

# BUCK & RIDER

*Abby's Oyster Bar*

**GROUP DINING &  
SPECIAL EVENTS**

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# GROUP DINING & SPECIAL EVENTS



Buck &Rider is a seafood and steak eatery from the folks who own La Grande Orange Grocery & Pizzeria, Chelsea's Kitchen and Ingo's Tasty Food in Phoenix, Arizona. Located in the heart of Arcadia, Buck &Rider offers stunning views of Camelback Mountain from its beautifully landscaped patio complete with a stone fireplace. The warm and nomadic architecture and interior of the restaurant is inspired by a house located in a swanky beach town on the coast of Australia.

Our chefs work directly with farmers and fishermen from the Northeast and the Gulf Coast to the West Coast to fly in seafood daily and bring it to your plate. Come in to enjoy our expertly crafted cocktails, raw bar items, hand-rolled sushi, LGO Reserve Beef and farm fresh vegetables.



# EVENT SPACES



## OUTDOOR PATIO

Seated up to 50  
Reception style up to 70  
Private bar | Wood-burning fireplace  
Views of Camelback Mountain

## INSIDE DINING

For up to 50 guests



## GROUPS OF UP TO 200 PEOPLE

Semi-Private Dining Space  
or Buyout Options

# BRUNCH MENU

## BRUNCH #1 | \$30 PER GUEST

### Shared Appetizers:

#### Crispy Brussel Sprouts

*apple gastrique, roasted almonds, goat cheese dipping sauce*

#### Baja Shrimp Ceviche

*Mexican wild shrimp, cucumber, tomato  
cilantro, avocado*

### Entrée Selection:

#### Classic French Omelet

*cage free farm eggs, gruyere, fine herbs, petite greens salad*

#### Cowboy Skillet

*bacon, housemade chicken sausage,  
white cheddar, two poached eggs, hashbrowns*

#### Belgian Waffle

*fresh berries, honey mascarpone, orange bourbon syrup, torn mint,  
powdered sugar, sliced almonds*

#### Crab Cake Benedict

*fresh blue crab cake, spinach, hollandaise sauce  
with La Grande Orange English muffin*

#### Farmer's Vegetable Hash

*market vegetables, sunny side egg, chimichurri, with La Grande  
Orange English muffin*

#### LGO Caesar Salmon Salad

*sweet gem romaine, Parmesan Reggiano, hand-torn croutons and  
pan seared salmon*

#### A.O.B. Burger

*smashed LGO Reserve Angus Beef, smoked Beecher's cheddar,  
crispy shallots*

#### New Orleans Shrimp & Grits

*stone ground grits, wild Mexican Shrimp, cheddar, bacon, sunny  
side egg*

**BOTH MENUS ARE SERVED WITH THE FOLLOWING:**

Guest's Selection of Coffee, Tea, or Juice

## BRUNCH #2 | \$36 PER GUEST

### Shared Appetizers:

#### Crispy Brussel Sprouts

*apple gastrique, roasted almonds, goat cheese dipping sauce*

#### Baja Shrimp Ceviche

*Mexican wild shrimp, cucumber, tomato  
cilantro, avocado*

### Smoked Trout Dip

*Ducktrap farms trout, saltine crackers, watermelon radish*

### Entrée Selection:

#### Classic French Omelet

*cage free farm eggs, gruyere, fine herbs, petite greens salad*

#### Cowboy Skillet

*bacon, housemade chicken sausage,  
white cheddar, two poached eggs, hashbrowns*

#### Belgian Waffle

*fresh berries, honey mascarpone, orange bourbon syrup, torn mint,  
powdered sugar, sliced almonds*

#### California Avocado Toast with Fried Egg

*grilled sourdough, heirloom baby tomatoes, burrata, herbs*

#### Crab Cake Benedict

*fresh blue crab cake, spinach, hollandaise sauce  
with La Grande Orange English muffin*

#### Citrus Cured Salmon Toast

*noble bread, scrambled eggs, herb creme fraiche*

#### A.O.B. Burger

*smashed LGO Reserve Angus Beef, smoked Beecher's cheddar,  
crispy shallots*

#### New Orleans Shrimp & Grits

*stone ground grits, wild Mexican Shrimp, cheddar, bacon, sunny  
side egg*

**AVAILABLE WEEKENDS FROM OPEN TO 3PM**

**4225 E. CAMELBACK ROAD, PHOENIX | BUCKANDRIDER.COM**

*\*\*All items are subject to availability and market pricing\*\**

# LUNCH MENU

## EXPRESS LUNCH | \$30 PER GUEST

### Select One:

#### LGO Caesar Salad

*sweet gem romaine, Parmesan Reggiano,  
hand-torn croutons*

#### Arcadian Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette, pine nuts, wa-  
termelon radish, shaved carrots, currants*

