

**BUCK & RIDER**

ABBY'S OYSTER BAR

# SPECIAL EVENT MENUS

Summer 2022 Sample Menus

Full Customization Available



**KATIE SAYLOR**

**DIRECTOR OF SALES & EVENTS**

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[BUCKANDRIDER.COM](http://BUCKANDRIDER.COM) | [@BUCKANDRIDER](https://www.instagram.com/BUCKANDRIDER)

**DINNER**

**PLATED DINNER ONE**

\$65 PER GUEST

**SERVED FAMILY STYLE**

**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 SELECTION**

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

**RIBEYE STEAK** (16oz.)

certified Angus beef, cut and aged to our specifications

**BBQ PORK RIBS**

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

**TODAY'S FRESH FISH**

flown in fresh daily and direct to our to chefs

**MARY'S PAN ROASTED CHICKEN**

sautéed greens, lemon, fresno chili, garlic

**SHRIMP SCAMPI RISOTTO\***

Mexican wild shrimp, mascarpone, garlic, fresh herbs

**DUNGENESS CRAB "WEDGE" \***

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

**OPTIONAL: MAKE IT A SURF AND TURF**

1/2 Lobster	30	Scallop	10 ea	Shrimp Scampi	3.90 ea
1/4 lb. King Crab	37.50	Crab Cake	22 ea		

**DESSERT SELECTION**

Chocolate Cake

Buck's Famous Lemon Meringue Pie

Ask about our seasonal dessert availability!



MENU ITEMS & PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY & SEASONALITY.  
PRICE DOES NOT INCLUDE 8.6% SALES TAX AND 24% TAXABLE SERVICE CHARGE.

DINNER

PLATED DINNER TWO

\$75 PER GUEST

SERVED FAMILY STYLE

FRESH PULL-APART DINNER ROLLS

Maldon sea salt

BAJA SHRIMP CEVICHE

Mexican wild shrimp, cucumber, tomato, cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltine crackers

SELECT ONE

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 SELECTION

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

Mexican wild shrimp, mascarpone, 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.)

certified Angus beef, cut and aged to our specifications

CENTER CUT FILET MIGNON (8oz.)

certified Angus beef, cut and aged to our specifications

OPTIONAL: 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

Chocolate Cake

Buck's Famous Lemon Meringue Pie

Ask about our seasonal dessert availability!



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DINNER

PLATED DINNER THREE

\$95 PER GUEST

APPETIZERS SERVED FAMILY STYLE

FRESH PULL-APART DINNER ROLLS

Maldon sea salt

BAJA SHRIMP CEVICHE

Mexican 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

ARCADIAN MIXED GREENS SALAD

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

CAESAR SALAD

sweet gem romaine, Parmesan Reggiano, hand-torn croutons

ENTRÉE SELECTION

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

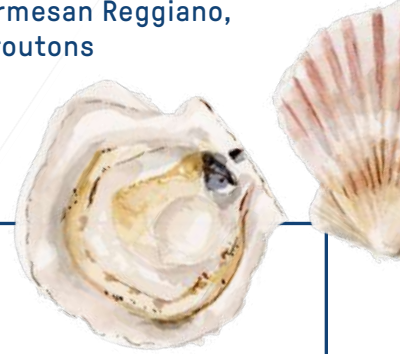
sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)

certified Angus beef, cut and aged to our specifications

CENTER CUT FILET MIGNON (8oz.)

certified Angus beef, cut and aged to our specifications



OPTIONAL: MAKE IT A SURF AND TURF

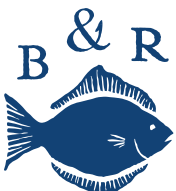
1/2 Lobster	30	Scallop	10 ea	Shrimp Scampi	3.90 ea
1/4 lb. King Crab	37.50	Crab Cake	22 ea		

DESSERT SELECTION

Chocolate Cake

Buck's Famous Lemon Meringue Pie

Ask about our seasonal dessert availability!



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**DINNER**

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**BUFFET DINNER**

\$80 PER GUEST

**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**

Mexican wild shrimp, mascarpone, garlic, fresh herbs

**PAN SEARED LOUP DE MER**

lemon caper beurre blanc

**MARKET VEGETABLE OF THE DAY**

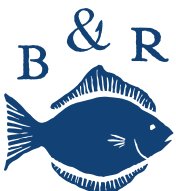
**DESSERT SELECTION**

SELECT 2

Chocolate Cake

Buck's Famous Lemon Meringue Pie

Ask about our seasonal dessert availability!



