CHURRASCO COMBINATIONS
Choose your fire-roasted meat and two traditional Brazilian sides. Served with Pão de Queijo and Chimichurri sauce.

Choose One Meat (6oz)
- Picanha* Prime Part of Top Sirloin (440 cal) $18
- Fraldinha* Bottom Sirloin (380 cal) $18
- Cordeiro* Prime Lamb Steak (590 cal) $18
- Medalhões com Bacon* Bacon Wrapped Steak (370 cal) $18
- Medalhões com Bacon Bacon Wrapped Chicken (350 cal) $18
- Frango Marinated Chicken Legs (350 cal) $16

Choose Any Two Meats (10oz total) $22

Choose two sides
- Mashed Potatoes (170 cal) "C"aesar Salad (70 cal)
- Asparagus (25 cal) Feijoada (counts as 2 sides)
- Mozzarella Caprese (90 cal) Potato Salad (250 cal)
- Mixed Greens (5 cal) Apple Salad (280 cal)

FIRE ROASTED MEATS
By the Pound
- Picanha* Prime Part of Top Sirloin (1170 cal) $20
- Medalhões com Bacon* Bacon Wrapped Steak (990 cal) $24
- Cordeiro* Prime Lamb Steak (1540 cal) $26
- Frango Marinated Chicken Breast (810 cal) $10
- Frango Marinated Chicken Legs (930 cal) $10
- Fraldinha* Bottom Sirloin (1010 cal) $24

By the Each
- Costela Beef Short Ribs (5lb. rack) (8800 cal) $95
- Costela de Porco Pork Ribs (2lb. rack) (1250 cal) $35
- Cordeiro Lamb Chops (8 chop rack) (770 cal) $40
- Atlantic Salmon (8oz. fillet) (640 cal) $18

À LA CARTE
Traditional Brazilian Side Dishes
- Mashed Potatoes (170 cal) $4
- Asparagus (25 cal) $4
- Quinoa Tabbouleh (90 cal) $4
- Mixed Greens (5 cal) $5
- Mozzarella Caprese (90 cal) $4
- Caesar Salad (70 cal) $4
- Potato Salad (250 cal) $4
- Apple Salad (280 cal) $4
- Feijoada (100 cal) $6
- Pão de Queijo (90 cal) dozen $7

Desserts
- Chocolate Brigadeiro (1,270 cal) $10
- Tres Leches Cake (690 cal) $10
- New York Style Cheesecake (990 cal) $10
- Key Lime Pie (620 cal) $10
- Brazilian-Style Flan (540 cal) $10

Beverages
- Iced Tea (5 cal) $3
- Lemonade (260 cal) $3
- Canned Soft Drink (140 cal) $3

BUTCHER SHOP - READY TO GRILL
Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at home.*

Traditional Cut Steaks
- Picanha Prime Part of Top Sirloin (5oz. steak) (280 cal per 5oz) $5
- Fraldinha Bottom Sirloin (16oz. steak) (790 cal) $16
- New York Strip (16oz. steak) (970 cal) $18
- Beef Ancho Ribeye (16oz. steak) (1040 cal) $24
- Porterhouse (42oz. steak) (2632 cal) $70
- Costela Beef Short Ribs (~5lb. rack) (2930 cal per rib) $75
- Dry-aged Tomahawk Ancho Bone-in Ribeye (~36oz. steak) (2650 cal) $78
- Wagyu New York Strip (20oz. steak) (1870 cal) $125
- Wagyu Ancho (Ribeye) (24oz. steak) (1872 cal) $135
- Filet Mignon Tenderloin (8oz. steak) (340 cal) $12
- Linguica Brazilian Spicy Sausage (~1.5lb.) (1480 cal) $16
- Costela de Porco Pork Ribs (2lb.) (500 cal per rib) $15
- Lamb Chop Rack (~8 lamb chops) (720 cal) $32
- Atlantic Salmon (8oz. fillet) (320 cal) $10
- Cold-Water Lobster Tail (6oz.) (110 cal) $18
- Chilean Sea Bass (8oz.) (220 cal) $26

For cooked meats, see By The Pound menu section

ATLANTA ORDERING OPTIONS
3101 Piedmont Rd, Atlanta, GA 30305 | 404-266-9988 | https://fogodechao.com/catering/

PICK UP
Prepped & ready

DELIVERY**
Contactless Delivery Drop off
**10% Delivery Fee up to $35. Minimum purchase $75. Where available.

