa Ellerslie – 780 249 2000 Pampa West Edmonton – 780 761 4400 Pampa Red Deer – 403 986 8200

To order the menu below, please email the location of your choice:

Pampa Downtown Edmonton – <u>CATERING.DTYEG@PAMPASTEAKHOUSE.COM</u>
Pampa Downtown Calgary – <u>CATERING.DTYYC@PAMPASTEAKHOUSE.COM</u>
Pampa Ellerslie – <u>CATERING.SOUTHYEG@PAMPASTEAKHOUSE.COM</u>
Pampa West Edmonton – <u>CATERING.WESTYEG@PAMPASTEAKHOUSE.COM</u>
Pampa Red Deer – <u>CATERING.YQF@PAMPASTEAKHOUSE.COM</u>
(Pick-up 3pm to 8pm)
(Pick-up 11am to 8pm)
(Pick-up 3pm – 8pm)

and provide the following information:

- 1. Number of guests
- 2. Pick-up date
- 3. Time of pick-up
- 4. Food choices (see below) and any Add-on choices & respective quantities (see below)

Includes:

Silverware

One set of disposable silverware per guest

Appetizer

Gluten-free Brazilian Cheese Bread

Choose Two Salads

Caesar

Gluten-free or regular croutons, anchovy, Parmesan, lemon

Mixed Greens

Grape tomatoes, passion fruit dressing

House-made Potato

Pampa mayo, green peas, carrots, fresh parsley

Fusilli Pasta and Grapes

Pampa mayo, carrots, Parmesan, green peas

Broccoli

Pampa mint sauce, apples, raisins, sunflower seeds

Choose One Hot Dish

Feijoada

A Brazilian classic! Slow-simmered black beans in beef stock with onions, garlic, beef, and pork

Beef Stroganoff

Simmered beef and mushroom stock create a flavor-infused base, which is then finished off with Pampa's tomato cream sauce

Penne with Chicken in a Creamy Cheese Sauce

Butter, cream cheese, tapioca starch, Parmesan, and cheddar (contains bacon)

Chose One Hot Side

Garlic Rice

Brazilian-style white rice

Mashed Potatoes

Fresh milk, coconut milk, hint of nutmeg

Sautéed Vegetables

Seasonal vegetables in olive oil and garlic

Choose Two Meat Skewers

Parmesan pork

Pork marinated in wine and garlic. Grilled with Parmesan cheese

Beef Petite tender – choice of sea salt or garlic purée (Add \$1 per person)

Tender whole cut seasoned and grilled with sea salt or house-made garlic purée

Bacon-wrapped chicken thighs (Add \$1 per person)

Boneless, skinless chicken thighs wrapped with smoked bacon

Bacon-wrapped filet mignon (Add \$2 per person)

Filet Mignon wrapped with smoked bacon

Garlic pork sausage

Mild and flavourful with a hint of garlic

Marinated chicken drumsticks

Drumsticks marinated in orange juice, ginger, garlic, and wine

Add-Ons

Grill Station Slow-braised Beef Ribs (4 lbs) Sautéed Coconut-Lime Shrimp (1 lb) Slow-braised Beef Brisket (1 lb) Caramelized Grilled Whole Pineapple (sliced)	\$48 \$24 \$18 \$14
Sauces Vinaigrette Sauce (11 oz) Chimichurri Sauce (11 oz)	\$10 \$8
Dessert Dulce de Leche Cheesecake (serves 4 people) Pampa Cake (serves 4 people)	\$15 \$15
Beverage Guaraná Brazilian Soda (12-pack; 355 mL can)	\$48