



# FOGO DE CHÃO

Catering

## DELIVERY & PICKUP



### ACTION STATIONS

Make your event unforgettable with our interactive action stations, available with additional service.



### CARVING STATION

Complimentary with any service upgrade, enjoy a gaúcho carving at your event



### HAND-PASSED CANAPES

Black pepper candied bacon, Brazilian empanadas, brazilian deviled eggs, olive tapenade crostini, prosciutto & fig crostini

\$12 /PERSON



### LOBSTER & SHRIMP TACO BAR

2 cabbage-wrapped tacos each

\$15 /PERSON



### BRAZILIAN BEBIDAS BAR

Brazilian Lemonada, Pineapple Mint Lemonade, Paradise Spritz

\$5 /BEVERAGE

### QUEIJO ASSADO

Fresh blistered cheese, drizzled with Malagueta honey

\$4 /PERSON



Action Stations require a 20 guest minimum.

All packages include plates, napkins, and plasticware. Orders require a minimum of 2-hour advance notice. Tax, gratuity, and delivery not included.



Visit [fogo.com/catering](https://fogo.com/catering) to place your order or to contact your local restaurant Sales Manager.

*\*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.*

## CATERING PACKAGES

From small meetings to large events and everything in between.

### STEP ONE: PACKAGE STYLE

#### CLASSIC

2 salads,  
2 meats,  
2 sides

\$25 /PERSON

#### PREMIUM

3 salads,  
3 meats,  
3 sides

\$30 /PERSON

#### PREMIUM PLUS

Premium with  
charcuterie and  
tres leches

\$38 /PERSON

### STEP TWO: SEASONAL MARKET TABLE SALADS

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

#### POWER GREENS

CAESAR SALAD

POTATO SALAD

SEASONAL APPLE SALAD

#### TRI-BEAN SALADA

QUINOA TABBOULEH

ANTIPASTI PLATTER

FRESH PAPAYA & PINEAPPLE

#### BRAZILIAN STREET CORN

CITRUS CHICKEN SALAD

BEET TARTARE

CAPRESE

### STEP THREE: FIRE-ROASTED MEATS

Includes Chimichurri and Fogo Hot Sauce.

#### PICANHA

FRALDINHA

FRANGO

LINGUIÇA

GARLIC PICANHA

#### MARINATED CHICKEN BREAST

TORRESMO

CORDEIRO

BACON-WRAPPED CHICKEN OR STEAK

#### PREMIUM UPGRADES

Add \$15 Per Person

LAMB CHOPS

FILET MIGNON

### STEP FOUR: BRAZILIAN SIDES

#### WHITE RICE

LEMON GARLIC ASPARAGUS

PARMESAN BROCCOLI

#### GARLIC MASHED POTATOES

BRAZILIAN FRIED RICE

MAC & CHEESE

Add Lobster \$5 Per Person

#### CHILES TOREADOS

FEIJOADA

ROASTED CAULIFLOWER

10 guest minimum. Contact a sales manager for reception packages, buffet, serve ware, and staffing options.



## BUILD YOUR OWN

*Craft the perfect catering package for your occasion with our à la carte offerings.*

**MARKET TABLE** (Serves 8-10)  
*All salads are prepared fresh in-house and are gluten free.*

<b>POWER GREENS</b> (40 CAL) Ranch (130 CAL), Italian (70 CAL), Basil (80 CAL)	\$45
<b>CAESAR SALAD</b> (100 CAL) Caesar Dressing (80 CAL)	\$39
<b>BRAZILIAN POTATO SALAD</b> (200 CAL)	\$40
<b>SEASONAL APPLE SALAD</b>	\$40
<b>TRI-BEAN SALADA</b> (140 CAL)	\$35
<b>QUINOA TABBOULEH</b> (80 CAL)	\$40
<b>FRESH PAPAYA &amp; PINEAPPLE</b> (50 CAL)	\$34
<b>ANTIPASTI PLATTER</b> (75 CAL)	\$35
<b>CAPRESE</b> (160 CAL)	\$40
<b>BRAZILIAN STREET CORN</b> (200 CAL)	\$39
<b>CITRUS CHICKEN SALAD</b> (260 CAL)	\$45
<b>BEET TARTARE</b> (80 CAL)	\$44
<b>SEASONAL SALAD</b>	\$45

