

# BUCK & RIDER

*Abby's Oyster Bar*

**GROUP DINING &  
SPECIAL EVENTS**

**KATIE ROBERTS  
DIRECTOR OF SALES & EVENTS  
602.396.5577**



# 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 60  
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 | \$26 PER GUEST

### 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*

#### Crispy Chicken Sammie

*cole slaw, spicy mayo, poppy seed bun, fries*

#### New Orleans Shrimp & Grits

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

## BRUNCH #2 | \$34 PER GUEST

### Entrée Selection:

#### Classic French Omelet

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

#### Brent's Lobster & Waffle

*jalapeño cheddar waffle, orange bourbon syrup, tempura lobster, scallion*

#### 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*

#### Dungeness Crab "Wedge" Salad

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

#### 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

**UP TO 40 GUESTS | AVAILABLE WEEKENDS FROM OPEN TO 3PM**

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# LUNCH MENU

## EXPRESS LUNCH | \$28 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*

#### Spicy Avocado Roll

*Fresno chilies, mango, cilantro, soy paper*

#### Crab & Macadamia Roll

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

#### Crab Cake BLT

*heirloom tomatoes, bacon, avocado, LGO English muffin, local  
greens, spicy mayo, fries*

#### The Burger

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

#### Pasta Trotolle

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

## LUNCH #2 | \$34 PER GUEST

### Served Family Style:

#### Dixie Picnic 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*

#### Spicy Avocado Roll + Salad

*Fresno chilies, mango, cilantro, soy paper  
choice of Caesar or Arcadia Mixed Greens Salad*

#### Beer Batter Fish & Chips

*seasonal white fish, tartar sauce, lemon*

#### Dungeness Crab "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*

#### Pasta Trotolle

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

### BOTH MENUS ARE SERVED WITH THE FOLLOWING:

Water, Iced Tea

UP TO 40 GUESTS | 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*

**Spicy Avocado Roll**  
*Fresno chilies, mango, cilantro, soy paper*

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

## PACKAGE THREE | \$40 PER GUEST

**Spicy Avocado 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*

**Crispy Chicken Sammie Sliders**  
*creamy coleslaw, spicy mayo, poppyseed bun*

## 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*

**Spicy Avocado Roll**  
*Fresno chilies, mango, cilantro, soy paper*

**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*

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

## 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*

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

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# A LA CARTE HORS D'OEUVRES

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

*with goat cheese and gastrigue onions*

**Edamame Fritter | \$3 each**

*spicy mayo, soy glaze*

**Figs in Blanket with Goat Cheese | \$4 each**

**Mushroom & LGO Beef Skewer | \$5 each**

*with chimichurri sauce*

**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 gastrique, roasted almonds and goat cheese*

*dipping sauce | serves 3-4 per order*

**Dixie Picnic 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 | \$14 per roll**

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

**Spicy Avocado Roll | \$11 per roll**

*Fresno chilies, mango, cilantro, soy paper*

**Crunchy Shrimp Roll | \$14 per roll**

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

**Deluxe Spicy Tuna Roll | \$14 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 | \$70 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:

**Pan Roasted Hollander de Koning Mussels**  
*chorizo, white wine, grilled rustic sourdough*

**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*

**Today's Fresh Fish**  
*served with a side*

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

**Pasta Trotolle**  
*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 | \$60 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:

**Pan Roasted Hollander de Koning Mussels**  
*chorizo, white wine, grilled rustic sourdough*

**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*

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

**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**

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# DINNER MENU

## PLATED DINNER THREE | \$75 PER GUEST

### Served Family-Style:

Fresh Pull-Apart Dinner Rolls  
*Maldon sea salt*

### First Course:

Arcadian Mixed Greens Salad  
*baby salad greens, chopped vegetable vinaigrette,  
pine nuts, watermelon radish, shaved carrots, currants*

### Entrée Selection:

Seasonal Vegetarian Risotto  
*vegan option available*

Ora King Salmon  
*lemon beurre blanc, with market vegetables*

Pan-Seared Dayboat Scallops  
*pan seared with market vegetables*

Dixie Picnic Fried Chicken  
*boneless chicken breast, honey butter roll  
with market vegetables*

Center Cut Filet Mignon  
*LGO Reserve Angus Beef served with market vegetables*

### Served Family-Style:

Mashed Potatoes

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### SERVED WITH THE FOLLOWING:

dessert selection from tonight's treats

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### ENHANCEMENT:

upgrade to a dessert buffet | \$12/person

## PLATED DINNER FOUR | \$90 PER GUEST

### Served Family-Style:

Fresh Pull-Apart Dinner Rolls  
*Maldon sea salt*

### First Course Selection:

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:

Seasonal Vegetarian Risotto  
*vegan option available*

Center Cut Filet Mignon & Lobster  
*LGO Reserve Angus Beef, half lobster with market vegetables*

### Served Family-Style:

Mashed Potatoes

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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 MENU

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## PLATED DINNER FIVE | \$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*

### First Course:

Arcadia Mixed Greens Salad

*baby salad greens, chopped vegetable vinaigrette*

### Entrée Selection:

Seasonal Vegetarian Risotto

*vegan option available*

Center Cut Filet Mignon & Seasonal Fresh Fish

*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

### Dixie Picnic Chicken Snack

*herbs, spices, hot sauce, ranch*

### Crispy Brussels Sprouts

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

### Sushi Platters

*Crab & Macadamia Roll | Spicy Avocado 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*

### Radio Milano Pasta Trofie

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

### Market Vegetable of the Day

### Chef's Choice Mashed Potatoes

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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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# DINNER BUFFET

## FOOD & BEVERAGE MINIMUM

We are excited to collaborate with you on a food and drink menu that is carefully curated for you and your guests. The food & beverage minimum (excludes tax and gratuity) will be established prior to your event. If the food & beverage minimum is not met, then the Host will be charged the remainder as an "event charge" to make up the difference.

## DEPOSIT

Our best servers, bartenders, and chefs are ready to take the lead to ensure your satisfaction. In order to secure the date and time of your event, a credit card authorization form and/or deposit is required at the time the contract is signed.

Minimums of \$10,000 or more:

- 25% deposit is required at the time of contracting
- 50% is due 21 days out
- Remaining balance 3 days prior

## GUARANTEE POLICY

So that our culinary team may properly plan your event, a final guest count is due by noon 3 business days prior to the scheduled event date. After this time, the guest count may be increased but not decreased. All communications must be in writing and any adjustments will be considered a request and acknowledgement of the new guarantee count. Should a count not be received at the above time and date, guest counts per the contract will become the guaranteed number.

## ARRIVAL & DEPARTURE

Once your reservation is made, we will set your tables aside, assign special staffing, and procure additional products to ensure your happiness. Please make sure every confirmed member of your party arrives on time so that we may honor your reservation. In order to respect the time of other guests waiting to enjoy themselves at Buck & Rider, we are unable to change your departure time the day of the event. If you end more than 15 minutes past your contracted time, you will be billed 10% of the minimum every 15 minutes.

## GRATUITY

Buck & Rider adds 20% gratuity to any large parties. Any additional compensation left for the Service Staff is at the Guest's discretion.

## SERVICE FEE

The final bill is subject to a 4% service fee and 8.6% sales tax.

## FINAL BILL

One final check will be presented to the Host or listed contact at the completion of your event unless otherwise noted prior to the event. Payment can be collected at the conclusion or will be charged to the credit card on file.

## CANCELLATION & NO SHOW POLICY

Please keep in mind that we are scheduling dedicated staff for your event and are blocking out other groups from booking the same. Most large parties book well in advance, so cancelling even a week before an event represents a lost opportunity for others. In the unfortunate situation that you must cancel or reschedule your event, kindly give 14 days advanced notice of your contracted reservation. Cancellation must be made in writing. Should you cancel your event without proper notice, a fee based on the food & beverage minimum will apply as outlined below.

- 3 - 7 days in advance = 50% of total food/beverage minimum
- 2 days in advance = 100% of total food/beverage minimum Minimums of \$10,000 or more:
- 3 - 21 days in advance = 50% of total food/beverage minimum
- 2 days in advance = 100% of total food/beverage minimum

If you do not cancel or arrive for your event as scheduled, the balance of your food & beverage minimum (plus service fee and tax) is due by the end of the day of your confirmed reservation and will be charged to the credit card provided.

Although unlikely, circumstances outside of our control may alter the careful planning and structuring of your event. Weather conditions and other Acts of God, governmental restrictions, civil commotion, etc., may require that we improvise an alternate accommodation. We will work with you and make every effort to plan the best alternative by rescheduling, restructuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement.

KATIE ROBERTS

DIRECTOR OF SALES & EVENTS

LGO HOSPITALITY

KROBERTS@LGOHOSPITALITY.COM

602.396.5577