

# GROUP DINING & SPECIAL EVENTS











Chelsea's Kitchen, found in an adobe brick building, could have been a 1940s dance hall. It's now repurposed as a roadhouse celebrating the cuisine of the great American Southwest.

Showcasing the bounty of the region's farms, ocean and pastures, Chelsea's Kitchen features a wood-burning rotisserie and grill, as well as a unique Smokeyard that greets you upon your arrival. A full bar featuring craft beer and an extensive wine list is paired with a stunning outdoor patio and fireplace, delivering the best of casual modern dining for a one-of-a-kind Arizona experience.



# CHELSEA'S

CHELSEA'S KITCHEN

## KITCHEN

### THE FRONT PATIO



The front patio at Chelsea's is great for an intimate get-together. With a view of the greenery, fountain, and Smokeyard, you'll get the full Chelsea's Kitchen experience without ever having to walk through the front doors. The front patio is ideal for a party of up to 30 seated, with high bar top tables.





# CHELSEA'S CHELSEA'S KITCHEN KITCHEN

## THE BACK PATIO



Named one of Arizona's best places for patio dining, the back patio is a true Arizona experience. Next to the Arizona Canal, the patio has a wood-burning fireplace, bistro lights, as well as a mix of dinner tables, high top tables and semi-private bar seating. Ideal for a seated party of up to 100 and 125 reception style.

(tables cannot be moved)





# CHELSEA'S

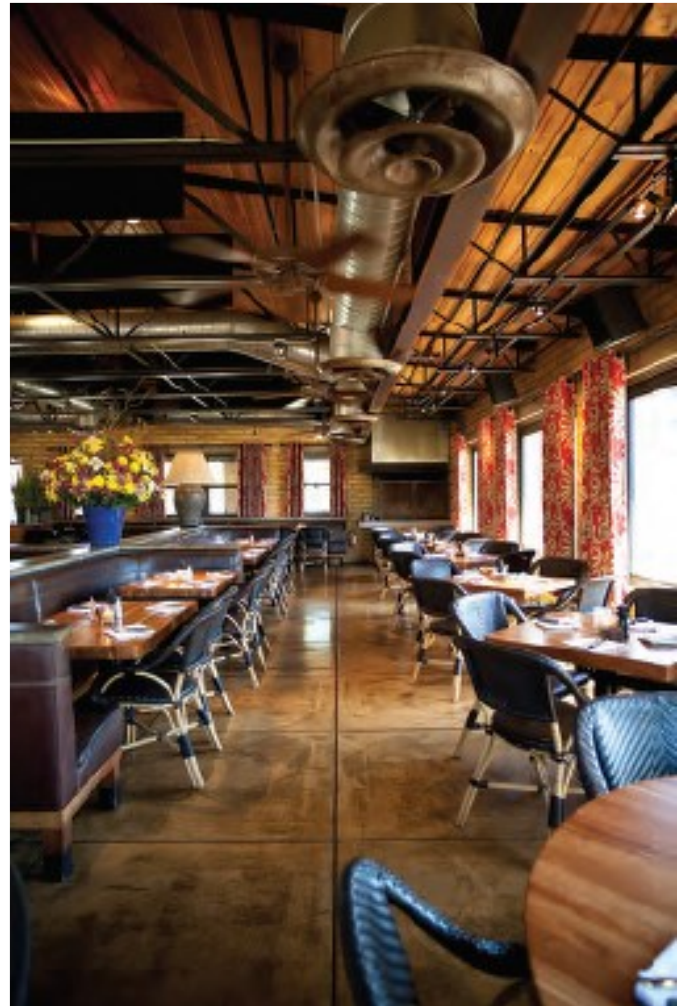
CHELSEA'S KITCHEN

## KITCHEN

### RESTAURANT BUYOUT



Make Chelsea's Kitchen yours with a restaurant buyout. With indoor and outdoor fireplaces, a double-sided bar, give your guests an event they'll never forget. With this buyout, you can have up to 175 guests seated, or 250 guests reception style.  
(tables cannot be moved)



# PLATED DINNER

Up to 30 guests / Served Nightly

option 1 / \$60

## STARTERS

(served family style)

REAL CORN BREAD W/GREEN CHILE

made here, gluten free and delicious!

SHRIMP CEVICHE

avocado, tomato, jicama, lime juice

## FIRST COURSE

(choice of)

LGO CAESAR SALAD\*

sweet gem romaine, parmesan reggiano, hand-torn croutons

BRUSSELS SPROUT SALAD

almonds, manchego, dried berries, bacon optional

## ENTREE SELECTION

(choice of)

TACO PLATTERS:

GRILLED SWORDFISH, MEXICAN WILD SHRIMP, VEGETARIAN

OR SHORT RIB

made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

GRILLED ORA KING SALMON

with market vegetables

MARY'S ORGANIC CHICKEN

Spanish spice rub, slow roasted in the Smokeyard

with market vegetables

## DESSERT SELECTION

(choice of)

RED VELVET CAKE or GRATEFUL SPOON GELATO

ASK ABOUT OUR SEASONAL OPTIONS AND AVAILABILITY!

