



# GROUP DINING

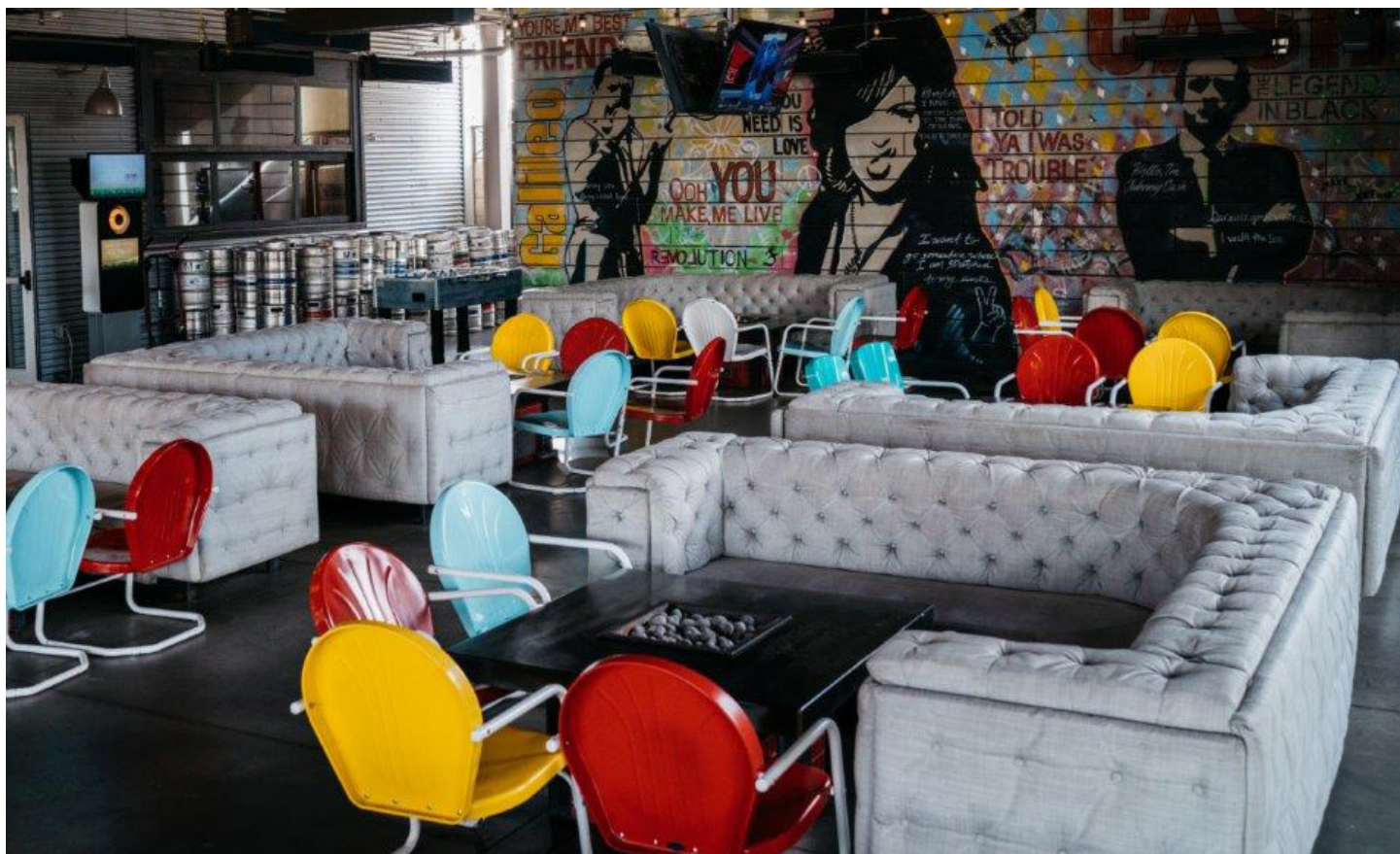
**CARMINDA LOLENG**  
**SPECIAL EVENTS MANAGER**

480 265 3485  
[cloleng@foxrc.com](mailto:cloleng@foxrc.com)

**CAROLYN ELLIS**  
**SPECIAL EVENTS MANAGER**

480 265 3485  
[carolynellis@foxrc.com](mailto:carolynellis@foxrc.com)

The Yard - Tempe  
149 S. Farmer Ave. | Tempe, AZ 85281



“RAISE  
YOUR  
GLASS  
TO  
FRIENDS  
COMING  
TOGETHER”



## THE DISH



At Culinary Dropout, raise your glass to friends coming together. A place where food and music are life. Host your event with us and enjoy amped-up comfort foods along with a unique antipasti menu showcasing delicious meats, cheeses and snacks. Don't forget about endless creative craft cocktails, local beers and wine on tap.

