



GROUP DINING

Adam Lippe
Special Events Manager
Direct Phone: 480-304-4102
Email: alippe@foxrc.com

GILBERT HERITAGE DISTRICT
383 North Gilbert Road | Gilbert, Arizona 85234



THE DISH



“OUR
LITTLE
GASTROPUB
REBEL
CHILD”

Culinary Dropout, breaks all the rules with its uniform-free staff and relaxed, soulful ambiance.

You'll find amped-up pub-type appetizers, salads, sandwiches, and entrees, along with a unique Antipasti Menu showcasing delicious and hard-to-find meats, cheeses, and vegetables.

At Culinary Dropout, you'll find something extra and unique. Industrial-meets-chic decor flows from our indoor-outdoor bar to the covered patio to a lawn games area featuring classics like ping pong, cornhole 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.

★ EVENT MENUS ★

PRIX-FIXE LUNCH MENU

OPTION ONE

\$22 PER
PERSON

STARTER

(For the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

ENTRÉE COURSE

(Choice of)

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

CHOPPED CHICKEN SALAD avocado, bacon, heirloom tomato,
white cheddar, deviled egg, bacon bbq ranch

GARDEN KALE SALAD heirloom tomato, asparagus, avocado
pine nut, parmesan, lemon tahini vinaigrette

GRILLED CHICKEN CLUB tavern ham, bacon, havarti cheese



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks

ASSORTED MINI DESSERTS

(\$5 Per Guest Per Item)

*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.

★ EVENT MENUS ★

PRIX-FIXE LUNCH MENU

OPTION TWO

\$30 PER
PERSON

STARTER

(For the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

ENTRÉE COURSE

(Choice of)

SWEET CORN RAVIOLI asparagus, smoked shallot,
parmesan, herb butter

CHOPPED CHICKEN SALAD avocado, bacon, heirloom tomato,
white cheddar, deviled egg, bacon bbq ranch

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

ROASTED SALMON* cauliflower, snap pea, charred scallion,
black rice, soy gastrique

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw,
mashed potato, gravy

DESSERT

(For the table)

BUTTERMILK PIE strawberry marmalade, whipped cream, toasted almond

MONKEY BREAD cinnamon apple brioche & vanilla ice cream



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks

ASSORTED MINI DESSERTS

(\$5 Per Guest Per Item)

*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.

★ EVENT MENUS ★

LUNCH FOOD STATIONS

\$25 PER
PERSON

SIMPLE SALAD buttermilk ranch

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw

ITALIAN GRINDER genoa salami, tavern ham, provolone cheese,
pickled sweet pepper

ASSORTED COOKIES

\$29 PER
PERSON

SIMPLE SALAD buttermilk ranch

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HUMMUS cucumber relish, za'atar, flatbread

TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw, mashed potato, gravy

ASSORTED COOKIES

\$34 PER
PERSON

SOFT PRETZELS & PROVOLONE FONDUE sea salt

CLASSIC CAESAR roasted garlic, ciabatta crouton, parmesan

KALE & GARLIC DIP grilled pita

ITALIAN GRINDER genoa salami, tavern ham, provolone cheese,
pickled sweet pepper

TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw, mashed potato, gravy

ASSORTED MINI DESSERTS



*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.

★ EVENT MENUS ★

LUNCH FOOD STATIONS

\$37 PER
PERSON

APPETIZERS - SELECT 2

HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS & PROVOLONE FONDUE sea salt
HUMMUS cucumber relish, za'atar, flatbread
SOUP OF THE DAY (cup)

SALADS - SELECT 1

SIMPLE SALAD buttermilk ranch
CLASSIC CAESAR roasted garlic, ciabatta crouton, parmesan

ENTRÉES - SELECT 2

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw, mashed potato, gravy
BOLOGNESE traditional meat sauce, rigatoni noodle, grana padano cheese
BAKED PENNE PASTA grilled corn, smoked shallot, asparagus, tomato oil,
shaved parmesan
36-HOUR PORK RIBS jalapeño, molasses
TURKEY PASTRAMI pretzel roll, swiss cheese, coleslaw
ITALIAN GRINDER genoa salami, tavern ham, provolone cheese, pickled sweet pepper
ROASTED SALMON* cauliflower, snap pea, charred scallion, black rice, soy gastrique +\$5pp

DESSERTS - SELECT 1

ASSORTED COOKIES
FRESH FRUIT PLATTER
ASSORTED MINI DESSERTS



*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.

