



Churrasco (BBQ)

BBQ Preparations

Want something different? Choose a preparation for your BBQ

Frango de Oro – or “Golden Chicken” is our world famous and most popular chicken marinade. Also nice with shrimp. Slightly sweet and tangy.

Ipiranga style – Simple yet elegant marinade of olive oil, garlic, lemon and lime juice, and seasoning

Bahia style – Spicy hot, similar to Cajun

American style – Using hickory BBQ sauce

Cast Iron Style – The meat or seafood is seasoned and cooked on a large cast iron skillet to sear and seal in the flavor. Great with steaks and seafood.

Espetos

Skewers of meat with seasonal veggies grilled over an open mesquite flame.

Chicken Thigh, Chicken Breast, Skirt Steak, Pork Loin

Shrimp, Fresh Fish Seafood, Dessert (Fresh fruits),

Custom (Clients Desire)

Poultry

Frango de Oro (Original Chicken)– Boneless and skinless jumbo thighs with our famous chicken marinade

Chicken Breast – Boneless and skinless plump chicken breasts grilled with our famous chicken marinade

Beer Can Chicken – Whole chickens with our homemade rub grilled on top a beer can. The chicken is steamed from within while getting crispy on the outside.

Chicken Wings – Grilled, not fried. Original or American style.

Beef

Tri-Tip – Our most popular beef selection prepared with rock salt and beer

Garlic Tri-Tip – Add fresh garlic and butter to our original Tri-Tip

Picanha – Traditional Brazilian cut of beef. Very flavorful.

Filet Mignon – 8oz filets of tenderloin beef

New York Strip – 10 oz Top Sirloin . Choice or Prime available.

Rib Eye – Deliciously marbled 10 oz rib-eyes. Choice or Prime available

Sirloin Steak - Choice or Prime available. Excellent Bahia and Cast Iron Style

Silvio's Tequila Asada – Our own version of the traditional Mexican Flank Steak “Carne Asada”.

Seafood

Salmon Amazonia – Full salmon stuffed with seasonal vegetables, spices, garlic, and olive oil. Wrapped in banana leaf and grilled over an open flame. Minimum 25 ppl

Grilled Seafood – Prepared any way you like. Served with fresh lemon wedges
Salmon, Halibut, Tuna, Trout, Tiger Shrimp, Jumbo Shrimp, Australian Lobster Tails,
Jumbo Scallops, Seasonal catch

Pork

Pork Tenderloin – Grilled to perfection with our famous pork rub

Pork Chops – Nice big chops mesquite grilled with just a bit of crushed sea salt and
Coarsely ground black pepper

Sausages – Choose from an assortment of Brazilian sausage, Italian sausage (hot or mild)
Bratwurst, Knotwurst, Red Hots, Turkey sausage

Pulled Pork – Beautiful pork shoulders rubbed down with our famous pork rub.
Slow cooked for 12 hours, then hand pulled and mixed with our own bbq sauce

Pork Ribs – Brazilian style with rock salt, fresh garlic, vinegar, and lots of fresh lime
American Style slow cooked with Hickory BBQ Sauce
Mississippi Style with our 17 herb dry rub blend

Classics

The Classics come with fresh bakery rolls, our gourmet fixin's bar of over 12 different gourmet toppers, and deli style kosher pickles

100% Beef kosher Hot Dogs – choose from 1/4 lb, 1/8 lb, or good ol' dodger dogs

Silvio's BBQ Burger's – choose from 1/4 lb, 1/3 lb, or 1/2 lb all beef burgers, Veggie burgers, or Turkey burgers

Silvio's BBQ Sandwiches – BBQ Chicken, Tri-tip, Pulled Pork, Philly Cheese Steak or Chicken Cheese Steak, or sausage sandwiches with fixin's bar

**Don't see it? No problem! Ask our catering specialists for pricing
on entres you don't see on the menu!**

***Call 310-376-6806 to make your order!
24-hour Catering Hotline 310-217-7504***

WWW.SILVIOSBBQ.COM