Amethyst

Package Details - The Full Fogo 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
✦ 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
✦ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
✦ Fountain beverages, coffee and tea

Dinner $67   Monday - Friday Lunch $48   Weekend Brunch $51

Package Enhancements
✦ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
✦ Jumbo Shrimp Cocktail – $21.5 per order
✦ Family Style Starter Platters – $2 per person
✦ Plated Salad Service – $2 per person
✦ Tray-passed Caipirinha cocktails or Champagne – prices vary

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Diamond

Package Details - The Full Fogo 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
✦ 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
✦ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
✦ Two hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines, beverages including bottled sodas, lemonade, coffee, espresso and iced tea

Dinner $125  Monday - Friday Lunch $103  Weekend Brunch $106

Package Enhancements
✦ Extend your cocktail service: Half Hour $10, 1 Hour $20, 2 Hours $30
✦ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
✦ Seafood Tower - $99 per order
✦ Family Style Starter Platters - $2 per person
✦ Plated Salad Service - $2 per person
✦ Tray-passed Caipirinha cocktails or Champagne - prices vary

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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.

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Emerald

Package Details - The Full Fogo 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
✦ 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
✦ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
✦ Two glasses of wine, imported and domestic beers, or cocktails per person
✦ Fountain beverages, coffee and tea

Dinner $92  Monday - Friday Lunch $73  Weekend Brunch $76

Package Enhancements
✦ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
✦ Jumbo Shrimp Cocktail - $21.5 per order
✦ Family Style Starter Platters - $2 per person
✦ Plated Salad Service - $2 per person
✦ Tray-passed Caipirinha cocktails or Champagne - prices vary

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A Cut Above

Package Details - The Full Fogo Experience
✦ Jumbo Shrimp Cocktail with Brazilian malagueta cocktail sauce
✦ 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
✦ 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
✦ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brûlée
✦ Three hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines, beverages including bottled sodas, lemonade, coffee, espresso and iced tea
✦ Sparkling and Still bottled water service throughout the evening

Dinner $158  Monday - Friday Lunch $138  Weekend Brunch $141

Package Enhancements
✦ Extend your cocktail service: Half Hour $10, 1 Hour $20, 2 Hours $30
✦ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
✦ Seafood Tower - $99 per order
✦ Family Style Starter Platters - $2 per person
✦ Plated Salad Service - $2 per person
✦ Tray-passed Caipirinha cocktails or Champagne: wine list available

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Garnet Package

Garnet Package (20 guest minimum)
Sold as a package prior to a meal
✦ Hand-Passed (5 pieces per guest - one of each)
  - Fogo black pepper candied bacon
  - Brazilian empanadas
  - Endive stuffed with chicken salad
  - Caprese skewers
  - Prosciutto-wrapped melon

$12 per person

Package Enhancements
✦ Chilled Lobster and Seafood Display - $25 per person
✦ Shrimp Cocktail Display - $9.5 per person
✦ Individual Lamb Lollipops - $4 per person
✦ Sautéed Garlic Shrimp - $3 per person

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Ruby Package

Ruby Package (30 guest minimum)
Two and a half hours of hosted Bar including cocktails, house wines, and beer

✦ Hors d’oeuvres Display
  Vegetable crudité, charcuterie with cured meats and cheeses, fresh berries, hearts of palm & spinach dip with crostini

✦ Canapé Display
  Caprese skewers, smoked salmon cucumber cup, tomato bruschetta, endive stuffed with chicken salad, prosciutto-wrapped melon

✦ Hand-Passed
  Fogo black pepper candied bacon, bacon-wrapped steak, beef tenderloin skewers, fiery chicken skewers, bacon-wrapped chicken, Brazilian empanadas

$99 per person for Call Bar
$120 per person for Premium Bar

Package Enhancements

✦ Extend your cocktail service: Half Hour $8, 1 Hour $16, 2 Hours $20
✦ Chilled Lobster and Seafood Display – $25 per person
✦ Shrimp Cocktail Display – $9.5 per person
✦ Individual Lamb Lollipops – $4 per person
✦ Sautéed Garlic Shrimp – $3 per person
Bar Selections
Emerald / Ruby

VODKA
Tito's
Stoli
Stoli Vanil
Stoli Razberi
Sobieski
Absolut
Absolut Citron
Absolut Mandrin

GIN
Bombay Sapphire
Tanqueray
Beefeater
New Amsterdam

COGNAC - BRANDY - PORT
Christian Brothers
Warre's Otima Tawny 10yr

WHISKEY - SCOTCH
Maker's Mark
Jack Daniel's
Jack Daniel's Honey
Jameson
Seagrams 7 Crown
Dewar's White Label
Jim Beam
Chivas 12 year
Crown Royal
Knob Creek
Knob Creek Rye

BEER
A selection of Domestic, Imported and Craft Beers.

