



## GROUP DINING

**BROOKE KOHL**  
**SPECIAL EVENTS MANAGER**

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SCOTTSDALE WATERFRONT  
7135 E. Camelback Rd. Ste. 125 | Scottsdale, AZ 85251



## THE DISH



“RAISE  
YOUR  
GLASS  
TO  
FRIENDS  
COMING  
TOGETHER”

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.

If you're in search of the perfect place to party in Old Town Scottsdale, look no further. Rustic wood flooring and worn, overstuffed leather benches complement deep purple and green chandeliers and patterned velvet chairs. Melt into the comfortable setting at the Scottsdale Waterfront and enjoy our outdoor patio with live music performed a few nights each week on our mini stage. You and your crew will enjoy damn good food & drinks, local bands, and good vibes. Come hang out and stay awhile.

# ★ GROUP EVENTS ★



## GROUP DINING OPTION & SPACE CAPACITIES

For all reservations of 11 guests or more, please contact your special events manager for additional information.

### PATIO:

EAST PATIO HIGH TOPS: 55 reception / 40 seated

WEST PATIO DINING: 30 reception / 20 seated

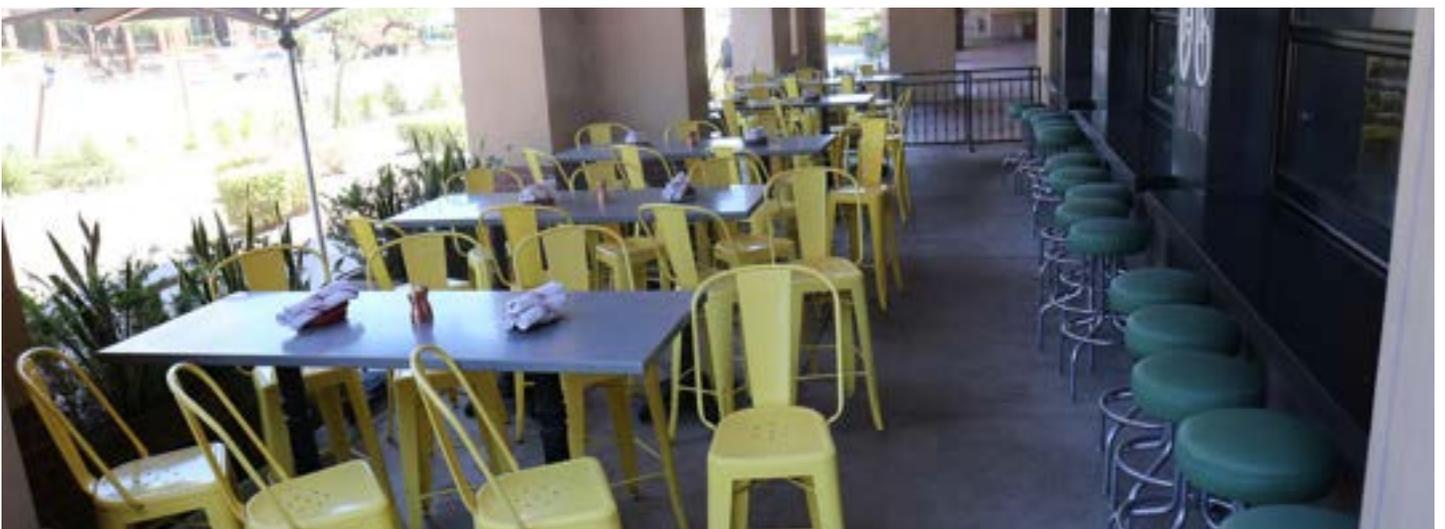
### MAIN DINING:

EAST MAIN DINING: 11-30 seated

WEST MAIN DINING: 11-20 seated

### PARTIAL AND FULL RESTAURANT BUYOUT:

OPTIONS AVAILABLE: up to 250 reception style



# BRUNCH MENU

## PLATED

(GROUPS OF 30 OR LESS)

AVAILABLE ON SATURDAYS AND SUNDAYS

### OPTION ONE

**\$27** 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, maple tahini 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 +\$3 per person