# PLATED DINNER

Up to 30 guests / Served Nightly

option 2 / \$75

## STARTERS

(served family style)

REAL CORN BREAD w/ GREEN CHILE

made here, gluten free and delicious!

SHRIMP CEVICHE

avocado, tomato, jicama, lime juice

DEVILED EGGS

famous and delish, bacon optional - can't resist!

## FIRST COURSE

(choice of)

LGO CAESAR SALAD\*

sweet gem romaine, parmesan reggiano, hand-torn croutons

BRUSSELS SPROUTS SALAD

almonds, manchego, dried berries, bacon optional

## ENTREE SELECTION

(choice of)

TACO PLATTERS:

GRILLED SWORDFISH, MEXICAN WILD SHRIMP, AHI TUNA\*

VEGETARIAN, SHORT RIB or RIBEYE

made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

MARY'S ORGANIC CHICKEN

spanish spice rub, slow roasted in the smoke yard

with market vegetables

GRILLED WHOLE BRANZINO

mesquite grilled, southwest pesto, will impress

with market vegetables

## DESSERT SELECTION

(choice of)

RED VELVET CAKE or GRATEFUL SPOON GELATO

ASK ABOUT OUR SEASONAL OPTIONS AND AVAILABILITY!

Gluten Free or can be modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.



# PLATED DINNER

Up to 30 guests / Served Nightly

option 3 / \$90

## STARTERS

(served family style)

REAL CORN BREAD W/ GREEN CHILE

made here, gluten free and delicious!

CHICKEN NACHITOS

house made guacamole, salsa and chicken

SHRIMP CEVICHE

avocado, tomato, jicama, lime juice

## FIRST COURSE

(choice of)

LGO CAESAR SALAD\*

sweet gem romaine, parmesan reggiano, hand-torn croutons

BRUSSELS SPROUTS SALAD

almonds, manchego, dried berries, bacon optional

## ENTREE SELECTION

(choice of)

MARY'S ORGANIC CHICKEN

spanish spice rub, slow roasted in the smokeyard  
with market vegetables

GRILLED ORA KING SALMON

sustainably raised in New Zealand  
with market vegetables

PRIME RIB OF BEEF FROM SMOKEYARD

roasted over mesquite wood  
with market vegetables

GRILLED WHOLE BRANZINO

mesquite grilled, southwest pesto, will impress  
with market vegetables

FILET MIGNON

hardwood grilled, finished with maitre d butter  
with market vegetables

TACO PLATTERS:

GRILLED SWORDFISH, MEXICAN WILD SHRIMP, AHI TUNA\*,  
VEGETARIAN, SHORT RIB or RIBEYE

made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

## DESSERT SELECTION

RED VELVET CAKE or GRATEFUL SPOON GELATO

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# DINNER BUFFET

Available Daily 4pm - Close / Replenished for 90 minutes

Full restaurant and back patio buyouts / \$90



## LGO CAESAR SALAD\*

sweet gem romaine, parmesan reggiano, hand-torn crou-tons

## SHREDDED KALE & QUINOA SALAD

sunflower seeds, marinated raisins, real parmesan



## TACO PLATTERS:

### GRILLED SWORDFISH, VEGETARIAN, SHORT RIB

made-to-order corn tortillas, guacamole, pico de gallo  
and kale slaw

## ROTISSERIE CHICKEN

## GREEN CHILE CORNBREAD

## VEGETABLE MEDLEY OF THE DAY

## COLCANNON POTATOES

## ENHANCEMENT (additional fee):

### CHEF CARVING STATION:

#### PRIME RIB

served with au jus and horseradish cream



## DESSERT

### SEASONAL DESSERT

### RED VELVET CAKE

### GRATEFUL SPOON GELATO

(CHOICE OF 2 FLAVORS)



## A LA CARTE HORS D'OEUVRES



Passed or Plated:

DEVILED EGGS

\$4 each

MARKET VEGGIE SKEWERS

\$4 each

BLUE CRAB TOSTADA

\$6 each

TUNA TARTARE AND GUACAMOLE

served on a cucumber slice

\$5 each

SHRIMP + CHORIZO SKEWERS

\$6 each



## DESSERT SELECTION

SEASONAL DESSERT or

RED VELVET CAKE

\$12 per portion

\$48 for full pie/cake

Customize your dessert offerings with LGO Cake Shop!

Ask your sales person and create your own display.