LIQUEURS - CORDIALS
Grand Marnier
Campari
Fernet Branca
03 - Premium Orange
Limoncello
Frangelico
Disaronno Originale
St Germain Elderflower
Drambuie
Baileys Irish Cream
Romana Sambuca
Cointreau
Triple Sec
Peach Schnapps
Crème de Menthe
Tia Maria
Dry Vermouth
Sweet Vermouth
Crème de Cacao
PAMA Pomegranate
Crème de Cassis
Butterscotch Schnapps
Peppermint Schnapps
Licor 43
Jägermeister
Kahlúa
Godiva Dark
Midori
Chambord
Patrón XO Café
Fireball Cinnamon Whiskey
Tuaca

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# Premium Bar Selections

**TEQUILA**
- Sauza Blue
- Jose Cuervo Especial Gold
- Patrón Silver
- Patrón Anejo
- Don Julio Silver
- Don Julio Reposado
- Don Julio Blanco

**GIN**
- Hendrick’s
- Bombay Sapphire
- Tanqueray
- Beefeater
- New Amsterdam

**VODKA**
- Chopin 80
- Ciroc
- Belvedere
- Ketel One
- Grey Goose
- Grey Goose L’Orange
- Tito’s
- Stolichnaya
- Stolichnaya Vanil
- Stolichnaya Razberi
- Sobieski
- Absolut
- Absolut Citron
- Absolut Mandrin

**COGNAC - BRANDY - PORT**
- Hennessy VS
- Hennessy VSOP Privilege
- Remy Martin VSOP
- Courvoisier VSOP
- Christian Brothers
- Warre’s Otima Tawny 10yr

**RUM - CACHAÇA - AÇAI**
- Mount Gay Black Barrel
- Bacardi Silver
- Captain Morgan
- Myers’s Rum
- Malibu
- Fogo Premium Cachaça
- Fogo Silver Cachaça
- Pisco Portón
- VeeV Açai Spirit

**WHISKEY - SCOTCH**
- Basil Hayden’s
- Knob Creek
- Knob Creek Rye
- Maker’s Mark
- Woodford Reserve
- Crown Royal Reserve
- Crown Royal
- Monkey Shoulder
- Jack Daniel’s
- Jack Daniel’s Honey
- Gentleman Jack
- Jameson
- Seagrams 7 Crown
- Dewar’s White Label
- Jim Beam
- Glenlivet 12 year
- Macallan 12 year
- Johnnie Walker Black
- Chivas 12 year

**LIQUEURS - CORDIALS**
- Grand Marnier
- Campari
- Fernet Branca
- 03 - Premium Orange
- Limoncello
- Frangelico
- Disaronno Originale
- St Germain Elderflower
- Drambuie
- Baileys Irish Cream
- Romana Sambuca
- Cointreau
- Triple Sec
- Peach Schnapps
- Crème de Menthe
- Tia Maria
- Dry Vermouth
- Sweet Vermouth
- Crème de Cacao
- PAMA Pomegranate
- Crème de Cassis
- Butterscotch Schnapps
- Peppermint Schnapps
- Licor 43
- Jägermeister
- Kahlúa
- Godiva Dark
- Midori
- Chambord
- Patrón XO Café
- Fireball Cinnamon Whiskey
- Tuaca

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Wines By the Glass

SPARKLING, ROSÉ, & WHITES

Prosecco - La Marca
Italy
Sparkling Moscato - Astoria 187ml
Veneto, Italy
Brut Rosé - Le Grand Courtage, “Grand Cuvee” 187ml
France
Brut - Chandon, “Classic” 187ml
California

LIGHT WHITES

Moscato d’Asti - Umberto Fiore
Piedmont, Italy
Riesling - Chateau Ste. Michelle
Columbia Valley, Washington
Rosé - Montes, Cherub
Colchagua, Chile
Pinot Grigio - Mezzacorona
Trentino, Italy
Pinot Grigio - Tramin
Alto Adige, Italy
Sauvignon Blanc – Lapostolle “Grand Selection”
Rapel Valley, Central Valley, Chile
Sauvignon Blanc – Kim Crawford
Marlborough, New Zealand
Chardonnay - William Hill Winery
Central Coast, California
Chardonnay - Calina
Casablanca Valley, Aconcagua, Chile
Chardonnay - Sonoma Cutrer “Russian River Ranches”
Sonoma Coast, California