★ EVENT MENUS ★

PARTY MENU

\$12
PER
PERSON

THE YARD

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

\$22
PER
PERSON

DOWNTOWN

HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS & PROVOLONE FONDUE sea salt
TURKEY PASTRAMI pretzel roll, swiss, coleslaw
HUMMUS cucumber relish, za'atar, flatbread
HOT WINGS buffalo sauce, honey mustard seed,
shaved carrots & celery

\$32
PER
PERSON

MAIN STREET

ANTIPASTI meats, cheeses, snacks
HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS & PROVOLONE FONDUE sea salt
TURKEY PASTRAMI pretzel roll, swiss, coleslaw
ITALIAN GRINDER genoa salami, tavern ham, provolone,
pickled sweet pepper
HOT WINGS buffalo sauce, honey mustard seed,
shaved carrots & celery



ENHANCE YOUR MENU BY ADDING:
ANTIPASTI BOARDS meats, cheeses & snacks
ASSORTED MINI DESSERTS
(\$5 Per Guest Per Item)

*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.

★ EVENT MENUS ★

FAMILY STYLE MENU

\$42 PER
PERSON

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

GARDEN KALE SALAD heirloom tomato, asparagus, avocado,
pine nut, parmesan, lemon tahini vinaigrette

FRIED CHICKEN honey drizzle

36-HOUR PORK RIBS jalapeño, molasses

BUTTERMILK BISCUITS

COLESLAW

MASHED POTATOES

MONKEY BREAD cinnamon apple brioche & vanilla ice cream



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks

ASSORTED MINI DESSERTS

(\$5 Per Guest Per Item)

*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.

★ EVENT MENUS ★

PRIX-FIXE DINNER MENU

OPTION ONE

\$32 PER
PERSON

STARTER

(For the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

ENTRÉE COURSE

(Choice of)

SWEET CORN RAVIOLI asparagus, smoked shallot,
parmesan, herb butter

ROASTED SALMON* cauliflower, snow pea, charred scallion,
black rice, soy gastrique

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw, mashed
potato, gravy

MEATLOAF green bean, mashed potato, gravy



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks

ASSORTED MINI DESSERTS

(\$5 Per Guest Per Item)

*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.

★ EVENT MENUS ★

PRIX-FIXE DINNER MENU

OPTION TWO

\$42 PER
PERSON

STARTER

(For the table)

HOUSE POTATO CHIPS famous onion dip

SOFT PRETZELS & PROVOLONE FONDUE sea salt

SALAD COURSE

CHEAP HOUSE SALAD buttermilk ranch

ENTRÉE COURSE

(Choice of)

SWEET CORN RAVIOLI asparagus, smoked shallot,
parmesan, herb butter

ROASTED SALMON* cauliflower, snow pea, charred scallion,
black rice, soy gastrique

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw,
mashed potato, gravy

36-HOUR PORK RIBS jalapeño, molasses, fries

DESSERT

(For the table)

BUTTERMILK PIE strawberry marmalade, whipped cream, toasted almond

PEANUT BUTTER ROCKY ROAD BAR fudge brownie, peanut butter pudding



ENHANCE YOUR MENU BY ADDING ANTIPASTI BOARDS

meats, cheeses & snacks

(\$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.

★ EVENT MENUS ★

PRIX-FIXE DINNER MENU

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

(Choice of)

GARDEN KALE SALAD heirloom tomato, asparagus, avocado
pine nut, parmesan, lemon tahini vinaigrette

CHOPPED SALAD avocado, bacon, heirloom tomato,
white cheddar, deviled egg, bacon bbq ranch

ENTRÉE COURSE

(Choice of)

SWEET CORN RAVIOLI asparagus, smoked shallot,
parmesan, herb butter

ROASTED SALMON* cauliflower, snow pea, charred scallion,
black rice, soy gastrique

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw,
mashed potato, gravy

36-HOUR PORK RIBS jalapeño, molasses, fries

MEATLOAF green bean, mashed potato, gravy

DESSERT

(For the table)

BUTTERMILK PIE strawberry marmalade, whipped cream, toasted almond

PEANUT BUTTER ROCKY ROAD BAR fudge brownie, peanut butter pudding



*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.