## BUILD YOUR OWN

<b>FIRE-ROASTED MEATS</b> (Serves 8-10) <i>Includes Chimichurri (75 CAL) and Fogo Hot Sauce (10 CAL)</i>	
<b>PICANHA</b> - Prime Part of Top Sirloin (280 CAL)	\$90
<b>PICANHA COM ALHO</b> - Garlic Picanha (300 CAL)	\$90
<b>FRALDINHA</b> - Bottom Sirloin (250 CAL)	\$110
<b>FRANGO</b> - Chicken Legs/Thighs (170 CAL)	\$59
<b>MARINATED CHICKEN BREAST</b> (180 CAL)	\$59
<b>CORDEIRO*</b> - Lamb Picanha with Mintchurri (275 CAL)	\$100
<b>BACON-WRAPPED CHICKEN</b> (160 CAL)	\$90
<b>BACON-WRAPPED STEAK*</b> (325 CAL)	\$100
<b>LINGUIÇA</b> - Spicy Pork Sausage (265 CAL)	\$79
<b>TORRESMO</b> - Crispy Pork Belly (350 CAL)	\$90
<b>SAUCY LEGS</b> - Hot Brazilian BBQ Chicken Legs (280 CAL)	\$65
<b>PREMIUM CUTS</b> (Serves 8-10)	
<b>FILET MIGNON</b> (340 CAL)	\$135
<b>LAMB CHOPS</b> (600 CAL)	\$150
<b>BRAZILIAN SIDES</b> (Serves 8-10)	
<b>FEIJOADA</b> - Black Beans over Rice (130 CAL)	\$50
<b>BRAZILIAN FRIED RICE</b>	\$39
<b>WHITE RICE</b> (95 CAL)	\$29
<b>CHILES TOREADOS</b> - Spicy Blistered Peppers	\$29
<b>LEMON GARLIC ASPARAGUS</b> (45 CAL)	\$40
<b>PARMESAN BROCCOLI</b> (75 CAL)	\$35
<b>ROASTED CAULIFLOWER</b>	\$40
<b>GARLIC MASHED POTATOES</b> (55 CAL)	\$35
<b>MAC &amp; CHEESE</b> (700 CAL)	\$60
<b>LOBSTER MAC &amp; CHEESE</b> (750 CAL)	\$95
<b>PÃO DE QUEIJO</b> (80 CAL EACH)	\$10/30



## BUILD YOUR OWN

<b>PLATTERS</b> (Serves 8-10)	
<b>CAPRESE SKEWERS</b> (60 CAL)	\$39
<b>SPINACH AND HEARTS OF PALM DIP AND CRISP</b> (110 CAL)	\$45
<b>SEASONAL HUMMUS AND CRISP</b> (140 CAL)	\$45
<b>BRAZILIAN DEVILED EGGS</b> (60 CAL)	\$40
<b>CHARCUTERIE</b> (160 CAL)	\$64
<b>BLACK PEPPER CANDIED BACON</b> (75 CAL)	\$15
<b>SPICED CHICKEN SLIDERS</b> (160 CAL)	\$69
<b>BRAISED BEEF RIB SLIDERS</b> (305 CAL)	\$80
<b>BRAZILIAN EMPANADAS</b> (250 CAL)	\$60
<b>CRISPY YUCA FRIES</b> (300 CAL)	\$40
<b>SEAFOOD</b> (Serves 8-10)	
<b>SMOKED SALMON</b> (60 CAL)	\$50/LB
<b>JUMBO SHRIMP COCKTAIL</b> (50 CAL)	\$47/DZ
<b>DESSERTS</b> (Serves 8-10)	
<b>COMBINATION PLATTER</b> - Cookies & Brownies (~250 CAL)	\$30
<b>COCOA FUDGE BROWNIES</b> (230 CAL)	\$36
<b>TRES LECHES CAKE</b> (415 CAL)	\$36
<b>CHOCOLATE CHIP COOKIES</b> (275 CAL)	\$26
<b>BEVERAGES</b>	
<b>ICED TEA</b> (5 CAL)	\$12/GAL
<b>LEMONADE</b> (260 CAL)	\$12/GAL
<b>SODAS</b> Coke (140 CAL), Diet Coke (10 CAL), Sprite (140 CAL)	\$4/EACH
<b>GUARANÀ</b> (140 CAL)	\$5/EACH

## BOXED MEALS

*Individually-packed meals, great for groups of 10 or more.*

### CHURRASCO STEAK

Picanha served with garlic mashed potatoes, ceasar salad and parmesan broccoli

\$22 /PERSON

### CHURRASCO CHICKEN

Marinated chicken breast served with garlic mashed potatoes, ceasar salad and parmesan broccoli

\$20 /PERSON

### BEEF RIB SLIDERS

Xingu-beer braised beef rib, caramelized onions and smoked provolone served on a Brioche bun with polenta fries and pineapple & papaya

\$21 /PERSON

### SAUCY LEGS

Chicken legs tossed in hot Brazilian BBQ sauce, served with potato salad and pineapple & papaya

\$20 /PERSON

### VEGGIE POWER BOWL

Eggplant, mushroom, peppers, zucchini, artichoke, and asparagus roasted and served with chimichuri spinach rice

\$19 /PERSON

*Ask us about bundle pricing for larger groups.*