This converted industrial space, once a citrus packing factory, now houses a modern covered patio and lawn games area featuring classics like ping pong, corn hole, and foosball.

Culinary Dropout is also a day-drinking and late-night destination with two-thirds of the menu dedicated to beer, wine, and handcrafted cocktails, both innovative and classic.



# OUR SPACES



## THE PATIO LOUNGES:

Fire-pit lounges near our indoor-outdoor bar and gaming area are the perfect place to enjoy light appetizers, finger foods, and specialty cocktails.

Easy bar and gaming access.

LOUNGE SEATING: 6 - 100 guests maximum



## GRAND DINING TABLE:

Available for lunch or dinner, the Grand Dining Table is ideal for a large party looking to enjoy the energy of our main dining room and live music on the weekends.

SEATED EVENTS: 15 - 30 guests maximum



## THE SHOWCASE ROOM

Showcase it all in Tempe's newest event space, The Showcase Room, a blank canvas where hosts can create any type of vibe for their event, from a black tie fête to a relaxing dinner party or that dream wedding reception. Featuring an inviting industrial atmosphere with original vaulted wood ceilings,

The Showcase Room, located inside The Yard at Farmer Arts District, can be divided into two private rooms.

We provide everything from tables, chairs, and linens to complimentary WiFi and customizable menus.

Here, some of the City's best culinary talent will work with hosts to create custom menus to fit any occasion and price range.

### THE SHOWCASE ROOM (ENTIRE SPACE)

- 4,235 square feet of interior space
- Private bar and patio
- Seated events up to 200 guests
- Reception events up to 325 guests (included patio)
- AV packages available (4 plasma screen TVs, 2 large dropdown AV screens, 2 LCD projectors, wireless and handheld mics, house sound system)
- WiFi for guests



### THE GALLERY (SOUTH)

- Private bar and patio
- Seated events up to 80 guests
- Reception events up to 110 guests (including patio)
- AV packages available (3 plasma screen TVs with laptop hook-up capability (laptop not included), wireless and handheld mics, house sound system)
- WiFi for guests

### THE BROADWAY (NORTH)

- Seated events up to 100 guests
- Reception events up to 110 guests
- AV packages available (2 large dropdown AV screens, 2 LCD projectors, 1 plasma screen TV with laptop hook-up capability (laptop not included), wireless and handheld mics, house sound system)
- WiFi for guests



## THE COOP

- Ideally located next to the gaming area
- Reception events for up to 75 guests
- Seated events for approximately 50 guests
- Sliding bar doors for privacy or open air feel
- Private bar and restrooms



## THE CAMPUS ROOM

- Private event space equipped with bar and food station
  - Reception events for up to 65 guests
  - Seated events for up to 48 guests
- AV Packages Available:
- 75" Flat Screen TV HDMI hook-up capability (laptop not included)
  - wireless microphone, house sound system
- WiFi for guests

### PARKING

Valet and self-parking available.

### PREFERRED VENDORS

We work with preferred vendors making your special event memorable and customized to the finest detail.

### CUSTOMIZED FOOD & BAR MENUS

Work with our Special Event Manager to create the perfect menu for your event. A variety of bar options are available.





# BRUNCH MENU

## PLATED

(GROUPS OF 30 OR LESS)

AVAILABLE ON SATURDAYS AND SUNDAYS

### OPTION ONE

**\$25** PER  
PERSON

### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

FRESH SEASONAL FRUIT PLATE

### ENTRÉE COURSE

(choice of entrée on-site)

BREAKFAST SANDWICH\* scrambled egg, bacon, hash brown, guacamole,  
green chile, american cheese, spicy mayo

BUTTERNUT SQUASH & KALE bartlett pear, ancient grains, date, pistachio, toasted mulberry,  
white cheddar, cider vinaigrette

FRIED CHICKEN & BUTTERMILK BISCUITS spicy old bay gravy, fresh herb, scrambled egg

