

# AMETHYST

## PACKAGE INCLUDES

- Full Churrasco Experience
  - Market Table & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage), seasonal soup, and more
  - Featuring fire-roasted meats including Filet Mignon, Ribeye, Picanha, Lamb Chops, Chicken, Sausage, and more
  - Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services *(does not affect package price; final count of alternate entrées must be received 48 hours in advance)*
- Selection of desserts including favorites such as Chocolate Brigadeiro and Açaí Cheesecake
- Fountain beverages, coffee, and tea

## PACKAGE ENHANCEMENTS *by the each*

Seafood Tower

Jumbo Shrimp Cocktail

Dry-Aged Tomahawk Ancho

Wagyu New York Strip

Lamb Lollipops

Tray-passed Caipirinha Cocktails

Tray-passed Sparkling Wine



## FOGO DE CHÃO

\*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event.  
Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Fogo de Chão serves and sells alcohol in compliance with city and state regulatory laws. If at any time, we feel that a member of your party is showing signs of intoxication, we will no longer be able to continue the service of alcoholic beverages to that guest, regardless of the product purchased. Fogo does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Prices and items are valid through December 31, . Holiday pricing may vary.