

FOGO DE CHÃO

Catering

BRINGING THE FOGO® EXPERIENCE TO YOU

Order Fogo Catering and let your guests enjoy a Churrasco experience of fire-roasted meats, family-style Brazilian sides, seasonal salads and more.

DELIVERY OPTIONS

10% Delivery Fee up to \$35. Minimum order of \$200 for delivery. Please place your order a minimum of 2 hours in advance. If you have a same day order for 30 or more guests, please contact the restaurant directly to check availability.

All catering includes disposable plates, napkins, flatware and serving utensils.

PICKUP & CURBSIDE

Prepped & Ready

DELIVERY

Contactless Drop Off or Set Up

FULL SERVICE CATERING

On-site cooking & staffing

A LA CARTE

Build your own catering experience by hand-selecting menu items that match your group's appetite. Order is based on your group size.

MARKET TABLE

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

	Serving Size	
	Regular (8-10)	Large (12-15)
Mixed Greens Salad (30, 45 cal) Ranch Dressing (1300, 1950 cal); Italian Dressing (700, 1050 cal); Basil Dressing (800, 1200 cal)	36	50
Caesar Salad (250, 450 cal) Caesar Dressing (770, 990 cal)	36	50
Potato Salad (2530, 3930 cal)	36	50
Apple Manchego Salad (700, 1050 cal)	36	50
Chickpea Trio Salad (875, 1330 cal)	36	50
Quinoa Tabouleh (500, 760 cal)	36	50
Fresh Papaya & Pineapple (250, 375 cal)	38	52
Antipasti Platter (75 cal) Hearts of Palm, Roasted Peppers, Zucchini, Artichoke Hearts, Marinated Mushrooms	36	50
Caprese (1600, 2400 cal) Tomato with fresh Buffalo Mozzarella and Basil	36	50
Smoked Salmon (535 cal) And accompaniments	45	
Charcuterie (1600 cal) Serves 8-10	45	
Shrimp Cocktail (460 cal)	46/dozen	

DESSERTS

Combination Platter (5118 cal) Assortment of cookies, brownies, and Berry Macaroon Bars	30/platter
Cocoa Fudge Brownies (2760 cal)	36/dozen
Tres Leches Cake (6320 cal) Full cake = 12 pieces	36/cake
Chocolate Chip Cookies (3315 cal)	26/dozen

FIRE-ROASTED MEATS

All orders include Chimichurri (710, 1065 cal) & Fogo Hot Sauce (85, 125 cal)

	Serving Size	
	Regular (8-10)	Large (12-15)
Picanha - Prime Part of Top Sirloin (5640, 8460 cal)	95	135
Fraldinha - Bottom Sirloin (5000, 6300 cal)	110	150
Frango - Chicken Legs (2200, 3300 cal) Contains gluten	60	84
Marinated Chicken Breast (4240, 6360 cal)	60	84
Cordeiro - Prime Lamb Steak (5500, 8250 cal) Halal Served with Mintchurri (540, 720 cal)	120	170
Bacon-Wrapped Chicken (2770, 4270 cal)	65	95
Bacon-Wrapped Steak (4255, 6545 cal)	120	160

BRAZILIAN SIDES

	Regular (8-10)	Large (12-15)
Feijoada (1035, 1550 cal) Black bean stew over rice	60	80
White Rice (1400, 2100 cal)	40	54
Sautéed Asparagus (310, 465 cal)	47	67
Sautéed Broccoli (550, 825 cal)	45	65
Garlic Mashed Potatoes (1065, 1600 cal)	45	65
Pão de Queijo (1300/1950 cal) Brazilian yuca cheese bread	7	9

BEVERAGES

Iced Tea (45 cal) Serves 8-10	12/gallon
Lemonade (2560 cal) Serves 8-10	12/gallon
Sodas Coke (140 cal), Diet Coke (10 cal), Sprite (140 cal)	2.50/each
Guarana (140 cal)	3/each

Before placing your order, please inform your Catering Specialist if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. A La Carte Calories include complete serving portion; Group Packages include per person portion. THESE 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.