TURKEY PASTRAMI pretzel roll, swiss, coleslaw



### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOUSE SMOKED SALMON\* grilled ciabatta, soft egg, vine ripe tomato, caper,  
onion dip +\$5 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

HOUSE POTATO CHIPS famous onion dip +\$2 per person

MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff +\$4 per person

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# BRUNCH MENUS

## PLATED

(GROUPS OF 30 OR LESS)

AVAILABLE ON SATURDAYS AND SUNDAYS

### OPTION TWO

**\$29** PER  
PERSON

### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE SMOKED SALMON\* grilled ciabatta, soft egg, vine ripe tomato, caper, onion dip

HOUSE POTATO CHIPS famous onion dip

### ENTRÉE COURSE

(choice of entrée on-site)

BREAKFAST SANDWICH\* scrambled egg, bacon, hash brown, guacamole,  
green chile, american cheese, spicy mayo

FRIED CHICKEN & BUTTERMILK BISCUITS spicy old bay gravy, fresh herb, scrambled egg

BREAKFAST BURRITO egg, sausage, crispy potato, avocado, sour cream, provolone fondue

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

LITTLE GEM CAESAR shaved parmesan, crouton

### DESSERT

(for the table)

MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff



### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# PLATED MENUS

## LUNCH

(GROUPS OF 30 OR LESS)

### OPTION ONE

**\$25** PER  
PERSON

## STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

## ENTRÉE COURSE

(choice of entrée on-site)

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

BUTTERNUT SQUASH & KALE bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, cider vinaigrette

CHICKEN FALAFEL house made pita, feta yogurt, pickled onion, arugula, harissa tahini



### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

HOUSE POTATO CHIPS famous onion dip +\$2 per person

MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$3 per person

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# PLATED MENUS

## LUNCH

(GROUPS OF 30 OR LESS)

### OPTION TWO

**\$29** PER  
PERSON

## STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

## ENTRÉE COURSE

(choice of entrée on-site)

BUTTERNUT SQUASH LASAGNA house made pasta, spinach, ricotta, cheesy mornay, pomodoro, garlic ciabatta

LITTLE GEM CAESAR shaved parmesan, crouton

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

## DESSERT

(for the table)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream



### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION ONE

**\$35** PER  
PERSON

### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

### ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

ROASTED SALMON\* butternut farro risotto, garden herb pesto, crispy brussels sprout

MEATLOAF green bean, smashed potato, gravy



#### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$3 per person

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION TWO

**\$45** PER  
PERSON

## STARTER

(for the table)

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**HOUSE POTATO CHIPS** famous onion dip

## SALAD COURSE

(for the table)

**SIMPLE HOUSE SALAD** cucumber, baby tomato, parmesan, buttermilk ranch

## ENTRÉE COURSE

(choice of entrée on-site)

**SPICY VEGAN CURRY** griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

**FRIED CHICKEN** buttermilk biscuit, smashed potato, gravy, coleslaw

**ROASTED SALMON\*** butternut farro risotto, garden herb pesto, crispy brussels sprout

**36-HOUR PORK RIBS** jalapeño, molasses, fries

## DESSERT

(for the table)

**MONKEY BREAD** cinnamon apple brioche & vanilla ice cream



### ENHANCE YOUR MENU BY ADDING:

**ANTIPASTI BOARDS** meats, cheeses & snacks +\$8 per person

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream, pico de gallo +\$4 per person

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery +\$6 per person

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION THREE

**\$50** PER  
PERSON

## STARTER

(for the table)

**ANTIPASTI** meats, cheeses & snacks

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**HOUSE POTATO CHIPS** famous onion dip

## SALAD COURSE

(for the table)

**BUTTERNUT SQUASH & KALE** bartlett pear, ancient grains, date, pistachio,  
toasted mulberry, white cheddar, cider vinaigrette

**WEDGED ICEBERG** maple glazed bacon, avocado, heirloom cherry tomato, crouton,  
blue cheese dressing

## ENTRÉE COURSE

(choice of entrée on-site)

**BUTTERNUT SQUASH LASAGNA** house made pasta, spinach, ricotta, cheesy mornay,  
pomodoro, garlic ciabatta

**FRIED CHICKEN** buttermilk biscuit, smashed potato, gravy, coleslaw

**ROASTED SALMON\*** butternut farro risotto, garden herb pesto, crispy brussels sprout

**36-HOUR PORK RIBS** jalapeño, molasses, fries

**MEATLOAF** green bean, smashed potato, gravy

## DESSERT

(for the table)

