



FOGO DE CHÃO®

BRAZILIAN STEAKHOUSE

An Exceptional Dining Experience

We are chefs born into the centuries-old Southern Brazilian grilling tradition of churrasco. Our culinary heritage lives on in the secrets of perfectly grilled meats, the sophistication of the Market Table and the artistry of a well-made caipirinha cocktail. We invite you and your guests to live a little more, forget everyday stresses and steal a few moments back for the sake of uncommon experiences.

With several distinctive group and private dining options, we can help you create an exceptional event from a small hosted meeting to a large reception.

- ◆ **Single Point of Contact** - Our Sales Manager is available to answer questions and help plan your next group meeting, party or special event.
- ◆ **Large Flexible Space** - Beautiful private and semi-private dining rooms designed to meet your specific needs for 15 guests or more up to exciting full restaurant buyouts.
- ◆ **Instant Service** - No waiting for the server to take your order. Your group can enjoy immediate service from the moment they are seated.
- ◆ **Group Capacities** - Main Dining seating is available for groups that want to be part of the restaurant excitement, and private rooms for those guests who want to focus on the business at hand. Our space can be customized to suit your needs.
- ◆ **Special Dining Needs** - Our extensive selections will delight guests looking for gourmet vegan, vegetarian and gluten free dining, and allow the host to relax and enjoy the event knowing their guests are happy.
- ◆ **Audio-Visual** - We offer complimentary audio-visual equipment, including microphone, speaker, projector and screens in our beautiful private rooms.

Top rated Trip Advisor and Yelp reviews
Rated by Zagat as one of the top restaurants in the U.S.
Recipient of the Wine Spectator Award of Excellence

Should you have any questions, or wish to discuss your future event in more detail, please contact me directly. I look forward to working with you soon.

Thank you.

Allison Bruce, HMCC
Sales Manager

443.326.8802 | BaltimoreEvents@FOGO.com | 600 E. Pratt St. | Inner Harbor



The Fogo Experience

Our Unique Concept

Fogo de Chão features a variety of fire-roasted meats available immediately upon your request. When ready, you can control the service of delectable meats using the small green and red-sided medallion at each place setting.

Market Table & Feijoada Bar

Start your experience with fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage) served with rice, fresh orange and farofa (baked yuca flour with bacon), seasonal soup, and more.

Main Course*

Continuous tableside service of signature cuts of meat prepared, fire-roasted and served by our gaucho chefs. Enjoy the full variety of meats.

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| ◆ Picanha (Sirloin)
Prime part of the top sirloin, seasoned with sea salt or garlic | ◆ Beef Ancho (Ribeye)
Prime part of the ribeye, seasoned for flavor | ◆ Lombo (Pork)
Parmesan-encrusted pork loin filets |
| ◆ Filet Mignon (Tenderloin)
Delicate and tender | ◆ Costela (Beef Ribs)
Tender and juicy | ◆ Costela de Porco (Pork Ribs)
Marinated and slow-roasted for tenderness |
| ◆ Alcatra (Top Sirloin)
One of our largest steaks, tender and thinly sliced | ◆ Medalhões com Bacon (Bacon-Wrapped Steak)
Hardwood smoked, honey-cured bacon | ◆ Linguíça (Pork Sausage)
Slow-roasted and savory |
| ◆ Fraldinha (Bottom Sirloin)
Flavorful cut, with strong marbling | ◆ Cordeiro (Lamb)
Prime lamb steak, leg of lamb or tender chops | ◆ Frango (Chicken)
Bacon-wrapped breast or tender legs |

Brazilian Side Dishes

Accompany your meats with authentic Brazilian side dishes, including warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas. Served throughout the meal.

Weekend Brunch also includes Braised Beef Rib Hash, Pão de Queijo Egg Bake, Bolo de Fubá (sweet cornmeal cake), and more.

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*THESE 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.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request.

Package prices and items are valid through December 31, 2018. Holiday pricing may vary.

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The Packages

Delight your guests with Brazilian 'gem' packages designed to suit your taste and budget.

A Cut Above **Dinner \$153** **Monday - Friday Lunch \$138** **Weekend Brunch \$141**

- ◆ Jumbo Shrimp Cocktail with malagueta cocktail sauce
- ◆ Market Table and Feijoada Bar with seasonal salads, imported cheeses, smoked salmon, Fogo® feijoada (traditional black bean stew with sausage), seasonal soup, and more
- ◆ Continuous service of fire-roasted meats carved tableside and Brazilian side dishes
- ◆ Three hours of hosted Top Shelf Premium Bar including beer, wine and cocktails
(Maximum of 6 alcoholic beverages per person in a three hour period)
- ◆ Sparkling and Still bottled water service
- ◆ Bottled sodas, lemonade, coffee, espresso, and iced tea
- ◆ Dessert choices

Diamond **Dinner \$122** **Monday - Friday Lunch \$106** **Weekend Brunch \$108**

- ◆ Full Fogo dining experience of fire-roasted meats, Market Table, side dishes, and dessert
- ◆ Two hours of hosted Top Shelf Premium Bar including beer, wine, and cocktails
(Maximum of 6 alcoholic beverages per person in a three hour period)
- ◆ Bottled sodas, lemonade, coffee, espresso, and iced tea

Emerald **Dinner \$89** **Monday - Friday Lunch \$72** **Weekend Brunch \$76**

- ◆ Full Fogo dining experience of fire-roasted meats, Market Table, side dishes, and dessert
- ◆ Two glasses of wine, imported and domestic beers, or cocktails per person
- ◆ Fountain beverages, coffee and tea

Amethyst **Dinner \$63** **Monday - Friday Lunch \$47** **Weekend Brunch \$51**

- ◆ Full Fogo dining experience of fire-roasted meats, Market Table, side dishes, and dessert
- ◆ Fountain beverages, coffee and tea

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).

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

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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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