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## HORS D'OEUVRES

### TRAY PASSED OR DISPLAYED

**SOUP OF DAY | \$4 ea**  
seasonal

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

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

**SHRIMP COCKTAIL | \$4 ea**  
rocky point shrimp accompanied by  
classic cocktail sauce

**SMOKED TROUT | \$4 ea**  
served on cracker

**MINI BEIGNET | \$4 ea**  
a New Orleans classic

### RAW BAR AND SUSHI DISPLAY

Ask your sales person 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

**SEASONAL PIE OR CAKE**  
**CHOCOLATE 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

Customize your dessert offerings with LGO Cake Shop!  
Ask your sales person and create your own display.



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**LUNCH**

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**LUNCH ONE**

AVAILABLE WEEKDAYS 11AM-3PM

\$32 PER GUEST

**SELECT ONE**

**CAESAR SALAD**

sweet gem romaine, Parmesan Reggiano,  
hand-torn croutons

**ARCADIAN MIXED GREENS SALAD**

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

**ENTRÉE SELECTION**

**VEGETABLE ROLL**

beets, asparagus, avocado, yuzu kosho

**CRUNCHY SHRIMP ROLL**

roasted almonds, avocado, spicy aioli

**TUNA TATAKI**

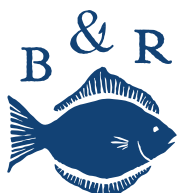
seared sushi grade ahi tuna, avocado,  
tomatillo crema, cilantro

**GRILLED FISH TACOS**

hand pressed tortilla, avocado, tomatillo crema, cilantro

**A.O.B. CHEESEBURGER**

certified Angus beef, Beecher's smoked cheddar,  
crispy onion



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## LUNCH

### LUNCH TWO

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



#### SERVED FAMILY STYLE

##### BAJA SHRIMP CEVICHE

Mexican wild shrimp, cucumber, tomato, cilantro, avocado

##### SMOKED TROUT DIP

Ducktrap farms trout, saltine crackers, watermelon radish

#### ENTRÉE SELECTION

##### YELLOWTAIL & SALMON ROLL

Ora King salmon, yellowtail, 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

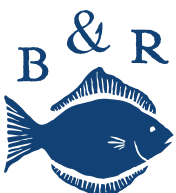
heirloom tomatoes, bacon, local greens, tartar sauce, LGO English muffin, fries

##### A.O.B. BURGER

smashed 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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**BRUNCH**

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**BRUNCH ONE**

AVAILABLE WEEKENDS UNTIL 3PM  
\$32 PER GUEST

**SHARED STARTERS**

**BEIGNETS**

a New Orleans classic

**BAJA SHRIMP CEVICHE**

Mexican wild shrimp, cucumber, tomato, cilantro, avocado

**ENTRÉE SELECTION**

**CALIFORNIA AVOCADO TOAST WITH FRIED EGG**

grilled sourdough, heirloom baby tomatoes, burrata, herbs

**SPANISH CRAB & EGGS**

chorizo, Jumbo lump crab, avocado, Spanish tomato sauce

**FARMER'S VEGETABLE HASH**

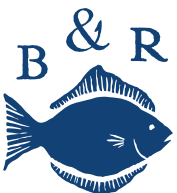
selection of farmers market vegetables,  
sunny side egg, chimichurri, LGO english muffin

**COWBOY SKILLET**

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

**NEW ORLEANS SHRIMP & GRITS**

Marsh Hen Mill grits, Mexican wild shrimp,  
cheddar, bacon



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**BRUNCH**

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**BRUNCH TWO**

AVAILABLE WEEKENDS UNTIL 3PM

\$38 PER GUEST

**SHARED STARTERS**

**BEIGNETS**

a New Orleans classic

**BAJA SHRIMP CEVICHE**

Mexican wild shrimp, cucumber, tomato, cilantro, avocado

**SMOKED TROUT DIP**

Ducktrap farms trout, saltine crackers, watermelon radish

**ENTRÉE SELECTION**

**CITRUS CURED SALMON TOAST**

noble bread, scrambled eggs, herb creme fraiche

**FARMER'S VEGETABLE HASH**

selection of farmers market vegetables,  
sunny side egg, chimichurri, LG0 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



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## GROUP DINING & EVENT POLICIES

### FOOD & BEVERAGE MINIMUMS

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.

### ARRIVAL & DEPARTURE

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.

### DEPOSITS

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 event. 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.

### QUESTIONS? GET IN TOUCH

Katie Saylor  
Director of Sales & Events  
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