Visit FOGODECHAO.COM/CATERING to place your order, or call the restaurant.

GROUP PACKAGES

For groups of 10 or more. Order is based on number of guests.

Our Group Package options allow you to choose the experience that is right for your group size and budget. Enjoy a variety of choices of fresh Market Table salads, fire-roasted meats and Brazilian sides.

• CLASSIC PACKAGE •

Recommended for smaller, informal meetings and events. 10 person minimum.

YOUR CHOICE OF:

1 Market Table Salad | 2 Fire-Roasted Meats | 1 Brazilian Side
Includes pão de queijo and Brazilian relish tray.
Warming chafers are included with group packages.

\$22/person

• PREMIUM PACKAGE •

Recommended for larger events; includes more variety. 10 person minimum.

YOUR CHOICE OF:

2 Market Table Salads | 2 Fire-Roasted Meats | 2 Brazilian Sides
With 20+ people, can expand to choice of 4 Fire-Roasted Meats.
Includes pão de queijo and Brazilian relish tray.
Warming chafers are included with group packages.

\$28/person



MARKET TABLE

- Mixed Greens Salad (5 cal)
Ranch Dressing (130cal), Italian Dressing (70 cal), Basil Dressing (80 cal)
- Caesar Salad (25 cal) *Caesar Dressing (80 cal)*
- Potato Salad (255 cal)
- Apple Manchego Salad (70 cal)
- Chickpea Trio Salad (70 cal)
- Quinoa Tabouleh (50 cal)
- Fresh Papaya & Pineapple (25 cal)
- Antipasti Platter (75 cal) *Hearts of Palm, Roasted Peppers, Zucchini, Artichoke Hearts, Marinated Mushrooms*
- Caprese (160 cal) *Tomato with fresh Buffalo Mozzarella and Basil*



FIRE-ROASTED MEATS

- All orders include *Chimichurri (75 cal) & Fogo Hot Sauce (10 cal)*
- Picanha - *Prime Part of Top Sirloin (565 cal)*
- Fraldinha - *Bottom Sirloin (500 cal)*
- Frango - *Chicken Legs (220 cal)*
Contains gluten
- Marinated Chicken Breast (430 cal)
- Cordeiro - *Prime Lamb Steak (550 cal) Halal*
Add \$3 per person; Served with *Mintchurri (55 cal)*
- Bacon-Wrapped Chicken (290 cal)
- Bacon-Wrapped Steak (440 cal)
Add \$3 per person



BRAZILIAN SIDES

- Feijoada (110 cal) *Black bean stew over rice*
Counts as two. Only available for Premium Package.
- White Rice (140 cal)
- Sautéed Asparagus (45 cal)
- Sautéed Broccoli (55 cal)
- Garlic Mashed Potatoes (110 cal)
- Pão de Queijo (80 cal each)



MAKE IT SPECIAL - BY ADDING

- Smoked Salmon (55 cal) 45
Serves 8-10
- Charcuterie (160 cal) 45
Serves 8-10. Selection of 3 cured meats and 3 aged cheeses with accompaniments
- Shrimp Cocktail (50 cal) 46/dozen
With malagueta cocktail sauce



ADD DESSERTS

- Combination Platter (5118 cal) 30/platter
Assortment of cookies, brownies, and Berry Macaroon Bars
- Cocoa Fudge Brownies (2760 cal) 36/dozen
- Tres Leches Cake (6320 cal) 36/cake
Full cake = 12 slices
- Chocolate Chip Cookies 26/dozen
(3315 cal)



ADD BEVERAGES

- Iced Tea (5 cal) serves 8-10 12/gallon
- Lemonade (260 cal) serves 8-10 12/gallon
- Sodas 2.50/each
*Coke (140 cal)
Diet Coke (10 cal)
Sprite (140 cal)*
- Guarana (140 cal) 3/each

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