FULL SERVICE CATERING
On-site cooking & service
**Minimum purchase of $200 required for catering orders.

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Our Experiences by Fogo include everything needed to prepare a Brazilian inspired meal right at home.

### FULL CHURRASCO HOME EXPERIENCE
Ready-to-Grill / Serves 6+

$110 (1780 cal per person)

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters. Includes chimichurri sauce and rock salt for grilling.

<table>
<thead>
<tr>
<th>READY TO GRILL</th>
<th>READY TO SERVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Picanha Prime Part of Top Sirloin (4) 5oz steaks</td>
<td>Brown Sugar Pepper Bacon 8 strips</td>
</tr>
<tr>
<td>Fraldinha Bottom Sirloin (1) 16oz steak</td>
<td>Pão de Queijo</td>
</tr>
<tr>
<td>Frango Marinated Chicken Legs 2lb</td>
<td>Mashed Potatoes</td>
</tr>
<tr>
<td>Cordeiro Prime Lamb Steak (2) 6oz steaks</td>
<td>Asparagus</td>
</tr>
<tr>
<td>Linguica Brazilian Spicy Sausage 1.5lb</td>
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</tbody>
</table>

**ENHANCE YOUR MEAL**

Add Dry-Aged Tomahawk Ribeye (2650 cal) $65
～36oz bone-in ribeye dry aged minimum 42 days for rich flavor
Add Premium Grade Wagyu NY Strip 20oz (1870 cal) $100

### DATE NIGHT GRILLING EXPERIENCE
Ready-to-Grill / Serves 2

$110 (3220 cal per person)

Enjoy a romantic evening cooking our ready to grill premium steaks and vegetables. Begin the date with jumbo shrimp cocktail and end with two of our signature desserts. Includes chimichurri sauce and rock salt for grilling.

<table>
<thead>
<tr>
<th>READY TO GRILL</th>
<th>READY TO SERVE</th>
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</thead>
<tbody>
<tr>
<td>Choice of any two</td>
<td></td>
</tr>
<tr>
<td>Boneless Ribeye 16oz steak</td>
<td>Jumbo Shrimp Cocktail 6 poached shrimp</td>
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<tr>
<td>Filet Mignon 8oz steak</td>
<td>Pão de Queijo</td>
</tr>
<tr>
<td>Atlantic Salmon 8oz fillet</td>
<td>Mozzarella Caprese</td>
</tr>
<tr>
<td>Potatoes for mashing 1lb with butter and cream</td>
<td>Chocolate Brigadeiro 1 slice</td>
</tr>
<tr>
<td>Asparagus 1lb</td>
<td>New York Style Cheesecake 1 slice</td>
</tr>
</tbody>
</table>

### CELEBRATION EXPERIENCE
Fully Cooked / Serves 4

$90 (2330 cal per person)

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides, and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate.

<table>
<thead>
<tr>
<th>FIRE-GRILLED MEATS</th>
<th>BRAZILIAN SIDES &amp; DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Picanha Prime Part of Top Sirloin 16oz</td>
<td>Pão de Queijo</td>
</tr>
<tr>
<td>Frango Marinated Chicken Breast 16oz</td>
<td>Mashed Potatoes</td>
</tr>
<tr>
<td>Fraldinha Bottom Sirloin 16oz</td>
<td>Caesar Salad</td>
</tr>
<tr>
<td></td>
<td>Asparagus</td>
</tr>
<tr>
<td></td>
<td>Chocolate Brigadeiro 4 slices</td>
</tr>
</tbody>
</table>

* 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. Nutrition information available upon request.