REDS

Pinot Noir - Robert Mondavi, Private Selection
California
Pinot Noir - A to Z
Oregon
Pinot Noir - Meiomi
Monterey-Santa Barbara-Sonoma Counties, California
Merlot - Lapostolle, “Grand Selection”
Rapel Valley, Central Valley, Chile
Merlot - Seven Falls
Wahluke Slope, Washington
Malbec - Alamos
Argentina
Malbec – Catena, “Vista Flores”
Mendoza, Argentina
Malbec – Jorjão by Fogo de Chão, “Reserva”
Mendoza, Argentina
Red Blend – The Seeker
Colchagua, Maipo, Chile
Red Blend – Primus, “The Blend”
Colchagua Valley, Central Valley, Chile
Red Blend – Eulila by VIK
Cachapoal Valley, Chile
Cabernet Sauvignon – J. Lohr, “Seven Oaks”
Paso Robles, California
Cabernet Sauvignon - Trapiche, “Broquel”
Mendoza, Argentina
Cabernet Sauvignon – Intrínsc
Columbia Valley, California
Zinfandel - Seghesio
Sonoma County, California
### Premium Wine List

#### SPARKLING
- **La Marca, Prosecco** Italy
- **Astoria, Moscato** Veneto, Italy
- **Le Grand Courtage, Brut Rosé “Grand Cuvee”** France
- **Chandon, Brut “Classic”** California

#### LIGHT WHITES
- **Umberto Fiore, Moscato d’Asti** Piedmont, Italy
- **Chateau Ste. Michelle, Riesling** Columbia Valley, Washington
- **S. A. Prum, Riesling Essence**, Germany
- **Mezzacorona, Pinot Grigio** Trentino, Italy
- **Castello Banfi “San Angelo” Pinot Grigio** Tuscany, Italy
- **Tramin, Pinot Grigio** Alto Adige, Italy

#### SAUVIGNON BLANC
- **Lapostolle “Grand Selection”** Rapel Valley, Central Valley, Chile
- **Kim Crawford** Marlborough, New Zealand
- **Honig** Napa Valley, California

#### CHARDONNAY
- **William Hill Winery** Central Coast, California
- **Calina** Casablanca Valley, Aconcagua, Chile
- **Sonoma Cutrer “Russian River Ranches”** Sonoma Coast, California
- **Lapostolle “Cuvee Alexandre Atalayas Vineyard”** Casablanca Valley, Aconcagua, Chile
- **Bodega Catena Zapata “Catena Alta”** Casablanca Valley, Aconcagua, Argentina
- **Jordan** Russian River Valley, California

#### WHITE BLENDS & ROSÉ
- **The Prisoner “Blindfold”** California
- **tenshen** California
- **Montes, Cherub Rosé** Colchagua, Chile

#### PINOT NOIR
- **Robert Mondavi, Private Selection** California
- **A to Z** Oregon
- **Meomi** Monterey-Santa Barbara-Sonoma Counties, California

#### MALBEC
- **Alamos** Mendoza, Argentina
- **Catena “Vista Flores”** Mendoza, Argentina
- **Jorjão by Fogo de Cháo “Reserva”** Mendoza, Argentina
- **Familia Zuccardi, Q** Mendoza, Argentina
- **Tikal, Amorío** Mendoza, Argentina

#### MERLOT
- **Lapostolle “Grand Selection”** Rapel Valley, Central Valley, Chile
- **Seven Falls** Wahluke Slope, Washington
- **Duckhorn, Decoy** Sonoma Valley, California

#### RED BLENDS
- **The Seeker** Colchagua, Maipo, Chile
- **The Pessimist by Daou** Paso Robles, California
- **Joel Gott (Cabernet Sauvignon, Merlot, Syrah, Malbec)** Columbia Valley, Washington
- **Primus “The Blend” (Cabernet Sauvignon, Merlot, Syrah)** Colchagua Valley, Central Valley, Chile
- **O Leão by VIK** Cachapoal Valley, Chile
- **Cain “Cuvée”** Napa Valley, California
- **Miolo “Cuvée Giuseppe”** Vale dos Hinhedos, Brazil

#### CABERNET SAUVIGNON
- **J. Lohr “Seven Oaks”** Paso Robles, California
- **Trapiche “Broquel”** Mendoza, Argentina
- **Intrinsic** Columbia Valley, California
- **Concha y Toro “Marqués de Casa Concha”** Puente Alto, Central Valley, Chile
- **Lapostolle “Cuvée Alexandre”** Colchagua Valley, Chile
- **Franciscan** Napa Valley, California

#### ZINFANDEL
- **Seghesio** Sonoma County, California

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**May be served by the glass or bottle.**

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