

BUCK & RIDER

Private Dining and Special Events



ENJOY
THE
MOMENTS
THAT
MATTER

WHILE WE TAKE CARE OF THE REST

YOUR EVENT SPECIALIST

KATIE SAYLOR
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SAMPLE MENUS

On the following pages, you will find sample dinner, lunch, and brunch menus.
Full customization is available. Menu items and prices are subject
to change due to availability and seasonality.



Our team goes to extraordinary lengths to bring you the best ingredients.
We take a mindful approach to sourcing, buying directly from small producers
around the world who engage in sustainable fishing and oyster farming practices.
We fly their catch into our kitchens seven days a week.

Our commitment to quality goes far beyond seafood. Steaks come from our
B&R Reserve beef program: USDA certified, aged, and cut to our specifications.
Our cocktails follow the same ingredient-driven philosophy, made with
hand-squeezed juices and premium spirits.

BUCK & RIDER

PLATED DINNER ONE

\$65 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS

Maldon sea salt

Salad Course

ARCADIAN MIXED GREENS SALAD

watermelon radish, asparagus, shaved carrots, almonds,
orange segments, whole grain mustard vinaigrette

CAESAR SALAD

sweet gem romaine, Reggiano, hand-torn croutons

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

RIBEYE STEAK (16oz.)

B&R Reserve CAB, cut and aged to our specs

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

BBQ PORK RIBS

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

SHRIMP SCAMPI RISOTTO*

Sea of Cortez wild shrimp,
garlic, fresh herbs

TODAY'S FRESH FISH

flown in fresh daily and direct to our to chefs

DUNGENESS CRAB "WEDGE" *

iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER Louie dressing

MAKE IT A SURF AND TURF

1/2 Lobster
30

1/4 lb. King Crab
37.50

Scallop
10 ea

Crab Cake
22 ea

Shrimp Scampi
3.90 ea

Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 8.6% Sales tax and 24% taxable service charge.

BUCK & RIDER

PLATED DINNER TWO

\$75 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS

Maldon sea salt

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltine crackers

Salad Course

CAESAR SALAD

sweet gem romaine, Reggiano, hand-torn croutons

ARCADIAN MIXED GREENS SALAD

watermelon radish, asparagus, almonds, shaved carrots, orange segments, whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

FRESH BLUE CRAB CAKES

jumbo lump crab NO FILLERS! pommery mustard

SHRIMP SCAMPI RISOTTO

Sea of Cortez wild shrimp, garlic, fresh herbs

TROFIE PASTA

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

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)

B&R Reserve CAB, cut and aged to our specifications

CENTER CUT FILET MIGNON (8oz.)

B&R Reserve CAB, cut and aged to our specifications

MAKE IT A SURF AND TURF

1/2 Lobster
30

1/4 lb. King Crab
37.50

Scallop
10 ea

Crab Cake
22 ea

Shrimp Scampi
3.90 ea

Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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BUCK & RIDER

PLATED DINNER THREE

\$95 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE
Sea of Cortez wild shrimp, cucumber, tomato,
cilantro, avocado

OUR FAMOUS PAPAGO PLATTER
6 oysters, half lobster, 1/4 king crab,
4 scallops on a half shell, 4 rocky point shrimp
(per 8 guests)

Salad Course

CAESAR SALAD
sweet gem romaine, Reggiano,
hand-torn croutons

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS! pommery mustard

TODAY'S FRESH FISH
flown in fresh daily and direct to our to chefs

MAINE DIVER SCALLOPS
U10 dayboat scallops grilled or pan seared

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specs

CENTER CUT FILET MIGNON (8oz.)
B&R Reserve CAB, cut and aged to our specs

MAKE IT A SURF AND TURF

1/2 Lobster
30

1/4 lb. King Crab
37.50

Scallop
10 ea

Crab Cake
22 ea

Shrimp Scampi
3.90 ea

Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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BUCK & RIDER

FAMILY STYLE

\$80 PER GUEST

Shareables

SELECT 3

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- FRESH PULL-APART DINNER ROLLS**
with maldon sea salt
- EDNA'S PICNIC CHICKEN SNACK** ◊
herbs, spices, hot sauce, ranch dipping sauce
- CRISPY BRUSSELS SPROUTS** ◊
apple gastrique, almonds,
goat cheese dipping sauce
- #1 AHI TUNA CRISPY RICE***
avocado, spicy aioli, sesame oil
- SMOKED TROUT DIP**
Ducktrap farms trout, watermelon radish,
saltine crackers
- CRISPY CALAMARI** ◊ **POINT JUDITH, RI**
Thai dipping sauce, KILLER Louie dressing
- VOODOO FRIED RICE**
shrimp, chicken, peas, gochujang, red fresnos
- BAJA SHRIMP CEVICHE***◊
Sea of Cortez wild shrimp, cucumber, cilantro,
tomato, avocado