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION FOUR

**\$65** PER  
PERSON

### STARTER

(for the table)

**ANTIPASTI** meats, cheeses & snacks

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

### SALAD COURSE

(for the table)

**BUTTERNUT SQUASH & KALE** bartlett pear, ancient grains, date, pistachio,  
toasted mulberry, white cheddar, cider vinaigrette

**SIMPLE HOUSE SALAD** cucumber, baby tomato, parmesan, buttermilk ranch

### ENTRÉE COURSE

(choice of entrée on-site)

**BUTTERNUT SQUASH LASAGNA** house made pasta, spinach, ricotta, cheesy mornay,  
pomodoro, garlic ciabatta

**FRIED CHICKEN** buttermilk biscuit, smashed potato, gravy, coleslaw

**ROASTED SALMON\*** butternut farro risotto, garden herb pesto, crispy brussels sprout

**36-HOUR PORK RIBS** jalapeño, molasses, fries

**STEAK FRITES\*** prime skirt steak, black truffle butter, french fries

### DESSERT

(for the table)

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff

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# RECEPTION MENUS

## LIGHT BITE

**\$15**  
PER  
PERSON

### DISCO

HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
HOT WINGS buffalo sauce, honey mustard seed, grana padano,  
shaved carrots & celery

**\$25**  
PER  
PERSON

### R&B

HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables  
TURKEY PASTRAMI pretzel roll, swiss, coleslaw  
HOT WINGS buffalo sauce, honey mustard seed, grana padano,  
shaved carrots & celery

**\$35**  
PER  
PERSON

### HIP HOP

ANTIPASTI meats, cheeses, snacks  
HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan,  
buttermilk ranch  
TURKEY PASTRAMI pretzel roll, swiss, coleslaw  
HOT WINGS buffalo sauce, honey mustard seed, grana padano,  
shaved carrots & celery

PLEASE ADD \$10 PER PERSON TO MAKE YOUR MENU A FULL DINNER FOOD STATION



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$8 per person  
BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person  
MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$3 per person

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# RECEPTION MENUS

## LIGHT BITE

**\$38**  
PER  
PERSON

### REGGAE

**ANTIPASTI** meats, cheeses, snacks

**LEBANESE HUMMUS** garden herb, za'atar, crudité vegetables

**HOUSE POTATO CHIPS** famous onion dip

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**SIMPLE HOUSE SALAD** cucumber, baby tomato, parmesan,  
buttermilk ranch

**TURKEY PASTRAMI** pretzel roll, swiss, coleslaw

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff

**\$46**  
PER  
PERSON

### HEAVY METAL

**ANTIPASTI** meats, cheeses, snacks

**HOUSE POTATO CHIPS** famous onion dip

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**WEDGED ICEBERG** maple glazed bacon, avocado, heirloom cherry tomato,  
crouton, blue cheese dressing

**SIMPLE HOUSE SALAD** cucumber, baby tomato, parmesan,  
buttermilk ranch

**TURKEY PASTRAMI** pretzel roll, swiss, coleslaw

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream,  
pico de gallo

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff

PLEASE ADD \$10 PER PERSON TO MAKE YOUR MENU A FULL DINNER FOOD STATION



ENHANCE YOUR MENU BY ADDING:

**ANTIPASTI BOARDS** meats, cheeses & snacks +\$8 per person

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream, pico de gallo +\$4 per person

**MONKEY BREAD** cinnamon apple brioche & vanilla ice cream +\$3 per person

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# STATIONS

## BRUNCH MENU

(GROUPS OF 30 OR MORE)

**\$27 PER PERSON** - choice of 2 entrées & 3 sides

**\$37 PER PERSON** - choice of 3 entrées & 3 sides

**\$47 PER PERSON** - choice of 4 entrées & 4 sides

### ENTRÉES

**CLASSIC CAESAR SALAD** romaine, shaved parmesan, crouton

**BUTTERNUT SQUASH & KALE** bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, cider vinaigrette

**SOUTHWEST EGG WHITE FRITTATA** roasted zucchini, red pepper, spinach, chipotle yogurt, pumpkin seed, pico de gallo

**FRIED CHICKEN & BUTTERMILK BISCUITS** spicy old bay gravy, fresh herb

**BREAD PUDDING FRENCH TOAST STICKS** malted vanilla custard, maple syrup

**BREAKFAST BURRITO** egg, sausage, crispy potato, roasted poblano, pico de gallo, havarti, fire roasted salsa

**SMOKEHOUSE HASH\*** slow roasted bbq pork, crispy potato, charred onion, poblano pepper

### SIDES

(additional side \$4 each)

