

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

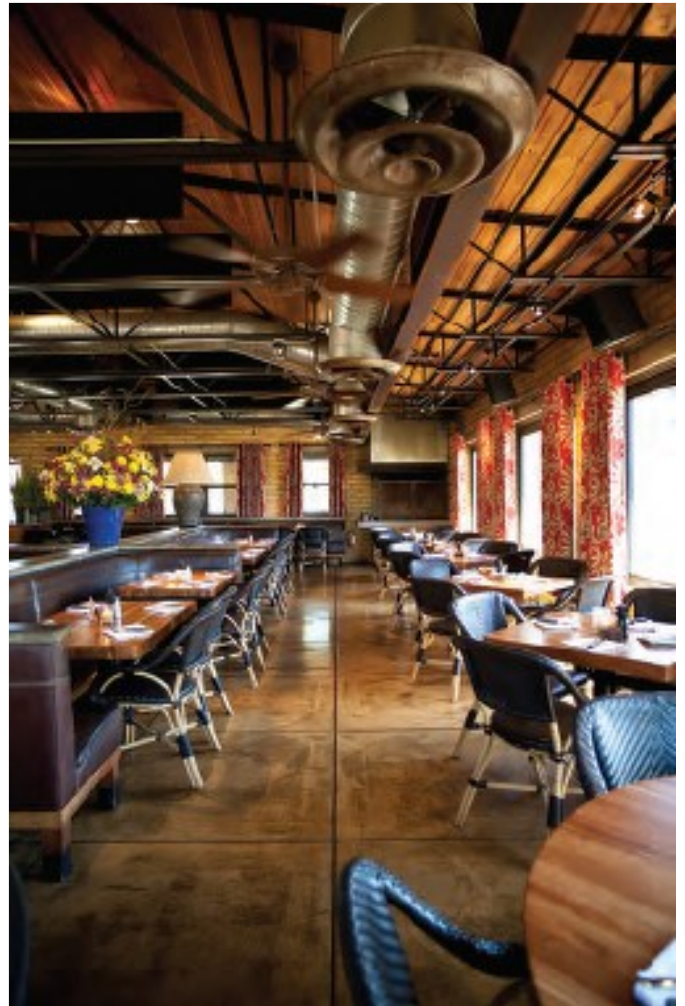
CHELSEA'S KITCHEN

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)

SKILLET CORN BREAD

our signature GF green chile corn bread

CHELSEA'S CEVICHE

shrimp avocado, tomato, jicama, lime juice

FIRST COURSE

(choice of)

LGO CAESAR SALAD*

sweet gem romaine, parmesan reggiano, croutons

BRUSSELS SPROUTS SALAD

almonds, manchego, dried berries, bacon optional

ENTREE SELECTION

(choice of)

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, WILD JUMBOSH RIMP,
ETHAN'S VEGETARIAN OR SHORT RIB

hand pressed corn tortillas, guacamole, pico de gallo & kale slaw

GRILLED OR A KING SALMON

with market vegetables

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)

SKILLET CORN BREAD

our signature GF green chile corn bread

CHELSEA'S CEVICHE

shrimp, avocado, tomato, jicama, lime juice

DEVILED EGGS

delish, bacon optional - don't resist!

FIRST COURSE

(choice of)

LGO CAESAR SALAD*

sweet gem romaine, parmesan reggiano, croutons

BRUSSELS SPROUTS SALAD

almonds, manchego, dried berries, bacon optional

ENTREE SELECTION

(choice of)

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, WILD JUMBOSH RIMP, #1 SUSHI GRADE AHI TUNA*

ETHAN'S VEGETARIAN, SHORT RIB or PRIME RIBEYE STEAK

hand pressed corn tortillas, guacamole, pico de gallo & kale slaw

ORGANIC CHICKEN

spanish spice rub, slow roasted in the smokeyard

with market vegetables

GRILLED WHOLE BRANZINO

blackened, 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)

SKILLET CORN BREAD

our signature GF green chile corn bread

NACHITOS

house made guacamole, salsa, sour cream and chicken

CHELSEA'S CEVICHE

shrimp, avocado, tomato, jicama, lime juice

FIRST COURSE

(choice of)

LGO CAESAR SALAD*

sweet gem romaine, parmesan reggiano, croutons

BRUSSELS SPROUTS SALAD

almonds, manchego, dried berries, bacon optional

ENTREE SELECTION

(choice of)