Market Vegetables*

SELECT 2

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- BROCCOLINI**
shaved almonds, sliced garlic, capers
- GREEN BEANS & SPAGHETTI SQUASH**
sage, fresno, roasted walnuts
- ROASTED CAULIFLOWER & SWEET POTATO**
rosemary, candied pecans

* Market vegetable selections change seasonally

Entrees

SELECT 3

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- FRESH BLUE CRAB CAKES**
jumbo lump crab NO FILLERS!, pommery mustard
 - SHRIMP SCAMPI RISOTTO**
Sea of Cortez wild shrimp, garlic, fresh herbs
 - TROFIE PASTA**
vegetarian option available
tuscan kale, sun-dried tomatoes, almond pesto
 - MARY'S PAN ROASTED CHICKEN**
sauteed greens, lemon, fresno chili, garlic
 - PAN CRISP YELLOWTAIL SNAPPER**
lemon caper beurre blanc
 - RIBEYE STEAK (16oz.)***
B&R Reserve certified Angus beef,
cut and aged to our specifications
- Make it a Surf & Turf**
- 1/2 Lobster 30
 - 1/4 lb. King Crab 37.50
 - Scallop 10 ea
 - Crab Cake 20 ea
 - Shrimp Scampi 5 ea

Desserts

SELECT 2

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- BUCK'S FAMOUS LEMON MERINGUE PIE**
made fresh in-house
- SEASONAL DESSERT**
ask about our current seasonal dessert choice

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BUCK & RIDER

BUFFET DINNER

\$90 PER GUEST

The Meal

FRESH PULL-APART DINNER ROLLS

Maldon sea salt

SUSHI PLATTERS

Crunchy Shrimp Roll | Vegetable Roll | Deluxe Spicy Tuna Roll

ARCADIA MIXED GREENS SALAD

watermelon radish, asparagus, almonds, shaved carrots,
orange segments, whole grain mustard vinaigrette

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red fresnos

FRESH BLUE CRAB CAKES

jumbo lump crab NO FILLERS! pommery mustard,

BBQ PORK RIBS

fall off the bone tender, house made bbq sauce

SHRIMP SCAMPI RISOTTO

Sea of Cortez wild shrimp, garlic, fresh herbs

PAN SEARED LOUP DE MER

lemon caper beurre blanc

MARKET VEGETABLE OF THE DAY

Dessert Selection

SELECT 2

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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BUCK & RIDER

TRAY PASSED OR DISPLAYED

SOUP OF DAY | \$4 ea
chowder or gumbo, seasonal

SHRIMP COCKTAIL | \$4 ea
rocky point shrimp with cocktail sauce

AHI TUNA RICE | \$5 ea
avocado, sesame, spicy aioli

SMOKED TROUT | \$4 ea
served on cracker

MINI BLUE CRAB CAKES | \$9 ea
with Pommery Sauce

Raw and Sushi Display

Ask your event specialist for custom pricing quote.

PAPAGO

6 oysters
half lobster
1/4 lb Alaskan king crab
4 scallops on a half shell
4 rocky point shrimp
choice of 4 sushi rolls

THE CAMELBACK

12 oysters
whole lobster
1/2 lb Alaskan king crab
8 scallops on a half shell
8 rocky point shrimp
choice of 4 sushi rolls

Dessert Stations

Ask your event specialist about customized
dessert offering and displays.

Seasonal Pie or Cake
Buck's Famous Lemon Meringue Pie

—
\$10 per portion
\$42 for full pie/cake

Gelato Bar — by Grateful Spoon

—
\$10 per guest
vanilla, pistachio, chocolate gelato, strawberry sorbet
*assorted toppings: chocolate shavings, nuts, oreo crumble,
crushed or full chocolate chip cookies*

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BUCK & RIDER

LUNCH ONE

AVAILABLE WEEKDAYS 11AM-3PM
\$32 PER GUEST

Salad Course

ARCADIAN MIXED GREENS SALAD

watermelon radish, asparagus, shaved carrots, almonds,
orange segments, whole grain mustard vinaigrette