### Entrée Selection:

#### Deluxe Spicy Tuna Roll

*sushi grade tuna, avocado, spicy mayo*

#### Vegetable Roll

*beets, avocado, asparagus*

#### Crab & Macadamia Roll

*Blue crab, asparagus, Fresno chilies, shiso remoulade*

#### Buck's Famous Fish Sandwich

*pan seared bronzino, lettuce, tomato, tartar sauce,  
pickles, fries*

#### A.O.B Burger

*LGO Reserve Angus Beef, sharp white cheddar,  
shredded iceberg, tomato, KILLER louie dressing*

#### Trofie Pasta

*shrimp, housemade chicken sausage, sun-dried tomatoes, Tuscan  
kale, almond pesto*

## LUNCH #2 | \$36 PER GUEST

### Served Family Style:

#### Edna's Chicken Snack

*herbs, spices, hot sauce, ranch*

#### Crispy Brussels Sprouts

*apple gastrique, roasted almonds,  
goat cheese dipping sauce*

### Entrée Selection:

#### Yellowtail & Salmon Roll

*Ora King salmon, yellowtail, shiso, asparagus, soy  
paper*

#### Baked Yuzu Crab Roll

*Blue crab, topped with spicy tuna, avocado,  
Serrano peppers, soy paper*

#### Vegetable Roll

*beets, avocado, asparagus*

#### Beer Batter Fish & Chips

*seasonal white fish, tartar sauce, lemon*

#### "Wedge" Salad

*iceberg lettuce, egg, heirloom tomatoes,  
olives, KILLER louie dressing*

#### Crab Cake BLT

*heirloom tomatoes, bacon, LGO English muffin,  
local greens, tartar sauce, fries*

#### A.O.B. Burger

*smashed LGO Reserve Angus Beef, smoked Beecher's cheddar,  
crispy shallots*

#### Trofie Pasta

*shrimp, housemade chicken sausage, sun-dried tomatoes, Tuscan  
kale, almond pesto*

### BOTH MENUS ARE SERVED WITH THE FOLLOWING:

Water, Iced Tea

AVAILABLE WEEKENDS FROM OPEN TO 3PM

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# RECEPTION MENU

## PACKAGE ONE | \$25 PER GUEST

**Crispy Brussels Sprouts**  
*apple gastrique, roasted almonds,  
goat cheese dipping sauce*

**Dixie Picnic Chicken Snack**  
*herbs, spices, hot sauce, ranch*

**Salt & Pepper Crispy Calamari**  
*tender calamari, Thai dipping sauce,  
killer LOUIE dressing*

**Deluxe Spicy Tuna Roll**  
*sushi grade tuna, avocado, spicy mayo*

## PACKAGE THREE | \$40 PER GUEST

**Vegetable Roll**  
*Fresno chilies, mango, cilantro, soy paper*

**Crunchy Shrimp Roll**  
*roasted almonds, avocado, spicy mayo, Serrano peppers*

**Yellowtail & Salmon Roll**  
*Ora King salmon, yellowtail, shiso, asparagus, soy paper*

**Beef Tenderloin on Crostini**  
*with goat cheese and gastrique onions*

**Chicken Voodoo Fried Rice**  
*organic chicken, peas, gojuchang, red fresnos*

**Sirloin Sliders**  
*with cheddar and house made steak sauce*

## PACKAGE TWO | \$30 PER GUEST

**Baja Shrimp Ceviche**  
*cucumber, red onion, tomato, cilantro, avocado, tostadas*

**Sirloin Sliders**  
*LGO Reserve Beef, white cheddar, housemade steak sauce*

**Crab & Macadamia Roll**  
*Blue crab, asparagus, Fresno chilies, shiso remoulade*

**Crispy Brussels Sprouts**  
*apple gastrique, roasted almonds,  
goat cheese dipping sauce*

**Chicken Voodoo Fried Rice**  
*organic chicken, peas, gojuchang, red fresnos*

## SEAFOOD PLATTERS

### Papago | Market Price

**serves 2-6**

*fresh seasonal raw bar selection including oysters, shrimp and more*

### The Camelback | Market Price

**serves 6-10**

*fresh seasonal raw bar selection including oysters, shrimp and more*

*All reception foods will be replenished for 60 minutes, with the exception of seafood platters*

**REQUIRES PRIVE SPACE**

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*\*\*All items are subject to availability and market pricing\*\**

