



HOST YOUR PRIVATE EVENT WITH US

OPEN FIRE EXPERIENCE

FUEGOS

GOURMET CASUAL ARGENTINIAN CUISINE

3957 S WESTERN LA CA 90062

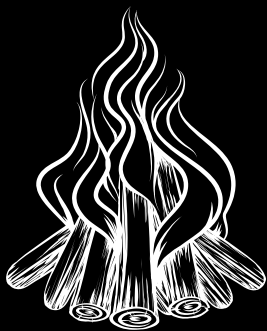


AN ARGENTINIAN GATHERING



At FUEGOS, we cook the way our families cooked — over live fire, with patience, with hands that know the meat before the thermometer does. Every empanada folded, every cut set over the coals, carries the same intention: this is for you. Not a service. Not a transaction. A gift, cooked slow, cooked with love, meant to be shared.

When we bring FUEGOS to your table — your home, your office, your celebration — we're not just bringing food. We're bringing the fire, the time, and the love it takes to gather the people who matter to you around something real. That's the asado. That's Argentina. That's FUEGOS.



A R G

FUEGOS EXPERIENCE



Seated
45 guest



Cocktail
100 guest



Open Fire
up to 150 guest





OPEN FIRE EXPERIENCE

FUEGOS

GOURMET CASUAL ARGENTINIAN CUISINE



FAMILY STYLE SERVICE

Seated
45 guest

Price
\$70 / per person

Start

- * **Provoleta** *melted provolone cheese with tomato jam.*
- * **Picada Argentina** *Charcuterie board*
- * **Beef Empanadas**
- * **Mini choripan**

Main

- * **Vacio a la parrilla. Flap beef**
- * **Roasted chicken with lemon.**
- * **Pasta.**
 - Rigattoni a la bolognese.**
 - Fetuccine with cream and butter**

Sides

- * **Salads.**
 - * **Arugula salad with balsamic and olive oil**
 - * **Crispy Potato Salad**
 - * **Ensalada Mixta. Tomato, onion and lettuce**
 - * **Beets, egg, dill and greek yogurt**
- * **Grilled vegetables** *(Squash, Sweet potato, Potatoes, Fennel, Peppers)*

Dessert

- * **Panqueques con dulce de leche y dulce de leche ice cream**
- * **Grilled bananas with Dulce de leche ice cream**
- * **Grilled pears with cinamon and vainilla ice cream**
- * **Peach with mascarpone cheese** *(seasonal)*

COCKTAIL

BUTLER STYLE TRAY PASSED

Buffet
50/100 guest

Choose 5
\$65 / person

Choose 8
\$75 / person

Start

- * **Mini Panchitos.** *mini chrozo hotdog w creme fraiche relish and caviar*
- * **Mini Beef Empanadas.** *Baked, classic beef & spice filling*
- * **Mini Pizzas** (*Fugazetta or Mozzarella*)
- * **Tomato, mozzarella skewers w/ pesto drizzle**
- * **Mini Mushroom & Spinach Empanadas** (*vegan*)
- * **Farmers market crudite.** *Asorted seasonal baby vegetables*
- * **Honey Blue cheese Endive.** *Asorted seasonal baby vegetables*

Main

- * **Mini Beef Skewers** *with vegetables*
- * **Mini slider**
- * **Smoked Grilled Vegetable Crostini**
- * **Vacío Crostini with red caviar on top**
- * **Beef Tartare on toasted milk bread**
- * **Shrimp Skewers**
- * **Mini Lomito Sandwich. Filet mignon**
- * **Chorizo al Malbec w goat cheese**
- * **Open faced Vitello Tonatto sandwich with pickled radish and fried capers**

Dessert

- * **Mini lemon pie**
- * **Mini churro in shot con dulce de leche**
- * **Mini banana foster**
- * **Dulce de leche ice cream**

OPEN FIRE EXPERIENCE

Buffet

Price
\$75 / per person

**Choose
one main.**

Start

- * **Provoleta** *melted provolone cheese with tomato jam.*
- * **Picada Argentina** *Charcuterie board*
- * **Beef Empanadas**
- * **Mini choripan**

Main

- * **Vacio a la parrilla.** *Flap beef*
- * **Roasted chicken with lemon.**
- * **Pasta.** *With bolognesa or White sauce and parmesan.*

Sides

- * **Salads.**
 - * **Arugula salad with balsamic and olive oil**
 - * **Crispy Potato Salad**
 - * **Ensalada Mixta.** *Tomato, onion and lettuce*
 - * **Beets, egg, dill and greek yogurt**
- * **Grilled vegetables** *(Squash, Sweet potato, Potatoes, Fennel, Peppers)*

