

BUCK & RIDER

Private Dining and Special Events



ENJOY
THE
MOMENTS
THAT
MATTER

WHILE WE TAKE CARE OF THE REST

YOUR EVENT SPECIALIST

LEAH TRILLER

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(480) 863-8844

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. 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

\$80 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
42.50

SCALLOP
10 ea

CRAB CAKE
24 ea

SHRIMP SCAMPI
5 ea

Dessert Selection

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

DINNER ENHANCEMENTS

Refer to page 13

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

\$90 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

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

SHRIMP SCAMPI RISOTTO
Sea of Cortez wild shrimp,
garlic, fresh herbs

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

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

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
42.50

Scallop
10 ea

Crab Cake
24 ea

Shrimp Scampi
5 ea

Dessert Selection

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

DINNER ENHANCEMENTS
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and seasonality. Price does not include 8.6% Sales tax and 24% taxable service charge.

BUCK & RIDER

PLATED DINNER THREE

\$105 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE

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

THE PAPAGO PLATTER

6 oysters, half lobster, 4 scallops on a half shell,
1/4 lb. king crab, 4 Sea of Cortez wild 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
42.50

Scallop
10 ea

Crab Cake
24 ea

Shrimp Scampi
5 ea

Dessert Selection

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

DINNER ENHANCEMENTS

Refer to page 13

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BUCK & RIDER

PLATED DINNER FOUR

\$130 PER GUEST

Shareables

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame oil

GIGI'S STUFFED ARTICHOKE

Italian traditions meet Creole flavors.
Handpicked Louisiana jumbo lump crab meat
and wild-caught Sea of Cortez shrimp.

THE CAMELBACK PLATTER

12 oysters, whole lobster, 4 scallops on a half shell,
1/4 lb. king crab, 6 Sea of Cortez wild 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.

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

MAINE DIVER SCALLOPS

U10 dayboat scallops grilled or pan seared

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

ELITE PRIME NY STRIP (14 oz.)

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

CENTER CUT FILET MIGNON (8 oz.)

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
42.50

Scallop
10 ea

Crab Cake
24 ea

Shrimp Scampi
5 ea

Dessert Selection

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

DINNER ENHANCEMENTS

Refer to page 13

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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 CRISP YELLOWTAIL SNAPPER

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

SHRIMP COCKTAIL | \$4.90 ea

Sea of Cortez wild shrimp
with cocktail sauce

AHI TUNA RICE | \$6 ea

avocado, sesame, spicy aioli

EDNA'S PICNIC CHICKEN SNACK | \$5

herbs, spices, hot sauce, ranch dipping sauce

SMOKED TROUT DIP | \$5 ea

served on cracker

BAJA SHRIMP CEVICHE | \$6 ea

wild shrimp, cucumber, tomato,
cilantro, avocado, served with chip

MINI BLUE CRAB CAKES | \$10 ea

with Pommery Sauce

Raw and Sushi Display

Ask your event specialist for custom pricing quote.
Seafood items subject to change due to seasonality.

THE PAPAGO

6 oysters
half lobster
1/4 lb Alaskan king crab
4 scallops on a half shell
4 Sea of Cortez wild 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 Sea of Cortez wild 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
Chocolate Cake

—

\$13 per portion

SEASONAL GELATO

\$7 per guest

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BUCK & RIDER

LUNCH ONE

AVAILABLE WEEKDAYS 11AM-3PM

\$38 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

EMERALD COAST TUNA

tuna conserva, Beecher's smoked cheddar,
seasonal melon

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

Dessert

Enjoy dessert for an additional \$7.50 per portion

LUNCH ENHANCEMENTS

Refer to page 13

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BUCK & RIDER

LUNCH TWO

AVAILABLE WEEKDAYS 11AM-3PM
\$45 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

EMERALD COAST TUNA

tuna conserva, Beecher's smoked cheddar,
seasonal melon

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 CAKES 'THE LUNCH VERSION'

jumbo lump crab NO FILLERS!, pommery mustard,
farmers market vegetable

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

Dessert

Enjoy dessert for an additional \$7.50 per portion

LUNCH ENHANCEMENTS

Refer to page 13

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BUCK & RIDER

BRUNCH ONE

AVAILABLE WEEKENDS UNTIL 3PM
\$45 PER GUEST

Shareables

HOUSEMADE BISCUITS

rosemary, whipped honey butter

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

CRAB CAKE BENEDICT

fresh blue crab, spinach, hollandaise

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

Dessert

Enjoy dessert for an additional \$7.50 per portion

BRUNCH ENHANCEMENTS

Refer to page 13

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BUCK & RIDER

BRUNCH TWO

AVAILABLE WEEKENDS UNTIL 3PM
\$50 PER GUEST

Shareables

HOUSEMADE BISCUITS

rosemary, whipped honey butter

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

Dessert

Enjoy dessert for an additional \$7.50 per portion

BRUNCH ENHANCEMENTS

Refer to page 13

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.

ENHANCEMENTS FOR THE TABLE

Platters

THE PAPAGO PLATTER \$135 EA

6 oysters, half lobster, 4 scallops on a half shell,
1/4 lb. king crab, 4 Sea of Cortez wild shrimp

THE CAMELBACK PLATTER \$235 EA

12 oysters, whole lobster, 4 scallops on a half shell,
1/4 lb. king crab, 6 Sea of Cortez wild shrimp

GOLDEN OSETRA CAVIAR \$95 EA

Bulgaria 14g

Shareables

CRISPY BRUSSELS SPROUTS \$18

apple gastrique, almonds,
goat cheese dipping sauce

CRISPY CALAMARI POINT JUDITH, RI \$17

Thai dipping sauce, KILLER Louie dressing

TUNA CRISPY RICE \$18

#1 Bigeye tuna, avocado, sesame, spicy aioli

J.T.'S BROILERS \$23

six oysters on the half shell charbroiled
to perfection –just get them!

EDNA'S PICNIC CHICKEN SNACK \$14

herbs, spices, hot sauce, ranch dipping sauce

Sushi

HAMACHI CRUDO KAGOSHIMA, JP \$19

Thai chili sauce, ponzu

ALASKAN KING CRAB ROLL \$30

baked king crab, tuna, serrano pepper,
soy paper, avocado

DELUXE SPICY TUNA ROLL \$18

#1 Bigeye tuna, avocado, spicy aioli

CRUNCHY SHRIMP ROLL \$18

roasted almonds, avocado, spicy aioli,
serrano pepper

HAMACHI & SALMON ROLL \$18

Ora King salmon, hamachi, asparagus, soy paper

Table Side Mimosas

Enhance your celebration with table side mimosas!

Served with your choice of orange, cranberry, and grapefruit juice.

POGGIO COSTA PROSECCO ITALY \$46

THE DIVER BRUT CALIFORNIA \$46

M. HASLINGER BRUT CHAMPAGNE \$70

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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

Leah Triller
Ltriller@buckandrider.com
(480) 863-8844

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