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

"USDA PRIME" RIB OF BEEF

roasted over mesquite wood
with market vegetables

GRILLED WHOLE BRANZINO

blackened, southwest pesto, will impress!
with market vegetables

FILET MIGNON

hardwood grilled, finished with maitre d butter
with market vegetables

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, WILD JUMBO SHRIMP, #1 SUSHI GRADE AHI TUNA*,
ETHAN'S VEGETARIAN, SHORT RIB or PRIME RIBEYE STEAK

hand pressed corn tortillas, guacamole, pico de gallo & kale slaw

DESSERT SELECTION

RED VELVET CAKE or GRATEFUL SPOON GELATO

ASK ABOUT OUR SEASONAL OPTIONS AND AVAILABILITY!

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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, croutons

SHREDDED KALE & QUINOA SALAD

sunflower seeds, raisins, bell pepper, reggiano



TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, ETHAN'S
VEGETARIAN, SHORT RIB hand pressed corn
tortillas, guacamole, pico de gallo & kale slaw

ORGANIC CHICKEN

SKILLET CORN BREAD

VEGETABLE MEDLEY OF THE DAY

COLCANNON POTATOES

ENHANCEMENT (additional fee):

CHEF CARVING STATION:

"USDA PRIME" RIB OF BEEF

served with au jus and horseradish cream



DESSERT

SEASONAL DESSERT or RED VELVET CAKE

GRATEFUL SPOON GELATO
(CHOICE OF 2 FLAVORS)

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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

\$75 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, croutons



ENTREE SELECTION

(choice of)

SHREDDED KALE & QUINOA SALAD

sunflower seeds, raisins, bell peppers, reggiano
optional: add organic chicken white (\$8)

CHELSEA'S CHEESEBURGER*

russian dressing
served on a bun or leaf

VEGETARIAN BLACK BEAN BURGER

made here, housemade nut cheese

ORGANIC CHICKEN

spanish spice rub, slow roasted in the smokeyard

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, ETHAN'S VEGETARIAN OR SHORT RIB

hand pressed corn tortillas, guacamole, pico de gallo & 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)

SKILLET CORN BREAD

our signature GF green chile corn bread

CHELSEA'S CEVICHE

shrimp, avocado, tomato, jicama, lime juice

DEVILED EGGS

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



ENTREE SELECTION

(choice of)

THE DEL MAR SALAD

chelsea's ceviche, crab, meat, iceberg, avocado, olives

GREEN CHILE BURGER

freshly roasted green chiles, Tillamook cheddar

BRANZINO SANDWICH

pan-seared filet, tartar sauce, brioche bun

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH,
WILD JUMBO SHRIMP, #1 SUSHI GRADE AHI
TUNA * ETHAN'S VEGETARIAN, OR SHORT RIB

hand pressed 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)

SKILLET CORN BREAD

our famous GF green chile corn bread

CHELSEA'S CEVICHE

shrimp, 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, raisins, reggiano
optional: add organic chicken white (\$8)

CHILAQUILES

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

TACO PLATTERS:

BLACKENED HAWAIIAN SWORDFISH, ETHAN'S VEGETARIAN OR SHORT RIB

hand pressed tortillas, guacamole, pico de gallo
and kale slaw



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

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BRUNCH MENUS

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

option 2 / \$50



STARTERS

(served family style)

SKILLET CORN BREAD

our famous GF green chile corn bread

CHELSEA'S CEVICHE

shrimp, avocado, tomato, jicama, lime juice

TUNA TARTARE AND GUACAMOLE

sashimi grade tuna, soy-citrus vinaigrette

ENTREE SELECTION

(choice of one)

SANTAFESTYLE EGGS

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

SHORTRIB HASH*

potato, onion, carrot, two eggs over easy, 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, raisins, reggiano
optional: add organic chicken white (\$8)

GREEN CHILE BURGER

freshly roasted green chile, Tillamook cheddar

TACO PLATTERS:

BLACKENED HAWAIIAN GRILLED SWORDFISH, WILD

JUMBO SHRIMP, #1 SUSHI GRADE AHI TUNA, *

ETHAN'S VEGETARIAN OR SHORTRIB

hand pressed tortillas, guacamole, pico de gallo and kale slaw

ADD DESSERT COURSE FROM OUR DAILY SELECTION

\$9/PERSON



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.