

FOR PICK-UP OR DELIVERY

for groups of 10 or more

Choose the experience that is right for your event needs, serving desires, group size, and budget.

CLASSIC PACKAGE

Recommended for smaller, informal meetings and events

1 fresh Market Table salad, 2 Fire-Roasted meats, 1 Brazilian side, Pão de Queijo, and Brazilian relish tray

\$25 PER PERSON*

PREMIUM PACKAGE

Offers more variety and is recommended for larger events

2 fresh Market Table salads, 2 Fire-Roasted meats, 2 Brazilian sides, Pão de Queijo, and Brazilian relish tray

20 or more attendee events may choose from up to 4 Fire-Roasted meats at no additional charge

\$30 PER PERSON*

BUILD YOUR OWN

Hand select à la carte menu items to create the experience that matches your group's appetite or enhance your dining experience.

All packages include serving utensils, plates, napkins, and plasticware. All orders require minimum 2-hour advance notice.

PICK-UP OR DELIVERY OPTIONS

- Pick-up or curbside where available
- Delivery to your event and buffet setup
 - 10% delivery fee, maximum \$35. Delivery orders require a \$200 minimum purchase.

**Fees are not distributed to staff. Gratuity is greatly appreciated.*

ENJOY FOGO 3 WAYS:

Pick-Up

Delivery

Full-Service Catering

Visit fogo.com/catering

to place your order or to contact your local restaurant Sales Manager.

fogo.com



FOGO DE CHÃO
Catering

**When placing your order, please note any food allergies or dietary restrictions that need to be supported. 2000/day is used to calculate per serving calorie count, but calorie needs may vary. Additional nutrition information available upon request. Some of these menu items may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

MARKET TABLE CHOICES

All salads are prepared fresh in-house and are gluten free and vegetarian.

POWER GREENS (20 cal)	40
Ranch Dressing (130cal), Italian Dressing (70 cal), Basil Dressing (80 cal)	
CAESAR SALAD (25 cal) Caesar Dressing (80 cal)	40
POTATO SALAD (255 cal)	45
SEASONAL APPLE SALAD (70 cal)	45
TRI-BEAN SALADA (70 cal)	45
QUINOA TABOULEH (50 cal)	45
FRESH PAPAYA and PINEAPPLE (25 cal)	45
ANTIPASTI PLATTER (75 cal)	48
Hearts of Palm, Roasted Peppers, Zucchini, Artichoke Hearts, Marinated Mushrooms	
CAPRESE (160 cal) Tomato with fresh Buffalo Mozzarella and Basil	45

FIRE-ROASTED MEAT CHOICES

All orders include Chimichurri (75 cal) and Fogo Hot Sauce (10 cal)

PICANHA - Prime Part of Top Sirloin (565 cal)	91
FRALDINHA - Bottom Sirloin (500 cal)	98
FRANGO - Chicken Legs/Thighs (220 cal) contains gluten	60
MARINATED CHICKEN BREAST (430 cal)	60
CORDEIRO - Lamb Picanha with Mintchurri (440 cal)	98
BACON-WRAPPED CHICKEN (290 cal)	70
BACON-WRAPPED STEAK (440 cal)	98
LINGUICA - Spicy Pork Sausage (350 cal)	82

BRAZILIAN SIDE CHOICES

FEIJOADA - Black Beans & Sausage with Rice (190 cal)	40
WHITE RICE (140 cal)	40
STEAMED ASPARAGUS (45 cal)	48
STEAMED BROCCOLI (55 cal)	46
GARLIC MASHED POTATOES (110 cal)	46
PÃO DE QUEIJO (80 cal each)	13/20 ea 16/30 ea

MAKE IT SPECIAL

CHARCUTERIE (160 cal)	62/serves 10-12
3 Cured Meats and 3 Aged Cheeses with Accompaniments	
SMOKED SALMON (55 cal) with Accompaniments	46/serves 4-6
SHRIMP COCKTAIL (50 cal) with Malagueta Cocktail Sauce	47/dozen

DESSERTS

CHOCOLATE CHIP COOKIES (275 cal)	26
COCOA FUDGE BROWNIES (230 cal)	36
COMBINATION PLATTER (~250 cal)	30
TRES LECHES CAKE (415 cal)	36

PER DOZEN

BEVERAGES

ICED TEA (5 cal)	12/gallon
LEMONADE (260 cal)	12/gallon
SODAS Diet Coke (0 cal), Coke (140 cal), Sprite (140 cal)	4/each
GUARANÀ (140 cal)	4/each

À LA CARTE PRICE
SERVES 10-12

SERVES 10-12

SERVES 10-12

62/serves 10-12

46/serves 4-6

47/dozen

FULL-SERVICE CATERING

featuring the full Fogo de Chão experience with on-site grilling and service

ALL EVENTS INCLUDE:

- Grill setup and on-site grilling by our Gaucho Chefs
- Colorful Market Table setup complete with serving platters, bowls, and utensils
- Per person setup can include chinaware, glassware, and silverware/napkin roll-ups
- Post-event clean-up

YOUR CHOICE OF:

6 fresh Market Table salads, 4 Fire-Roasted meats, 2 Brazilian sides, Pão de Queijo, and Brazilian relish tray

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BUFFET STYLE | \$90 PER PERSON*

GAUCHO SERVICE | \$110 PER PERSON*

Fire-Roasted meats carved tableside for each guest

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*Gratuuity, delivery, and setup fees not included.

ENHANCE YOUR EXPERIENCE:

STARTER COURSE

HAND-PASSED CANAPÉS and HORS D'OEUVRES	15
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ADDITIONAL PRICE
PER PERSON

INDULGENT CUTS

DRY-AGED TOMAHAWK RIBEYE (270 cal)	22
PREMIUM GRADED WAGYU STRIP (336 cal)	32
WAGYU RIBEYE (340 cal)	34
ADD ALL THREE	36

SEAFOOD

SHRIMP COCKTAIL (180 cal)	6
LOBSTER and SHRIMP APPETIZER (210 cal)	15
SEAFOOD TOWER (455 cal)	25
ADD ALL THREE	40

DESSERT COURSE

CHOICE OF FULL DESSERT MENU OPTIONS	12
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BEVERAGES

TEA and LEMONADE	6
SPARKLING or STILL WATER, GUARANÀ and SODAS	10

HOSTED BAR OPTIONS

Available where legal. Estimated cost for a two-hour event.

BEER and WINE	25
BEER, WINE, and CALL	30
BEER, WINE, and PREMIUM	35

Our full-service catering is booked and managed through our local restaurant Sales Manager.

Visit fogo.com/catering.