Scrambled Eggs / Crispy Bacon / Crispy Breakfast Potatoes / Fresh Fruit Platter  
Hash Brown Patties / Seasonal Muffins / Fresh Baked Buttermilk Biscuits

### EARLY START

**YOGURT PARFAIT, MUFFINS & FRESH FRUIT PLATTER** - \$15 per person

### NON ALCOHOLIC BEVERAGES

**NON-ALCOHOLIC BEVERAGES** (charged on consumption) iced tea, lemonade, soft drinks - \$3.75 each

**UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE** iced tea, lemonade, soft drinks & filtered water (5 hour max) - \$5 per person

**UPGRADED NON-ALCOHOLIC BEVERAGE PACKAGE** iced tea, lemonade, soft drinks, red bull, bottled water & sparkling water (5 hour max) - \$7 per person

**REGULAR & DECAF COFFEE, HOT TEA** each urn serves approximately 25 cups - \$60 per urn

**JUICE BAR** orange juice, cranberry juice, grapefruit juice - \$5 per person

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# STATIONS

## LUNCH MENU

(GROUPS OF 30 OR MORE)

**\$30 PER PERSON** - choice of 2 appetizers, 1 salad, 2 sandwiches, 1 dessert

**\$34 PER PERSON** - choice of 2 appetizers, 1 salad, 1 sandwiches, 1 entrée, 1 dessert

**\$39 PER PERSON** - choice of 2 appetizers, 2 salad, 1 sandwiches, 1 entrée, 1 dessert

### APPETIZERS

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**HOUSE POTATO CHIPS** famous onion dip

**LEBANESE HUMMUS** garden herb, za'atar, crudité vegetables

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)

### SALADS

**CLASSIC CAESAR SALAD** romaine, shaved parmesan, crouton

**BUTTERNUT SQUASH & KALE** bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, cider vinaigrette

**SIMPLE HOUSE** cucumber, baby tomato, parmesan, buttermilk ranch

**WEDGED ICEBERG** maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing

### SANDWICHES

**GRILLED CHEESE** bacon, tomato (vegetarian option available)

**TURKEY PASTRAMI** pretzel roll, swiss cheese, coleslaw

**ROASTED & GRILLED VEGETABLE WRAP** havarti, pesto, charred flour tortilla

### ENTRÉES

**FORBIDDEN RICE & KOREAN VEGETABLES** griddled sweet potato, ginger chile sauce

**MEATLOAF** green bean, smashed potato, gravy

**FRIED CHICKEN** buttermilk biscuit, smashed potato, gravy, coleslaw

**ROASTED SALMON\*** butternut farro risotto, garden herb pesto, crispy brussels sprout (+\$2 per person)

**36-HOUR PORK RIBS** jalapeño, molasses (+\$2 per person)

### DESSERTS

**MONKEY BREAD** cinnamon apple brioche

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# STATIONS

## DINNER MENU

(GROUPS OF 30 OR MORE)

**\$42 PER PERSON** - choice of 2 appetizers, 1 salad, 2 entrées, 1 dessert

**\$47 PER PERSON** - choice of 3 appetizers, 1 salad, 2 entrées, 1 dessert

**\$54 PER PERSON** - choice of 2 appetizers, 2 salads, 3 entrées, 1 dessert

**\$60 PER PERSON** - choice of 2 appetizers, 2 salads, 4 entrées, 1 dessert

### APPETIZERS

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**HOUSE POTATO CHIPS** famous onion dip

**LEBANESE HUMMUS** garden herb, za'atar, crudité vegetables

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)

