

Amethyst

Package Details - The Full Fogo Experience

- Market Table and 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, Rib Eye, 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
- Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
- Fountain beverages, coffee and tea

Dinner \$59 Monday - Friday Lunch \$41 Weekend Brunch \$44

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)
- ◆ Chilled Jumbo Shrimp Cocktail with malagueta cocktail sauce \$19.50 per order
- Family Style Starter Platters \$2 per person
- Plated Salad Service \$2 per person
- ◆ Tray-passed Caipirinha cocktails or Champagne prices vary

Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity.

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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.