★ EVENT MENUS ★

PRIX-FIXE DINNER MENU

OPTION FOUR

\$55 PER
PERSON

STARTER

(For the table)

ANTIPASTI meats, cheeses & snacks

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

SALAD COURSE

(Choice of)

GARDEN KALE SALAD heirloom tomato, asparagus, avocado,
pine nut, parmesan, lemon tahini vinaigrette

CHOPPED SALAD avocado, bacon, heirloom tomato,
white cheddar, deviled egg, bacon bbq ranch

ENTRÉE COURSE

(Choice of)

SWEET CORN RAVIOLI asparagus, smoked shallot,
parmesan, herb butter

ROASTED SALMON* cauliflower, snow pea, charred scallion,
black rice, soy gastrique

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw,
mashed potato, gravy

36-HOUR PORK RIBS jalapeño, molasses, fries

MEATLOAF green bean, mashed potato, gravy

FILET* bordelaise, rosemary, roasted potatoes,
glazed seasonal vegetable

DESSERT

(For the table)

MINI BUTTERMILK PIE strawberry marmalade, whipped cream, toasted almond

PEANUT BUTTER ROCKY ROAD BAR fudge brownie, peanut butter pudding



*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.

★ EVENT MENUS ★

DINNER FOOD STATIONS

\$60 PER
PERSON

APPETIZERS - SELECT 2

HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS & PROVOLONE FONDUE sea salt
HUMMUS cucumber relish, za'atar, flatbread
PROSCIUTTO & ASPARAGUS TOAST crescenza cheese, truffle, grana padano

SALADS - SELECT 2

SIMPLE CHOPPED cucumber, baby tomato, parmesan, buttermilk ranch
CLASSIC CAESAR roasted garlic, ciabatta crouton, parmesan
GARDEN KALE SALAD heirloom tomato, asparagus, avocado, pine nut,
parmesan, lemon tahini vinaigrette
ROASTED BEET SALAD grilled corn, green bean, asparagus, caramelized fennel,
pistachio, manchego cheese, crispy prosciutto
SEARED TUNA SALAD* cashew, ginger vinaigrette, wasabi pea +\$5pp

ENTRÉES - SELECT 3

FRIED CHICKEN buttermilk biscuit, honey drizzle, coleslaw, mashed potato, gravy
CHICKEN PARMESAN rigatoni noodle, parmesan cream
ALL NATURAL CHICKEN sliced chicken, crimini mushroom, mashed potato, citrus jus
BAKED PENNE PASTA grilled corn, smoked shallot, asparagus, tomato oil, shaved parmesan
BOLOGNESE traditional meat sauce, rigatoni noodle, grana padano cheese
ROASTED SALMON* cauliflower, snow pea, charred scallion, black rice, soy gastrique
BRAISED BEEF SHORT RIB roasted vegetables & creamy mascarpone polenta
36-HOUR PORK RIBS jalapeño, molasses

(CONTINUED ON PAGE 14)



*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.

★ EVENT MENUS ★

DINNER FOOD STATIONS

(CONTINUED FROM PAGE 13)

DESSERTS - SELECT 2

ASSORTED COOKIES
FRESH FRUIT PLATTER
VANILLA BEAN CHEESECAKE MINIS
BUTTERMILK PIE MINIS
PEANUT BUTTER ROCKY ROAD BAR

ADDITIONAL SIDES +\$3_{pp}

BUTTERMILK BISCUITS
COLESLAW
MASHED POTATOES
GREEN BEANS
ROASTED BRUSSELS SPROUTS
GRILLED ASPARAGUS
CREAMY POLENTA



*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.

★ 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 Event 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.

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.

HOW DO I APPROVE MY CONTRACT?

1. Follow the link to your proposal.
2. A gratuity must be selected to approve a contract. If you would like to select your gratuity at the conclusion of the event, select OTHER and enter 1%.
3. Designate yourself or another individual as the onsite contact by entering a name and phone number.
4. Scroll to the bottom and click the VIEW POLICIES link to review our event guidelines.
5. Verify that you have read and clearly understand our event contract and policies.
6. Click the blue button to approve your proposal and we will receive notification that your contract has been digitally signed!
7. In order to solidify your reservation, your contract must be approved AND your credit card information provided.

WHAT HAPPENS TO THE CREDIT CARD INFORMATION ENTERED INTO GATHER?

The card number entered into Gather is for guaranteeing purposes only and is not charged unless a cancellation fee is applied.

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.