**ANTIPASTI** meats, cheeses, snacks (+\$4 per person)

### SALADS

**CLASSIC CAESAR SALAD** romaine, shaved parmesan, crouton

**BUTTERNUT SQUASH & KALE** bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, cider vinaigrette

**SIMPLE HOUSE** cucumber, baby tomato, parmesan, buttermilk ranch

**WEDGED ICEBERG** maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing

### ENTRÉES

**FORBIDDEN RICE & KOREAN VEGETABLES** griddled sweet potato, ginger chile sauce

**MEATLOAF** green bean, smashed potato, gravy

**FRIED CHICKEN** buttermilk biscuit, smashed potato, gravy, coleslaw

**ROASTED SALMON\*** butternut farro risotto, garden herb pesto, crispy brussels sprout (+\$2 per person)

**36-HOUR PORK RIBS** jalapeño, molasses (+\$2 per person)

### DESSERTS

**MONKEY BREAD** cinnamon apple brioche

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff



**ADDITIONAL SIDES: \$4 PER ITEM**

Crusty Bread, Garlic Oil & Balsamic  
Buttermilk Biscuits  
Coleslaw  
Agrodolce Sweet Potato

Smashed Potatoes & Gravy  
Buttered Green Beans  
Roasted Seasonal Vegetables  
Macaroni & Cheese

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# DINNER EVENTS

## THEMED FOOD STATION “LA CARTA”

SKIP THE FLIGHT AND BRING THE FLAVORS OF MEXICO TO YOUR  
NEXT EVENT WITH THIS MEXICAN INSPIRED MENU

**\$50** PER  
PERSON

(GROUPS OF 50 OR MORE)

### TRADITIONAL APPETIZERS

HOUSE MADE TORTILLA CHIPS guacamole & salsa

MEXICAN STREET CORN mayonnaise, cotija cheese, paprika, cilantro

### SALAD

MEXICAN CHOPPED roasted corn, avocado, black bean, crispy tortilla, cotija cheese, creamy ranchero

### BUILD YOUR OWN TACO BAR

POLLO ASADO

CARNE ASADA

SERVED WITH ALL THE FIXIN'S cabbage, pico de gallo, sour cream, cotija cheese, corn tortillas

### ENCHILADAS

CHEESE roasted vegetables, grilled onion, ancho chile sauce

GREEN CHILE PORK poblano pepper, tomatillo, monterey jack cheese

### SIDES

BLANCO RICE AND BRAISED CHARRO BEAN

### DESSERT

CINNAMON CHURROS

### ENHANCE YOUR “LA CARTA” MENU BY ADDING:

(all pricing per person)

SHRIMP & CRAB CEVICHE\* +\$6

MEXICAN CAESAR SALAD cilantro, sweet corn, cotija cheese, lime +\$5

GRILLED MAHI MAHI TACOS\* +\$8

MARINATED CHICKEN ENCHILADA green onions, salsa, asadero +\$6

BROWN SUGAR CARAMEL FLAN +\$4

MEXICAN CHOCOLATE CAKE +\$4

### ADD IN SOME CULINARY DROPOUT FAVORITES:

(all pricing per person)

36-HOUR PORK RIBS +\$12

SMASHED POTATOES & GRAVY +\$4

MONKEY BREAD -

FRIED CHICKEN +\$11

GREEN BEANS +\$4

cinnamon apple

BUTTERMILK BISCUITS +\$2

COLESLAW +\$4

brioche +\$4

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# RECEPTION MENUS

## HORS D'OEUVRE SELECTIONS

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM  
(PASSED OR PLACED)

\$2

SIGNATURE PRETZELS WITH FAMOUS PROVOLONE FONDUE  
ROASTED GARLIC & MUSHROOM TOAST balsamic, parmesan cheese  
HEIRLOOM TOMATO grilled asparagus, pesto & garlic crostini

\$3

PROSCIUTTO DEVILED EGG  
GRILLED CHEESE bacon, tomato  
ZUCCHINI FRITTER parmesan aioli  
STRAWBERRY & BRIE ciabatta toast, pistachio, white balsamic

\$4

36-HOUR PORK RIB jalapeño, molasses (placed only)  
SPICY TUNA TARTARE\* wasabi pea, cashew, cucumber  
PROSCIUTTO & ASPARAGUS TOAST melted brie, truffle, garlic crostini  
CRISPY LASAGNA BITES pomodoro, basil, grana padano

\$5

JUMBO POACHED SHRIMP horseradish cocktail, lemon, chili  
OYSTER ON THE HALF SHELL\* jalapeño mignonette, cucumber, cilantro  
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw  
HOUSE SMOKED SALMON ciabatta, onion dip, vine ripe tomato, caper  
PORK BELLY CUBANO SLIDER toasted hoagie, pickles, swiss cheese  
KOREAN STEAK KABOB seared ribeye, zucchini, mushroom



