



**GROUP
DINING**

**THE ROCKET@FOXRC.NET
480.905.8010**

RENT OUR ROCKET.COM



THE DISH



**IT'S 26
FEET OF
AWESOME.**

WHAT WEIGHS 26,000 POUNDS AND IS COVERED IN CHEESE? IT'S THE NEWEST ADDITION TO THE GROWING FOX FAMILY, OF COURSE. THIS RESTAURANT ON WHEELS, APTLY NAMED THE ROCKET, COMES FULLY EQUIPPED WITH A CUSTOM WOOD-FIRED OVEN THAT CRANKS OUT CHEESY AND SAUCY DELIGHTS IN THE FORM OF SCRUMPTIOUS PIZZAS, FRESH SALADS AND ICE-COLD BOTTLED DRINKS. IT'S 26-FEET OF AWESOME. THE ROCKET IS AVAILABLE TO CATER FOR PRIVATE PARTIES FOR UP TO 300 PEOPLE. TAKE THE ROCKET FOR A WHIRL.



HOW TO RENT

72 HOURS ADVANCED NOTICE IS NEEDED.

EVENTS ARE TWO HOURS LONG.

**THE ROCKET WILL TRAVEL UP TO 30 MILES
FROM 44TH AND CAMELBACK.**

FOOD MINIMUM

When booking your group reservation, please note that dates come with a food spend minimum. Minimums vary based on the day of the week and time of the year, and do not include 21% service charge, sales tax. Sales tax and our 21% service charge is added to the final bill. Payment is due in full day of the event. We accept all major credit cards (FOX gift cards are not accepted.)

EVENT GUARANTEES

The Rocket will need to receive your final guest commitment 72 business hours prior to your event. Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Menu selections will need to be selected 1 week in advance. This will guarantee food availability for the day/night of the event.

CANCELLATION

Cancellation 7 days (M-F) prior to the event required. Failure to cancel will result in a charge of 50% of the food minimum to the credit card given.

CONFIRMING RESERVATION

In order to reserve The Rocket for your event, a confirmation form will be sent and it will need to be signed and faxed back 3 days after the form is sent.

MENU ITEM CHANGES

We are dedicated to the craftsmanship of food and our menu may change seasonally. When choosing your food options, substitutions may occur when menu changes take place.

PARKING, PERMITS AND OTHER REQUIREMENTS:

We love catering private parties! The Rocket will need a place to park on private property for the set up, the party and the wrap up. The area will need to be at least 20 feet by 20 feet (or the size of a residence's long driveway or at least 5 standard parking spaces in an office building's parking lot) and 25 feet high. The area must also support 26,000 lbs in weight. Unfortunately, most cities won't allow us to park in the street or on public property without requiring you to obtain a special permit.

If you are located in Phoenix or Scottsdale, you will not need to obtain any special permit for a private catered party on private property. Other cities may have different rules. Please check with your city.

The Rocket is also available to cater promotional events at shopping centers and at festivals/special events. You will be responsible for obtaining the licenses required by the cities to hold the event and host The Rocket. We will ask you to verify you have secured all property owner permission, obtained all such licenses and met all zoning requirements.



ROCKET PARTIES

THE MENU

STREETSIDE

Street-Truck Style. We'll set-up shop and serve every party-goer personally through the walk-up window. This package includes one type of 8" inch pizza and a salad. Add on "extras" to bulk up your menu!

\$20 PER PERSON

BLOCK PARTY

BYOM, Build Your Own Menu. Guests can build their own packages that include: 13" pizzas straight out of the woodfired oven, Rocket sandwiches, fresh salads and what we call the "extras". All packages are served family style and will be priced upon what you order.

ALL PACKAGES INCLUDE:

- Disposable plates, utensils and napkins
- 2 wood tables with chairs that accommodate up to 12 people total



THE ROCKET MENU

FOOD TRUCK FAVORITES \$7

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| .01 | MARGHERITA mozzarella, fresh basil, olive oil, red sauce |
| .02 | THE PIG spicy pepperoni, soppressata, italian sausage |
| .03 | PROSCIUTTO mission fig, goat cheese, arugula |
| .04 | FUNGHI roasted mushroom, cipollini onion, smoked mozzarella |
| .05 | BACON & EGG* roasted potato, garlic confit, basil |

THE GREENS \$5

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| .01 | SIMPLE farm greens, tomato, toasted pine nut, gorgonzola vinaigrette |
| .02 | TUSCAN KALE CAESAR organic kale, herbed bread crumb, pecorino cheese |
| .03 | ITALIAN FARM salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing |
| .04 | SEASONAL VEGETABLE kale, cauliflower, brussels sprout, butternut squash, farro, pecorino, pistachio, white balsamic vinaigrette |

EXTRAS \$5

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| .01 | CHEF'S BOARD prosciutto di parma, artisan cheese, marinated eggplant, roasted pepper, castelvetro olive, marcona almond |
| .02 | BRUSCHETTA traditional caprese or prosciutto & asparagus |
| .03 | SEASONAL VEGETABLES |
| .04 | TRUFFLE GARLIC BREAD house made ricotta, grana padano, herbs |

SANDWICHES \$6

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| .01 | ITALIAN GRINDER turkey, molinari salami, provolone, pepperoncini relish, romaine, tomato, onion, oregano |
| .02 | OUR FAMOUS MEATBALL SANDWICH braised meatball & scamorza cheese |

PASTAS \$10 *10 PEOPLE MINIMUM TO ORDER*

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| .01 | BOLOGNESE traditional meat sauce, rigatoni noodle & grana padano cheese |
| .02 | STROZZAPRETI roasted mushroom, bloomsdale spinach, toasted pine nut, parmesan cream |

DESSERTS \$5

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| .01 | SALTED CARAMEL BUDINO crème fraiche, maldon sea salt |
| .02 | OLIVE OIL CAKE fresh strawberry, macerated orange, mascarpone cream
tiramisu kahlua-soaked lady fingers, mascarpone mousse |

ALL PACKAGES INCLUDE:
< Disposable plates, utensils and napkins
< 2 wood tables (6x6) with chairs that accommodate 12 people total
*Add on Bottled waters and canned sodas- \$3 per person