**CARAMELIZED BANANA BAR** praline mousse, cornflake peanut butter crunch,  
vanilla crema +\$5 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

**\$33** 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)

**CARAMELIZED BANANA BAR** praline mousse, cornflake peanut butter crunch, vanilla crema



#### 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

**\$27** 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, maple tahini vinaigrette

CRISPY CHICKEN KATSU japanese milk bread, spicy miso aioli, napa slaw, hoisin



#### 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 +\$3 per person

MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$5 per person

MISSISSIPPI MUD PIE chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce +\$5 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

**\$35** PER  
PERSON

### STARTER

(for the table)

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**WHIPPED FETA & TAHINI DIP** caramelized squash, apple, date, roasted pistachio,  
grilled ciabatta

### ENTRÉE COURSE

(choice of entrée on-site)

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

**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

FAMILY STYLE \$35  
(Up to 3 Entrées)

OR

PRIX-FIXE \$40  
(Choice of Entrée On-Site)

## STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

## ENTRÉE COURSE

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice (not available with Family Style)

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

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

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 +\$5 per person

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION TWO

FAMILY STYLE \$45  
(Up to 3 Entrées)

OR

PRIX-FIXE \$50  
(Choice of Entrée On-Site)

## 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

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice (not available with Family Style)

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

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

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

MISSISSIPPI MUD PIE chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce +\$5 per person

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION THREE

FAMILY STYLE \$55  
(Up to 3 Entrées)

OR

PRIX-FIXE \$60  
(Choice of Entrée On-Site)

## STARTER

(for the table)

ANTIPASTI meats, cheeses & snacks

SOFT PRETZELS & PROVOLONE FONDUE sea salt

WHIPPED FETA & TAHINI DIP caramelized squash, apple, date, roasted pistachio, grilled ciabatta

## SALAD COURSE

(for the table)

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

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

## ENTRÉE COURSE

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice (not available with Family Style)

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

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

36-HOUR PORK RIBS jalapeño, molasses, fries

MEATLOAF green bean, smashed potato, gravy

## DESSERT

(for the table)

CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema

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# PLATED MENUS

## DINNER

(GROUPS OF 30 OR LESS)

### OPTION FOUR

FAMILY STYLE \$68  
(Up to 3 Entrées)

OR

PRIX-FIXE \$73  
(Choice of Entrée On-Site)

## STARTER

(for the table)

ANTIPASTI meats, cheeses & snacks

CRISPY POPCORN SHRIMP zucchini, grilled lemon, roasted garlic aioli

HOUSE POTATO CHIPS famous onion dip

## SALAD COURSE

(for the table)

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

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

## ENTRÉE COURSE

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice (not available with Family Style)

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

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

36-HOUR PORK RIBS jalapeño, molasses, fries

SPICY KOREAN SKIRT STEAK\* forbidden rice, zucchini, mushroom, ginger chili sauce

## DESSERT

(for the table)

MISSISSIPPI MUD PIE chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce

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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 +\$5 per person

MISSISSIPPI MUD PIE chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce +\$5 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

**CARAMELIZED BANANA BAR** praline mousse, cornflake peanut butter crunch,  
vanilla crema

**\$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

**MISSISSIPPI MUD PIE** chocolate ganache, chantilly cream,  
heath toffee bits, espresso fudge sauce

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 +\$5 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 (vegetarian option available)  
ZUCCHINI FRITTER parmesan aioli  
STRAWBERRY & GOAT CHEESE ciabatta toast, smoked almond, sherry reduction, mint

\$4

36-HOUR PORK RIB jalapeño, molasses (placed only)  
HOUSE SMOKED SALMON ciabatta, onion dip, vine ripe tomato, caper  
PROSCIUTTO & ASPARAGUS TOAST melted brie, truffle, garlic crostini  
CRISPY POPCORN SHRIMP SKEWER zucchini, roasted garlic aioli

