



GROUP DINING

JACQUELINE BENNIFIELD
SPECIAL EVENTS MANAGER

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SCOTTSDALE QUARTER
15125 N. Scottsdale Rd. | Scottsdale, Arizona 85254



★ THE DISH ★

“RAISE
YOUR
GLASS
TO
FRIENDS
COMING
TOGETHER”

Located in the heart of Scottsdale Quarter, across from the quad, Culinary Dropout serves classic meals done right. Melt into the comfortable, laid-back atmosphere and feast on crowd favorites like our pretzel bites and provolone fondue, 36- hour pork ribs, and our famous fried chicken, drizzled with honey.

Thirsty? Wash it all down with an ice-cold craft beer or a killer house-made cocktail. You can revel in live music in the main dining room and patio areas, or one of our many private spaces.

Whatever you choose, Culinary Dropout is the place for people who enjoy damn good food and drinks.

GROUP DINING



GROUP DINING OPTION & SPACE CAPACITIES

For all reservations of 13 guests or more, please contact your Special Event Manager for additional information.

ABSINTHE ROOM: 20 SEATED / PRIVATE BAR / CAN BE COMBINED WITH PERALTA

PERALTA ROOM: 30 SEATED / CAN BE COMBINED WITH ABSINTHE OR LEGENDS

LEGENDS ROOM: 30 SEATED / CAN BE COMBINED WITH PERALTA

FULL PRIVATE DINING ROOM: 80 SEATED / AVAILABLE RECEPTION STYLE

ALL SPACES HAVE A/V CAPABILITIES AND WIFI

GROUP DINING



GROUP DINING OPTION & SPACE CAPACITIES

MAIN DINING ROOM: 20 SEATED / INDOOR AND PATIO SEATING AVAILABLE

LOUNGE SEATING: 6 GUESTS MINIMUM / 50 GUESTS MAXIMUM

LOUNGE HIGHTOPS: 14 SEATED / 20 RECEPTION STYLE

PATIO & FULL BUYOUT OPTIONS AVAILABLE UP TO 600 RECEPTION STYLE



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

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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

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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, mashed 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

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

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

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

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

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

36-HOUR PORK RIBS jalapeño, molasses, fries

MEATLOAF green bean, mashed 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

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

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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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

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STATIONS

BRUNCH MENU

\$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

(GROUPS OF 30 OR MORE)

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 FRITATTA 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 & topo chico (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
GRILLED VEGETABLE WRAP roasted seasonal vegetables, havarti, pesto, charred flour tortilla

ENTRÉES

- FORBIDDEN RICE & KOREAN VEGETABLES** griddled sweet potato, ginger chile sauce
MEATLOAF green bean, mashed 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)
DETROIT STYLE CHEESE PAN PIZZA provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

DESSERTS

- MONKEY BREAD** cinnamon apple brioche
MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff

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STATIONS

DINNER MENU

\$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, mashed 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)

DETROIT STYLE CHEESE PAN PIZZA provolone, havarti, mozzarella cheese, parmesan, di napolli tomato & lots of fresh basil

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

*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.

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.

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 & topo chico (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.