Dessert

- * **Panqueques con dulce de leche y dulce de leche ice cream**
- * **Grilled bananas with Dulce de leche ice cream**
- * **Grilled pears with cinamon and vainilla ice cream**
- * **Peach with mascarpone cheese** *(seasonal)*

CUSTOMIZE YOUR FIRE

**Buffet
or Drop Off**

**Our event planner wil work
to get the best for your event**

Empanadas

- * **Hand Cut Beef** *Argentine Hand cuted beef, onion, pepper, malbec, spices*
- * **Chicken** *Jidori Chicken, red bell peppers, onion and spices*
- * **Mushroom & Spinach** *Mix of Mushrooms, vegan cheese, and spinach. Vegan*
- * **Caprese** *Mozzarella, basil, tomato. Vegetarian*
- * **Humita** *Creamy Corn, pepper, onion, spices Vegan*
- * **Cheese & Onion** *Cheese, onion, oregano, whismey and Spices. Vegetarian*
- * **Ham & Cheese** *Smoked Ham, mozzarella, spices.*
- * **Vegan Beef** *Impossible Beef, pepper, onion, spices*

Pizzas

- * **Fugazetta.** *Onion, oregano, mozzarella,*
- * **Ham & Pepper.** *Smoked Ham, roasted peppers, mozzarella.*
- * **Napolitana.** *Garlic, hairloom tomatoes, and mozzarella*
- * **Prosciutto & Arugula.** *Prosciutto, arugula, parmesan cheese, olive oil, mozzarella*
- * **Chorizo Espanol.** *Spanish chorizo, mozzarella, spicy honey*
- * **Cheese.** *Provolone and mozzarella cheese..*

Dessert

- * **Panqueques con dulce de leche y dulce de leche ice cream**
- * **Grilled bananas with Dulce de leche ice cream**
- * **Strawberries with Cream.** *Seasoned with balsamic and orange juice.*
- * **Marquise de dulce de leche.** *Brownie, dulce de leche, cream, and raspberries*

BREAKFAST OR TEA SERVICE

**Buffet
or Drop Off**

**Our event planner will work
to get the best for your event**

Drinks

Specialty Coffee *Hot or iced with a variety of syrups*

*** Matcha** *Hot or iced with a variety of syrups*

***Yerba Mate** *Serve as a tea. Regular or with Hibiscus*

***Mate service** *The typical infusion from Argentina.*

***Fresh Lemonade**

***Mimosas service**

Argentinian Pastries

***Classic Medialuna**

***With Dulce de Leche**

***With Ham & Cheese**

***Vegan Medialuna**

***Pain au Chocolate with Dulce de Leche**

***Alfajor** *Chocolate with Dulce de Leche*

***Alfajorcitos de Maicena**

***Mini Pasta flora** *Sweet potato or Membrillo*

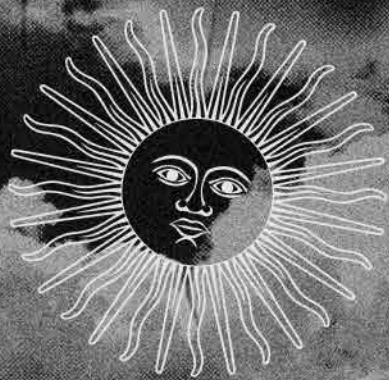
***Brownies with dulce de leche.**

Salado

***Bagel.** *Bacon, egg & cheese; Tomatoe egg and cheese; Spinach, vegan cheese and tomatoe.*

***Bacon, egg & Cheese empanada**

***Sandwiches Triples.** *Tea Sandwiches. Ham & Cheese or Egg and Ham.*



Your venue,
Our fire.

**FUEGOS
CATERING**



DRINKS

Beer & wine package

Includes all type of beer. (Lager, Ipa, Amber)

Include Argentinian wine Red and White.

\$20 Per person/ Hour.

Call bar package

Includes Margarita with tequila or Mezcal

Vermouth

Negroni

Wine & Beer

\$30 Per person/ Hour.

Premium Package

Includes Margarita with tequila or Mezcal

Vermouth

Negroni

Wine & Beer

**Specialty Cocktails (old fashion, oaxaca old fashion,
mojito, gin tonic)**

\$35 Per person/ Hour.

FUEGOS

GOURMET CASUAL ARGENTINIAN CUISINE



HOST YOUR PRIVATE EVENT WITH US
(323) 403-2133 / hello@fuegosla.com