\$5

SPICY TUNA TARTARE\* wasabi pea, cashew, cucumber  
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw  
JUMBO POACHED SHRIMP horseradish cocktail, lemon, chili  
MEATLOAF SLOPPY JOE SLIDER fontina, crispy onions, pickle  
KOREAN STEAK KABOB seared ribeye, zucchini, mushroom

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OYSTER ON THE HALF SHELL\* jalapeño mignonette, cucumber, cilantro MP



### 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.

# STATIONS

## BRUNCH MENU

Available Saturday and Sundays

\$30 PER PERSON - choice of 2 entrées & 3 sides

\$40 PER PERSON - choice of 3 entrées & 3 sides

\$50 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, maple tahini 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** banana caramel, chantilly cream

**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 / 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 - \$3.95 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)

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

**\$40 PER PERSON** - choice of 2 appetizers, 1 salad, 1 sandwiches, 1 entrée, 1 dessert

**\$45 PER PERSON** - choice of 2 appetizers, 2 salad, 1 sandwiches, 1 entrée, 1 dessert

### APPETIZER

**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, maple tahini 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

**BAKED ORECCHIETTE PASTA** parmesan cream, butternut squash, wild mushroom, italian herb

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

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

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

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

### DESSERT

**MONKEY BREAD** cinnamon apple brioche

**CARAMELIZED BANANA BAR** praline mousse, cornflake peanut butter crunch, vanilla crema

**MISSISSIPPI MUD PIE** chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce

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# STATIONS

## DINNER MENU

(GROUPS OF 30 OR MORE)

- \$48 PER PERSON - choice of 2 appetizers, 1 salad, 2 entrées, 1 dessert
- \$53 PER PERSON - choice of 3 appetizers, 1 salad, 2 entrées, 1 dessert
- \$60 PER PERSON - choice of 2 appetizers, 2 salads, 3 entrées, 1 dessert
- \$64 PER PERSON - choice of 2 appetizers, 2 salads, 4 entrées, 1 dessert

### APPETIZER

- 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, maple tahini 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
- BAKED ORECCHIETTE PASTA parmesan cream, butternut squash, wild mushroom, italian herb
- MEATLOAF green bean, smashed potato, gravy
- FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw
- ROASTED SALMON\* butternut farro risotto, garden herb pesto, crispy brussels sprouts (+\$2 per person)
- 36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

### DESSERT

- MONKEY BREAD cinnamon apple brioche
- CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema
- MISSISSIPPI MUD PIE chocolate ganache, chantilly cream, heath toffee bits, espresso fudge sauce



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

Crusty Bread, Garlic Oil & Balsamic  
Buttermilk Biscuits  
Coleslaw  
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

**\$60** 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

### ENCHILADA BAKE

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\* MP  
MEXICAN CAESAR SALAD cilantro, sweet corn, cotija cheese, lime +\$5  
GRILLED MAHI MAHI TACOS\* +\$9  
MARINATED CHICKEN ENCHILADA green onions, salsa, asadero +\$8  
MEXICAN CHOCOLATE CAKE +\$5

### ADD IN SOME CULINARY DROPOUT FAVORITES:

(all pricing per person)

36-HOUR PORK RIBS +\$13	SMASHED POTATOES & GRAVY +\$4	MONKEY BREAD -
FRIED CHICKEN +\$11	GREEN BEANS +\$4	cinnamon apple
BUTTERMILK BISCUITS +\$2	COLESLAW +\$4	brioche +\$5

\*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

## COCKTAILS

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

### STANDARD BRANDS START AT \$9.00 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 START AT \$10.00 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 START AT \$12.00 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 START AT \$19.00 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.

Brands vary based on availability.

Doubles, martinis, and rocks pours may be subject to additional charges.

## WINE & BEER

For a full and current wine list, please ask your Special Events Manager.

## NON-ALCOHOLIC BEVERAGES

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 \$3.95 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 22% 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 options 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. This same term doesn't apply for restaurant buyouts.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum 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. 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. Cancellation fees are not transferable.

# ★ 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 discounted Fox Restaurant Concepts gift cards for event payment.