

Celebration Experience

FULLY COOKED / Serves 4 Family Style



PACKAGE INCLUDES:

All Items FULLY COOKED

Place items in to-go containers

- (1) 16oz. Picanha
- (1) 16oz. Marinated Chicken Breast
- (1) 16oz. Fraldinha
- (12) Pão de Queijo
- (4) Sides of Mashed Potatoes
- (1) 8oz. Side of Caesar Salad
- (20) Pieces of Asparagus
- (4) Slices of Chocolate Brigadeiro
- (6) Candles for Cake
- (4) Fogo Coasters

Substitutions Available:

By Guest request only substitute Regular Cheesecake for Chocolate Brigadeiro.

PREPARATION:

- Grill all meats to Medium Rare / Medium
- For Picanha you may:
 - Grill mini butcher shop picanha steaks and slice in half
 - Grill regular picanha and slice off 1 pound
- For Fraldinha: utilize butcher shop 1 pound piece and grill per spec, slice 1/4" bias cut slices
- For Chicken: Marinate and grill to standard spec. Slice 1/4" thickness

PACKAGING:

- **Meats, Asparagus & Sauces**
 - Red meats: place on the outside of catering foil pan, as pictured
 - Chicken: make a foil "boat" to place sliced chicken in; pour 2 TBSP of hot chicken stock over chicken to maintain moisture
 - Asparagus: make a foil "boat" to place steamed asparagus, as pictured; Guest can grill as they'd like
 - Place 2 full ramekins of chimichurri on the side
- **Pão de Queijo**
 - Fill two 6" clamshells with 6 pieces each
- **Mashed Potatoes**
 - Fill two side cups with 12 ounces of mashed potatoes each
 - Place melted butter and sliced green onions in side ramekin
- **Caesar Salad**
 - Place chopped romaine salad in small catering bowl and top with 1 TBS parmesan cheese
 - Place 1 ounce of Caesar Dressing in 4 ramekins (1 per Guest)
- **Desserts**
 - Place individual slices of Chocolate Brigadeiro in 6" clamshell
 - Place chocolate ganache and sprinkles in separate ramekins
 - Place six candles in ramekin and wrap in plastic

Full Churrasco Home Experience

MIX OF READY-TO-GRILL AND FULLY COOKED / Serves 6+



PACKAGE INCLUDES:

READY-TO-GRILL Items

Individually weigh and wrap items

- (4) 5oz. Picanha Steaks
- (1) 16oz. Fraldinha Steaks
- (2) Pounds of Chicken Legs
- (2) 6oz. Lamb Steak
- (1.5) Pounds of Brazilian Sausage
- (1) 20oz. Side of Asparagus

Add-On Ready-to-Grill Items:

- (1) 32-40oz. Tomahawk Ribeye - \$65
- (1) 20oz. Wagyu NY Strip - \$100

FULLY COOKED Items

Place items in to-go containers

- (15) Pão de Queijo
- (8) Strips Candy Fogo Bacon
- (1) 36oz. Side of Mashed Potatoes
- (1) 20oz. Side of Apple Salad
- (6) Fogo Coasters

PREPARATION:

- All butcher shop meats are weighed and individually wrapped

PACKAGING:

• Ready-to-Grill Meats & Seasoning

- Wrap and tie butcher shop meats per spec
- With a sharpie, label each butcher shop package
- Place 2 full ramekins of rock salt on the side
- Fill one side cup with 8 ounces of chimichurri sauce

• Ready-to-Grill Asparagus

- Place 20 ounces (~25 pieces) loosely wrapped with rubber bands in plastic bag (not too tight or it cuts into the asparagus)

• Pão de Queijo

- Fill catering box with Pão de Queijo

• Candy Fogo Bacon

- Place bacon strips in a plastic to-go cup and top with lid

• Mashed Potatoes

- Fill small catering bowl with 36 ounces of mashed potatoes
- Place melted butter and sliced green onions in side ramekin

• Apple Salad

- Fill two side cups with 10 ounces of Apple Salad each

Date Night Grilling Experience

MIX OF READY-TO-GRILL AND FULLY COOKED / Serves 2



PACKAGE INCLUDES:

READY-TO-GRILL Items

Individually weigh and wrap items

Choice of Any Two Meats:

- (1) 16oz. Boneless Ribeye Steak
- (1) 8oz. Filet Mignon
- (1) 8oz. Atlantic Salmon Filet
- (1) Pound Potatoes for Mashing
(with butter, cream and FDC seasoning)
- (1) Pound of Asparagus

FULLY COOKED Items

Place items in to-go containers

- (2) 3.5oz. Mozzarella Caprese Salad
- (6) Pão de Queijo
- (1) Slice of Cheesecake
- (1) Slice of Chocolate Brigadeiro
- (1) Bottle of Tribute Wine
(choice of Eulila, Jorjão, O'Leao)
- (2) Heart-Shaped Fogo Coasters

PREPARATION:

- All butcher shop meats are weighed and individually wrapped

PACKAGING:

• **Ready-to-Grill Meats & Seasoning**

- Wrap and tie butcher shop meats per spec
- With a sharpie, label each butcher shop package
- Fill full ramekin of rock salt on the side
- Fill full ramekin of chimichurri sauce on the side

• **Potatoes for Mashing**

- Use catering foil pan for the mashed potato kit
- Choose 2 washed, good looking potatoes (about 16-20oz)
- Fill two ramekins with 2 oz of butter
- Fill side cup with 6 oz of cream
- Fill ramekins with FDC seasoning, scallions and melted butter

• **Ready-to-Grill Asparagus**

- Place 10 pieces (5 each) wrapped with rubber bands in plastic bag

• **Caprese Salad**

- Fill two 6" clamshells with 3 pieces tomato, 3 pieces mozzarella and 3 pieces fresh basil drizzled with a little EVOO
- Fill one ramekin with kosher salt and one with pepper to use as seasoning

• **Pão de Queijo**

- Place 6 pieces of Pão de Queijo in a clamshell

• **Desserts**

- Place slices of desserts in separate 6" clamshells
- Put sauces and toppings in ramekins