CAESAR SALAD

sweet gem romaine, Reggiano,
hand-torn croutons

Entrée Course

VEGETABLE ROLL

beets, asparagus, avocado, yuzu kosho

CRUNCHY SHRIMP ROLL

roasted almonds, avocado, spicy aioli

TUNA TATAKI

seared sushi grade ahi tuna, avocado,
tomatillo crema, cilantro

GRILLED FISH TACOS

hand pressed tortilla, avocado,
tomatillo crema, cilantro

A.O.B. CHEESEBURGER

B&R Reserve certified angus beef,
Beecher's smoked cheddar,
crispy onion

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BUCK & RIDER

LUNCH TWO

AVAILABLE WEEKDAYS 11AM-3PM
\$38 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, tomato,
cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish,
saltine crackers

Entrée Course

HAMACHI & SALMON ROLL

Ora King salmon, hamachi, asparagus, soy paper

DELUXE SPICY TUNA

sushi grade tuna, avocado, spicy aioli

VEGETABLE ROLL

beets, asparagus, avocado, yuzu kosho

BUCK'S FAMOUS FISH SANDWICH

pan seared loup de mer, house tartar, lettuce,
tomato, pickle, poppyseed roll

CRAB CAKE BLT

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

A.O.B. BURGER

B&R Reserve certified angus beef,
smoked Beecher's cheddar, crispy shallots

TROFIE PASTA

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

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BUCK & RIDER

BRUNCH ONE

AVAILABLE WEEKENDS UNTIL 3PM
\$32 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber,
tomato, cilantro, avocado

Entrée Course

CLASSIC FRENCH OMELET

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

SPANISH CRAB & EGGS

chorizo, Jumbo lump crab, avocado,
Spanish tomato sauce

FARMER'S VEGETABLE HASH

selection of farmers market vegetables,
sunny side egg, chimichurri, english muffin

COWBOY SKILLET

bacon, housemade chicken sausage, white cheddar,
two eggs, hash browns

NEW ORLEANS SHRIMP & GRITS

Marsh Hen Mill grits, Sea of Cortez wild shrimp,
cheddar, bacon

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BUCK & RIDER

BRUNCH TWO

AVAILABLE WEEKENDS UNTIL 3PM
\$38 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber,
tomato, cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish,
saltine crackers

Entrée Course

CALIFORNIA AVOCADO TOAST WITH FRIED EGG

grilled sourdough, heirloom baby tomatoes, burrata, herbs

FARMER'S VEGETABLE HASH

selection of farmers market vegetables,
sunny side egg, chimichurri, english muffin

CRAB CAKE BENEDICT

fresh blue crab, spinach, hollandaise

BUCK'S FAMOUS FISH SANDWICH

pan seared loup de mer, house tartar, lettuce, tomato,
pickle, poppyseed roll

COWBOY SKILLET

bacon, housemade chicken sausage, white cheddar,
two eggs, hash browns

Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 8.6% Sales tax and 24% taxable service charge.

GROUP DINING & EVENT POLICIES

UNMET FOOD & BEVERAGE MINIMUMS

If your contracted food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Unmet Minimum". 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

Please make sure that all confirmed event attendees arrive on time. Buck & Rider may be unable to change your event start and departure times on the day of your event.

DEPOSIT & CC FOR CONTRACT COMPLETION

In order to secure the date and time of your event, a Credit Card Authorization is required. This credit card is to be used for a non refundable \$250 deposit in order to create a binding agreement for both guests and provider. This card will be held on file in the event of a no-show or cancellation within 24 hours resulting in charges for the food & beverage minimum in full, or payment refusal of any kind. Your deposit amount will be deducted from the amount due at the end of your private dining experience. A credit card or method of payment must be physically present for use for final charges.

GUARANTEE POLICY

Final guest counts are to be provided 3 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.

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.

TAX & STAFFING, PLANNING, LOGISTICS FEE

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

FINAL BILL

Upon completion of your event, one final check will be presented. Up to 5 payment methods may be used. Any exceptions are up to the discretion of management.

CANCELLATION/ NO SHOW

Private dining deposits are non refundable and non transferable to another date. If your private event cancels within 24 hours, you will be charged the food & beverage minimum in full plus applicable tax + fees using the credit card on file for the deposit unless an additional payment method is provided for use instead.

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 without penalty. If these alternate accommodations do not meet your needs, you may cancel your event and receive a refund for your deposit.

QUESTIONS? GET IN TOUCH

Katie Saylor, Director of Sales & Events
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