

To Whom it may concern,

Fogo de Chão (fogo-dee-shown) is an internationally renowned restaurant that allows guests to discover what's next at every turn.

Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery.

In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs.

Guests can also indulge in dry-aged or premium Wagyu cuts, seafood a la carte, All-Day Happy Hour including signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar Fogo.

Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

Fogo de Chao employs over 7,500 people world wide and 100+ in Schaumburg area. The restaurant will seat 310 Guests who will enjoy fire roasted beef, pork, lamb, chicken and more. Operations run seven days a week from 11am lunch through until 9-10pm for dinner.

For further questions and/or discussion please reach out to me directly via email

Kind Regards,

**FOGO  
DE  
CHÃO**

**Stuart Rackham**

**VP Team Excellence**

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