### AFTERNOON SNACKS

WHOLE FRUIT (bananas, apples, oranges) \$24 per dozen  
HOUSE MADE GRANOLA BARS \$3 each  
YOGURT PARFAIT WITH BERRY COMPOTE \$4 each  
CARAMEL CORN \$2 per guest  
HOUSE MADE TORTILLA CHIPS WITH SALSA & GUACAMOLE \$4 per guest  
HOUSE MADE BROWNIES \$3.50 each  
HOUSE MADE ASSORTED COOKIES \$3 each

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BEVERAGE

## WINE

### ROSÉ & BUBBLES

glass / bottle

CHAMPAGNE	le grand courtage brut	10 / 38
ROSE	radley & finch	9 / 38
PROSECCO	dolci colline	11 / 42

### WHITE

CHARDONNAY	storypoint	11 / 42
CHARDONNAY	duckhorn	10 / 38
SAUVIGNON BLANC	crossings	10 / 38

### RED

GARNACHA	torres "sangre de toro"	9 / 34
CABERNET SAUVIGNON	justin	72
SYRAH BLEND	troublemaker "number 13"	11 / 42
PINOT NOIR	fox block XIV	16 / 62
RED BLEND	daou "the pessimist"	12 / 46

RESERVE WINES AVAILABLE - PLEASE ASK YOUR SPECIAL EVENTS MANAGER  
ALL WINES SUBJECT TO AVAILABILITY



# BEVERAGE

## COCKTAILS

Available as a hosted bar charged upon consumption, or a cash bar (not applied to towards minimum).

### STANDARD BRANDS \$8.50 - \$10.00 PER DRINK

Smirnoff Vodka, Basic Vodka, Tanqueray Gin, Aviation Gin,  
Jose Cuervo Silver Tequila, Old Forester Bourbon, Jack Daniel's Whiskey,  
Johnnie Walker Red Label Scotch, Captain Morgan Rum, Malibu Rum

### PREMIUM BRANDS \$9.50 - \$11.00 PER DRINK

Tito's Vodka, Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila,  
Gran Centenario Añejo Tequila, Crown Royal Whiskey, Bulleit Bourbon,  
Jameson Irish Whiskey, Johnnie Walker Black Label Scotch, Bacardi Rum

### ELEVATED PREMIUM BRANDS \$11.00 - \$13.00 MAX PER DRINK

Grey Goose Vodka, Belvedere Vodka, Hendrick's Gin, Casamigos Añejo Tequila,  
Woodford Reserve Bourbon, Knob Creek Bourbon, Eagle Rare Bourbon,  
Glenlivet 12yr Scotch, Macallan 12yr Scotch

### SUPREME BRANDS \$18.00+ PER DRINK

Don Julio 1942 Tequila, Clase Azul Mezcal, Garrison Bros. Whiskey,  
Johnnie Walker Blue Scotch, Balvenie 17yr Scotch, Macallan 18yr Scotch



All prices per drink estimates based off single pours.  
Doubles, martinis, and rocks pours may be subject to additional charges

## BEER

We have a large variety of styles and breweries to choose from  
cans, bottles, and draught - available for your event.  
A full and current beer lineup is available to you as you plan your event.

### DRAUGHT, BOTTLES, CANS \$5 - \$8.50 EACH

## NON-ALCOHOLIC BEVERAGE

Ask your event manager for a list of available bottled water and non-alcoholic beverage options

### BOTTLED WATER \$3 each

### NON-ALCOHOLIC BEVERAGES iced tea, lemonade, soft drinks \$3.75 each

### UNLIMITED NON-ALCOHOLIC BEVERAGES PACKAGE iced tea, lemonade, soft drinks & filtered water (5 hour max) \$5 per person

### UPGRADED NON-ALCOHOLIC BEVERAGES PACKAGE iced tea, lemonade, soft drinks, red bull, bottled water & sparkling water (5 hour max) \$7 per person



# FREQUENTLY ASKED QUESTIONS



## WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

## WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

## HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. Cancellation fees are not transferable.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information.



# FREQUENTLY ASKED QUESTIONS



(CONTINUED)

## WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a plan B available, the guest is responsible for the required cancellation fee.

## WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

## ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

## CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

## WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

## HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Restaurant Concepts gift cards from Costco for event payment.