

GOLD

PACKAGE INCLUDES

- Full Churrasco Experience
 - Salad Bar & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, feijoada (traditional black bean stew with sausage), and more
 - Featuring fire-roasted meats including Filet Mignon, Ribeye, Lamb Chops, Picanha, Fraldinha, Lombo, Chicken, Sausage, and more
 - Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- Substitute Chilean Sea Bass or Pan-Seared Salmon for the traditional meat services *(does not affect package price; final count of alternate entrées must be received 48 hours in advance)*
- Selected desserts including favorites such as Pudim de Leite (Brazilian style Flan), Crème Brûlée, Chocolate Mousse Cake, Chocolate Molten Cake, Key Lime Pie, Tres Leches, and New York Cheese Cake
- Fountain beverages, lemonade, coffee, and tea
- Two glasses of wine, imported and domestic beers, or mixed drinks per person

PACKAGE ENHANCEMENTS

- Sizzling Shrimp Scampi
- Jumbo Shrimp Cocktail
- Himalayan Pink Salt Block
- Wagyu New York Strip
- Traditional Caipirinha & Specialty Cocktails
- Boi Corote Manso - Tame Bull



*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event.

Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Bullvino's 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. Bullvino's does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Holiday pricing may vary.