PLATINUM

PACKAGE INCLUDES

- Indulgent Appetizer
 - Chilled Lobster & Shrimp two lobster claws, one split lobster tail, four jumbo shrimp
- Passed Hors d'oeuvres, Canapés
 - One of each (five pieces per guest): Caprese Skewers, Baby Peppers stuffed with Chicken Salad, Prosciutto-Wrapped Melon, Fogo Black Pepper Candied Bacon, Brazilian Empanadas
- 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 p\u00e3o 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 Brulée
- Beverages
 - Sparkling and Still bottled water service throughout the evening
 - Beverages including bottled sodas, lemonade, coffee, espresso, and iced tea
 - Three hours Premium hosted bar

EXTEND YOUR COCKTAIL SERVICE per person

Half Hour

1 Hour

2 Hours







FOGO DE CHÃO.