

# GOLD

## PACKAGE INCLUDES

- Indulgent Appetizer
  - Chilled Lobster & Shrimp - two lobster claws, one split lobster tail, four jumbo shrimp
- 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
- Indulgent Cut - Choice of:
  - Dry-Aged Tomahawk Ancho (Long Bone Ribeye), 36oz., dry-aged for a minimum of 42 days
  - Wagyu New York Strip, 20oz. premium graded, aged for 21 days
  - Wagyu Ancho Ribeye, 24oz premium graded, aged for 21 days
- Dessert
  - Choice of desserts from our full list, including favorites such as Papaya Cream and Crème Brûlée
- Beverages
  - Sparkling and Still bottled water service throughout the evening
  - Beverages including bottled sodas, lemonade, coffee, espresso, and iced tea
  - Two hours Premium hosted bar

## EXTEND YOUR COCKTAIL SERVICE *per person*

Half Hour

1 Hour

2 Hours



# 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.