# A LA CARTE HORS D'OEUVRES

**Beef Tenderloin on Crostini | \$4 each**

*with goat cheese and gastrigue onions*

**Mini Blue Crab Cakes with Pommery Sauce | \$9 each**

**Polenta Bites with Wild Mushrooms | \$4 each**

**Sirloin Sliders | \$5 each**

*with white cheddar and house made steak sauce*

**Dixie Chicken Bites | \$3 each**

*gluten free, herbs, spices, hot sauce, ranch*

**Crispy Brussels Sprouts | \$13 per order**

*apple gastrigue, roasted almonds and goat cheese*

*dipping sauce | serves 3-4 per order*

**Edna's Chicken Snack | \$13 per order**

*gluten free, herbs, spices, hot sauce | 3-4 pieces per order*

**Sushi Platters | 8 pieces per roll**

**Crab & Macadamia Roll | \$15 per roll**

*Blue crab, asparagus, Fresno chilies, shiso remoulade*

**Vegetable Roll | \$12 per roll**

*beets, avocado, asparagus*

**Crunchy Shrimp Roll | \$16 per roll**

*roasted almonds, avocado, spicy mayo, Serrano peppers*

**Deluxe Spicy Tuna Roll | \$15 per roll**

*sushi grade tuna, avocado, spicy mayo*

## DESSERT SELECTION

*lourless Hazelnut Chocolate Pave Petit Fours | \$395 each*

*Lemon Meringue Tarts | \$350 each*

*Assorted Cupcakes | \$48 per dozen*

*Assorted Mini Pies | \$48 per dozen*

*Gelato Bar | \$12 per person*

*Grateful Spoon Gelato: vanilla, chocolate, vegan strawberry and pistachio Toppings:*

*chocolate sauce, toasted almonds, toasted coconut and crème anglaise*

**AVAILABLE IN QUANTITIES OF 12 | BUFFET OR TRAY PASSED**

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# DINNER MENU

## PLATED DINNER ONE | \$75 PER GUEST

### Served Family-Style:

*Fresh Pull-Apart Dinner Rolls  
Maldon sea salt*

### Select One:

#### LGO Caesar Salad

*sweet gem romaine, Parmesan Reggiano,  
hand torn croutons*

#### Arcadian Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette, pine nuts, wa-  
termelon radish, shaved carrots, currants*

### Entrée Selection:

#### Maine Diver Scallops

*U10 dayboat scallops offered grilled or pan seared with choice of  
side and signature sauce*

#### Fresh Blue Crab Cakes

*pommery mustard sauce  
served with a side*

#### Ribeye Steak

*LGO Reserve Angus Beef served with a side*

#### Center Cut Filet Mignon

*LGO Reserve Angus Beef served with a side*

#### BBQ Pork Ribs

*fall off the bone tender, housemade bbq sauce,  
farmers market vegetables*

#### Trofie Pasta

*shrimp, housemade chicken sausage, sun-dried tomatoes, Tuscan  
kale, almond pesto*

#### Dungeness Crab "Wedge" Salad

*iceberg lettuce, egg, heirloom tomatoes, olives,  
KILLER louie dressing*

## PLATED DINNER TWO | \$65 PER GUEST

### Served Family-Style:

*Fresh Pull-Apart Dinner Rolls  
Maldon sea salt*

### Salad Course:

#### Arcadian Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette, pine nuts, wa-  
termelon radish, shaved carrots, currants*

### Entrée Selection:

#### Center Cut Filet Mignon

*LGO Reserve Angus Beef served with a side*

#### Today's Fresh Fish

*served with a side*

#### BBQ Pork Ribs

*fall off the bone tender, housemade bbq sauce,  
farmers market vegetables*

#### Trofie Pasta

*shrimp, housemade chicken sausage, sun-dried tomatoes, Tuscan  
kale, almond pesto*

*\*Option to be made vegetarian on request\**

#### Dungeness Crab "Wedge" Salad

*iceberg lettuce, egg, heirloom tomatoes, olives,  
KILLER louie dressing*

**BOTH MENUS ARE SERVED WITH THE FOLLOWING:**

dessert selection from tonight's treats

**UP TO 40 GUESTS | AVAILABLE DAILY AFTER 4PM**

**4225 E. CAMELBACK ROAD, PHOENIX | BUCKANDRIDER .COM**

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# DINNER MENU

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## PLATED DINNER THREE | \$95 PER GUEST

### Appetizers Served Family Style:

Pull-Apart Dinner Rolls

Crispy Brussels Sprouts

*apple gastrique, roasted almonds, goat cheese dipping sauce*

Baja Shrimp Ceviche

*avocado, tomatoes, red onion, cucumber, lime juice, with tostadas*

### Choice of:

Arcadia Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette*

LGO Caesar Salad

*sweet gem romaine, Parmesan Reggiano,  
hand torn croutons*

### Entrée Selection:

Seasonal Vegetarian Risotto

*vegan option available*

Center Cut Filet Mignon & choice of scallops or shrimp

*LGO Reserve Angus Beef, chef selected fresh fish with market vegetables*

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### Dessert Trio:

Chocolate Hazelnut Pave Petit Four

Lemon Meringue Tart

Grateful Spoon Vegan Strawberry Gelato

GROUPS OF ANY SIZE | AVAILABLE DAILY AFTER 4PM

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# DINNER BUFFET

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## DINNER BUFFET | \$80 PER GUEST

### Dinner Rolls

#### Edna's Chicken Snack

*herbs, spices, hot sauce, ranch*

#### Crispy Brussels Sprouts

*apple gastrique, roasted almonds and goat cheese dipping sauce*

#### Sushi Platters

*Crab & Macadamia Roll | Vegetable Roll | Deluxe Spicy Tuna Roll*

#### LGO Caesar Salad

*sweet gem romaine, Parmesan Reggiano, hand torn croutons*

#### Arcadia Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette*

#### Fresh Blue Crab Cakes

*pommery mustard sauce, gojuchang spice*

#### BBQ Pork Ribs

*fall off the bone tender, house made bbq sauce*

#### Trofie Pasta

*shrimp, chicken sausage, sun-dried tomatoes, Tuscan kale, almond pesto*

#### Market Vegetable of the Day

#### Risotto with Scampi Sauce

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### Dessert:

Chocolate Pave Hazelnut Petit Four

Lemon Meringue Tarts

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### ENHANCEMENT:

Nigiri Selection | \$12/person

Beef Tenderloin Carving Station | \$15/person

**MINIMUM OF 25 GUESTS | IF LESS A \$150 FEE WILL BE APPLIED | REPLENISHED FOR 60 MINUTES**

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# GROUP DINING & EVENT INFORMATION

## FOOD & BEVERAGE MINIMUMS

We are excited to collaborate with you to develop a food and drink menu that is carefully curated and planned for you and your guests. The food and beverage minimum (excludes tax, gratuity & service fee) must be established prior to your event.

## UNMET MINIMUMS

If your food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Event Charge." Minimums cannot be met with to-go orders of any kind or gift card purchases. Alternately, if your final bill is excess of your food and beverage minimum, you will be charged that outstanding difference at the conclusion of your event.

## ARRIVAL & DEPARTURE

Once your event contract has been signed and your deposit has been received (when applicable), we will set aside your tables, assign special staffing, and procure any additional items to ensure your event is as requested. Please make sure that all confirmed event attendees arrive on time. In order to be mindful of other parties who may waiting, we may be unable to change your event departure time on the day of your event. If your event ends more than 15 minutes past your contracted departure time, you will be automatically charged an additional 10% of your event minimum. Please note that event food and beverage cannot be packaged to-go.

## DEPOSITS

In order to secure the date and time of your event, a Credit Card Authorization form charging a non-refundable 25% deposit for all groups with a food & beverage minimum of \$5000 or higher, will be processed in order to create a binding agreement for both guests and provider.

## GUARANTEE POLICY

In order to ensure that our team can properly plan your event, a final guest count must be submitted 3 calendar days before your scheduled event date. We will do our best to accommodate guest count increases, but we cannot reduce contract price for guest count decreases. All guest count adjustment requests must be submitted in writing please.

## GRATUITY

A 20% gratuity is added to the final bill for all group dining and special event. Additional compensation for your service staff is welcome at your discretion.

## SALES TAX & SERVICE FEE

Per restaurant policy, the final bill will be subject to a 4% service fee and 8.6% sales tax. The service fee covers unique costs associated with your event.

## FINAL BILL

Upon completion of your event, one final check will be presented. Please designate whom shall be responsible for this final check at the contract signing. Remaining balance of payment will be collected in full at this time. If you prefer to have the card on file automatically charged, please indicate such on the Credit Card Authorization form.

## CANCELLATION / NO SHOW

Please keep in mind that we assign staff and reserve space specifically for your event that would otherwise be available to other guests. If you need to cancel your event, please do so in writing. Phone cancellations cannot be accepted. Please note that if your request to cancel is not received within 7 days of your event, your deposit will not be refunded.

## ACTS OF GOD

Although very unlikely, circumstances well outside all of our control may require altering the plan we create together for your event. Such circumstances, including but not limited to weather conditions, governmental restrictions, Acts of God, civil commotion, etc. may require that we make alternate accommodations. If alternate accommodations are necessary, we will make every effort to plan the best alternative for you by restructuring, moving or rescheduling your event. If these alternate accommodations do not meet your needs, you may cancel your event and receive a refund for your deposit.

KATIE SAYLOR

DIRECTOR OF SALES & EVENTS

LGO HOSPITALITY

KSAYLOR@LGOHOSPITALITY.COM

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