



**GROUP
DINING**

**MADI LAWTON
SPECIAL EVENTS MANAGER**

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DENVER
4141 E 9th Ave | Denver, CO 80220



★ THE DISH ★

“RAISE
YOUR
GLASS
TO
FRIENDS
COMING
TOGETHER”

Located in the 9+CO Development in Denver, 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



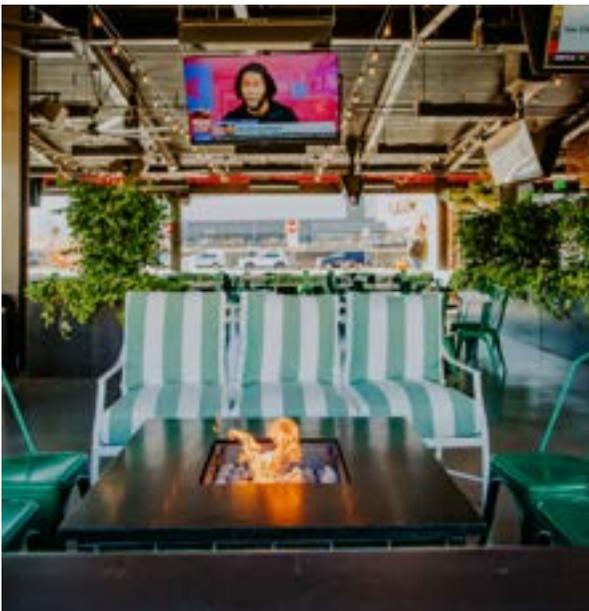
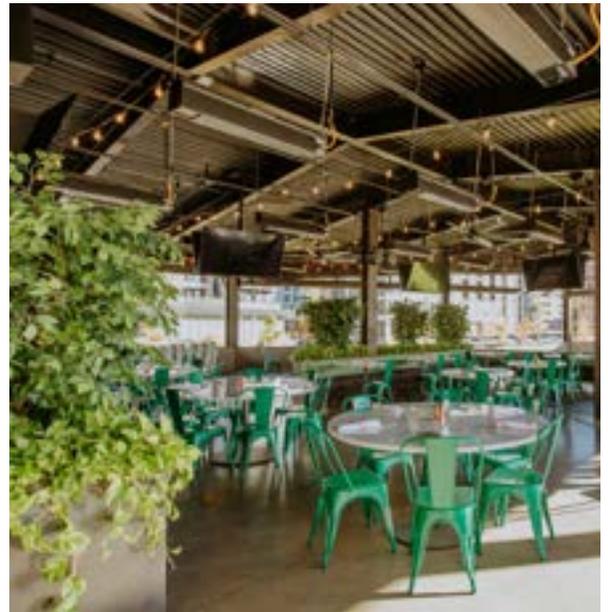
GROUP DINING OPTION & SPACE CAPACITIES

For all reservations of 12 guests or more, please contact your Special Event Manager for additional information.

THE COOP: 24 SEATED / 30 RECEPTION STYLE

A/V CAPABILITIES AND WIFI AVAILABLE

GROUP DINING



GROUP DINING OPTION & SPACE CAPACITIES

MAIN DINING ROOM: 12-30 SEATED

PATIO DINING: 12-30 SEATED

LOUNGE SEATING: UP TO 40 GUESTS RECEPTION STYLE

PANORAMA DINING SECTION: 40 SEATED / 50 RECEPTION STYLE

MAIN DINING ROOM HIGHTOPS: 50 SEATED / 60 RECEPTION STYLE

PATIO AND FULL BUYOUT OPTIONS AVAILABLE, UP TO 500 RECEPTION STYLE



BRUNCH MENUS

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 shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries.

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 PIZZA smoked onion alfredo, mozzarella cheese, provolone fondue, hash brown, arugula

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

MISSISSIPPI MUD PIE mud pie slice topped with heath toffee bits and dusted with cocoa powder. served with espresso fudge +\$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 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 shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries

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

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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 feta tahini topped with roasted butternut squash, fuji apple, dates, mint, sherry reduction, EVOO, salt and black pepper served with grilled ciabatta bread

ENTRÉE COURSE

(choice of entrée on-site)

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

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* pan-seared salmon filet served over creamy farro, and topped with pesto and fried brussels sprouts

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 +\$5 per person

MISSISSIPPI MUD PIE mud pie slice topped with heath toffee bits and dusted with cocoa powder. served with espresso fudge +\$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* pan-seared salmon filet served over creamy farro, and topped with pesto and fried 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

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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 feta tahini topped with roasted butternut squash, fuji apple, dates, mint, sherry reduction, EV00, salt and black pepper served with grilled ciabatta bread

SALAD COURSE

(for the table)

BUTTERNUT SQUASH & KALE shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries

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* pan-seared salmon filet served over creamy farro, and topped with pesto and fried 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 shrimp and zucchini buttermilk battered and fried crispy, served with roasted garlic aioli and charred lemon and aleppo pepper

HOUSE POTATO CHIPS famous onion dip

SALAD COURSE

(for the table)

BUTTERNUT SQUASH & KALE shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries

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* pan-seared salmon filet served over creamy farro, and topped with pesto and fried 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 mud pie slice topped with Heath toffee bits and dusted with cocoa powder. served with espresso fudge

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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 +\$5 per person
MISSISSIPPI MUD PIE mud pie slice topped with Heath toffee bits and
dusted with cocoa powder. served with espresso fudge +\$5 per person

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RECEPTION MENUS

LIGHT BITE

\$38

PER
PERSON

REGGAE

ANTIPASTI meats, cheeses, snacks

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

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

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

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

MISSISSIPPI MUD PIE pmud pie slice topped with Heath toffee bits and
dusted with cocoa powder. served with espresso fudge

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 +\$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
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

\$5

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



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

\$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

(GROUPS OF 30 OR MORE)

ENTRÉES

CLASSIC CAESAR SALAD romaine, shaved parmesan, crouton

BUTTERNUT SQUASH & KALE shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries

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

BANANA BREAD FRENCH TOAST banana bread pudding caramelized in butter and sugar, topped with banana caramel and garnished with toasted almonds, sliced banana, chantilly cream, and powdered sugar

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

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 shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries
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, mashed potato, gravy
FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw
ROASTED SALMON* pan-seared salmon filet served over creamy farro, and topped with pesto and fried brussels sprouts (+\$2 per person)
36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)
DETRIOT STYLE CHEESE PAN PIZZA provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

DESSERTS

- MONKEY BREAD** cinnamon apple brioche
CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema
MISSISSIPPI MUD PIE mud pie slice topped with Heath toffee bits and dusted with cocoa powder. served with espresso fudge

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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

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
- SBUTTERNUT SQUASH & KALE shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted and salted pistachios, grated prairie breeze cheddar, and toasted mulberries
- 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, mashed potato, gravy
- FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw
- ROASTED SALMON* pan-seared salmon filet served over creamy farro, and topped with pesto and fried brussels sprouts (+\$2 per person)
- 36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)
- DETRIOT STYLE CHEESE PAN PIZZA provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

DESSERTS

- MONKEY BREAD cinnamon apple brioche
- CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema
- MISSISSIPPI MUD PIE mud pie slice topped with Heath toffee bits and dusted with cocoa powder. served with espresso fudge



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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★ 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.