# LUNCH MENUS

Up to 30 guests / Served Monday–Friday Open - 4:00pm

option 1 / \$40



## FIRST COURSE

(choice of)

### LGO CAESAR SALAD\*

sweet gem romaine, parmesan  
reggiano, hand-torn croutons



## ENTREE SELECTION

(choice of)

### SHREDDED KALE & QUINOA SALAD

sunflower seeds, marinated raisins, real parmesan  
optional: add rotisserie Jidori chicken white (\$7)

### CHELSEA'S CHEESEBURGER\*

angus beef, russian dressing  
served on a bun or leaf

### VEGETARIAN BLACK BEAN BURGER

made here, housemade nut cheese - spicy!

### MARY'S ORGANIC CHICKEN

spanish spice rub, slow roasted in the Smokeyard

### TACO PLATTERS:

### GRILLED SWORDFISH, VEGETARIAN OR SHORT RIB

made-to-order corn tortillas, guacamole, pico de gallo  
and kale slaw

ADD DESSERT COURSE FROM OUR DAILY SELECTION  
\$9/PERSON



# LUNCH MENUS

Up to 30 guests / Served Monday—Friday Open - 3:00pm

option 2 / \$50



## STARTERS

(served family style)

### GREEN CHILE CORNBREAD

our famous GF green chile cornbread

### SHRIMP CEVICHE

avocado, tomato, jicama, lime juice

### DEVILED EGGS

famous and delish, bacon optional - can't resist!



## ENTREE SELECTION

(choice of)

### THE DEL MAR SALAD

shrimp ceviche, blue crab, iceberg, avocado, olives

### GREEN CHILE BURGER

freshly roasted green chiles, Tillamook cheddar

### BRANZINO SANDWICH

pan-seared filet, tartar sauce, brioche bun

### TACO PLATTERS:

#### GRILLED SWORDFISH, WILD SHRIMP,

#### AHI TUNA\*, VEGETARIAN OR SHORT RIB

made-to-order corn tortillas, guacamole, pico de gallo  
and kale slaw

ADD DESSERT COURSE FROM OUR DAILY  
SELECTION \$9/PERSON



# BRUNCH MENUS

Up to 30 guests / Served Saturday & Sunday Open - 3:00pm

option 1 / \$40



## STARTERS

(served family style)

**REAL CORN BREAD W/GREEN CHILE**

made here, gluten free and delicious!

**SHRIMP CEVICHE**

avocado, tomato, jicama, lime juice



## ENTREE SELECTION

(choice of one)

**HUEVOS RANCHEROS\***

los favoritos de Roberto, guaranteed to please you, too!

**SHORT RIB HASH\***

potato, onion, carrot, 2 eggs over easy, LGO english muffin

**SHREDDED KALE & QUINOA SALAD**

sunflower seeds, marinated raisins, real parmesan

optional: add rotisserie Jidori chicken white (\$7)

**CHILAQUILES**

baked tortillas, chicken, egg, ranchero sauce & salsa verde

**TACO PLATTERS:**

**GRILLED SWORDFISH, VEGETARIAN OR SHORT RIB**

made-to-order corn tortillas, guacamole, pico de gallo  
and kale slaw



ADD DESSERT COURSE FROM OUR DAILY SELECTION

\$9/PERSON



# BRUNCH MENUS

Up to 30 guests / Served Saturday & Sunday Open - 3:00pm

option 2 / \$50



## STARTERS

(served family style)

**REAL CORN BREAD W/GREEN CHILE**

made here, gluten free and delicious!

**SHRIMP CEVICHE**

avocado, tomato, jicama, lime juice

**TUNA TARTARE AND GUACAMOLE**

sashimi grade tuna, soy-lemon vinaigrette



## ENTREE SELECTION

(choice of one)

**SANTAFE STYLE EGGS**

carne adovada, new mexico red chile, kale, eggs over easy

**SHORT RIB HASH\***

potato, onion, carrot, two eggs over easy with  
LGO english muffin

**GREEN CHILE OMELETTE\***

new mexico hatch green chile, salsa verde

**CHILAQUILES**

baked tortillas, chicken, egg, ranchero sauce & salsa verde

**SHREDDED KALE & QUINOA SALAD**

sunflower seeds, marinated raisins, real parmesan  
optional: add rotisserie Jidori chicken white (\$7)

**GREEN CHILE BURGER**

freshly roasted green chile, tillamook cheddar

**TACO PLATTERS:**

**GRILLED SWORDFISH, MEXICAN WILD SHRIMP, AHI TUNA,\*  
VEGETARIAN OR SHORT RIB**

made-to-order corn tortillas, guacamole, pico de gallo and kale slaw



ADD DESSERT COURSE FROM OUR DAILY SELECTION  
\$9/PERSON

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# GROUP DINING & SPECIAL EVENT INFORMATION

## FOOD & BEVERAGE MINIMUM

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.

## ARRIVALS & DEPARTURES

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 be 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.

## DEPOSIT

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 events. 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.

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