

**Invite You to
Blame The Bossa Nova
(What Happens Under the Tent,
Stays Under the Tent!)**

**At the Home & Garden of
Proprietor & Chef Jorgina Pereira
2018 W Adams, Chicago
Self-parking \$5 in adjacent lot to the east
Friday, August 19, 2005
7 P.M. till 10 P.M.**

**Live Brazilian Music by Paulo Garcia
Dance Performance with Costumes
from Rio de Janeiro
by Shirley Vieira-Samba1**

**Say Adeus (Portuguese for "goodbye") to
Ambassador Alexandre Addor-Neto,
Consul General of Brazil in Chicago**

Join us for a private Brazilian Night at Sinhá (Seen-yah'), which means "lady of the house." For this special event, Chef/Caterer Jorgina Pereira invites ChicaGourmets! into her home. The food preparation is totally authentic and so is the chef. Born, raised, and educated in Brazil, Jorgina began small-scale catering 12 years ago for friends and acquaintances. For her, cooking is a source of personal enjoyment and an outlet for artistic expression. Since then, Sinhá has earned the respect of big-name establishments such as Varig Brazilian Airlines and the Consulate General of Brazil, who have frequently requested Sinhá's services.

Brazilian culture is a product of many international influences, especially African, Native Indian and Portuguese. The State of Bahia greatly reflects these influences, while developing its own way of preparing dishes that are a feast to the palate. Jorgina's delectable gourmet dishes are always prepared from the freshest ingredients and presented in the most elegant manner. Sinhá wants not only to whet your palate, but also to stimulate your visual and auditory senses, making this event a truly Brazilian experience!

Hosts

- **Ambassador Alexandre Addor-Neto**, *Consul General of Brazil*
- **Don Newcomb**, Founder of ChicaGourmets!
- **Giles Schnierle**, Founder and owner of *The Great American Cheese Collection*
- **Charlie Gebeck**, *Advance Event Group, Inc.*
Full Service Meeting & Event Production

Join ChicaGourmets! Membership is \$40 per year per household.

Make check payable to ChicaGourmets! Prepaid reservations (check only) must be received by 8/13/05; no refunds after that date.

Mail to: ChicaGourmets! UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

Bossa Nova Reserve _____ at \$79 per Member, _____ at \$89 per Nonmember, inclusive = \$ _____ enclosed.
8/19/05 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone# _____



CHEF JORGINA PEREIRA'S MENU

DRINKS

Brazilian Cocktails:

CAIPIROSCAS

(lime and Vodka),

GUARANÁ

(soft drink made with Amazonian fruitGuaraná)

And a selection of Wines

PASSED HORS D'OEUVRES (ACARAJÉ)

Black-eyed pea fritters served with shrimp sauce

RISSOLE – MINI EMPANADAS

Half moon shaped pastry filled with heart of palm, artichoke heart and cheese

GORGONZOLA/BLUE CHEESE WAFERS

Logs made with gorgonzola/blue cheeses and ground Brazil nuts baked to perfection.

1ST COURSE

CASQUINHA DE SIRI / STUFFED CRABS

Crabmeat cooked with minced shallots, chopped tomatoes, basil, cilantro, parsley mixed with bread crumbs and parmesan cheese served on crab shells or custard cups.

BUFFET

FEIJOADA COMPLETA

BLACK BEANS - VEGETARIAN BLACK BEANS (OPTIONAL)

- Black beans cooked with sun-cured beef (carne seca), lombo de porco, Portuguese sausages and other cured meats available in the market.

RICE

- White rice garnished with scallions

COUVINHA MINEIRA

- Collard greens thinly sliced and sautéed

BANANA FRITA

- Sliced bananas quickly fried with a little butter.

FAROFA

- Farinha de Mandioca, (grainy cassava meal), toasted and sautéed with olives, onions, coriander, fresh chives, boiled eggs, minced cooked sausage.

ORANGE SALAD

- Sliced fresh oranges giving a festive touch to the dishes.

MOLHO DE PIMENTA MALAGUETA

- A very hot sauce served on the side for the very daring to enjoy.

VINAIGRETTE

- Refreshing salad made out of diced tomatoes, onions, cucumbers, Balsamic vinegar and virgin olive oil.

GALINHA MARAJOARA –

(PERTAINING TO THE ENCHANTED ISLAND OF MARAJÓ)

Diced chicken breast marinated in Vinha d'alho(Garlic sauce), sautéed with diced onions, tomatoes, parsley, dried shrimp, palm oil and coconut milk.

DESSERT BUFFET

PUDIM DE CHOCOLATE/ CHOCOLATE FLAN

BEIJINHO DE COCO/ LITTLE COCONUT KISSES

Grapes rolled in a concoction made with condensed milk and coconut

CAFEZINHO -BRAZILIAN WAY OF SERVING COFFEE