Thank you for considering La Grande Orange for your event!

La Grande Orange Grocery & Pizzeria is an iconic, go-to restaurant in the Phoenix area, and has “practically reached historic status at this point,” according to The Arizona Republic. The big city bohemian vibe of the curated general store, wine shop, pizzeria, and breakfast community spot is perfect for your grab-and-go breakfast, coffee, lunch and dinner with the neighborhood.
The Popular Bar is the perfect space for receptions and networking events for up to 30 people, with a private bar and hi-top tables. Enjoy LGO Wines, craft beers and signature cocktails alongside LGO’s famous pizzas, dip platter, and more.
BUFFET SELECTION

FRUIT SALAD BOWL
with local organic fruit and crème fraîche

ASSORTED BREAKFAST PASTRIES
includes croissants, muffins, scones and gluten free muffins

SCRAMBLED EGGS
with fresh herbs

APPLEWOOD SMOKED BACON

ROASTED POTATO YANKS
with paprika and sour cream

BUFFET SELECTION

FRUIT SALAD BOWL
with local organic fruit and crème fraîche

BIRCHERMUESLI
chilled oats, yogurt, fruit, toasted almonds

LGO ENGLISH MUFFIN PLATTER
with preserves and butter

PANCAKE PLATTER
honey, crème fraîche

SMOKED SALMON PLATTER
smoked salmon, red onions, tomato, capers, cream cheese and levain

SCRAMBLED EGGS
with fresh herbs

SCHREINER’S CHICKEN SAUSAGE

OPTIONAL ENHANCEMENT

HOUSEMADE GLUTEN FREE GRANOLA
with fresh fruit and yogurt partfait | $3.75 each

*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.
BUFFET SELECTION

FRUIT SALAD BOWL
with local organic fruit and crème fraîche

MIXED GREENS SALAD
mixed greens, chopped fresh vegetables,
house vinaigrette

ASSORTED BREAKFAST PASTRIES
includes croissants, muffins, scones and gluten free muffins

COMMUTER SANDWICH
eggs, tomato, mayo on LGO english muffin with avocado

HOUSEMADE GLUTEN FREE GRANOLA
with fresh fruit and yogurt partfait

TWO PIZZAS FROM DAILY SELECTION

OPTIONAL ENHANCEMENT

CHEESE & FRUIT PLATTER
artisanal assorted cheeses | $9 per person

*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.
LUNCH BUFFET
Available any day after 11am
Replenished for 60 Minutes

OPTION 1 | $28

BUFFET SELECTION

CAESAR SALAD
romaine, croutons, parmesan, our caesar dressing

EVIL THAI PRINCESS CHICKEN SALAD
fresh greens, minced white meat chicken, lemongrass, peanuts, cilantro, red onions and bell peppers, spicy thai vinaigrette

ASSORTED SANDWICHES
ROTISSERIE TURKEY
avocado, tomato, lettuce, havarti, mustard and mayo
TUNA SALAD
tomato, cucumber, apple and greens
VEGETARIAN
tomato, cucumber, roasted peppers, greens, guacamole, herbed goat cheese and havarti

INDIVIDUAL BAGS OF ASSORTED CHIPS

ASSORTED COOKIES AND CHOCOLATE BROWNIES

OPTION 2 | $35

BUFFET SELECTION

CHOPPED TURKEY SALAD
tomato, avocado, bacon, pt. reyes blue cheese, cheddar, egg with ranch and house vinaigrette

MIXED GREENS SALAD
with cucumbers, carrots, tomatoes, house vinaigrette and ranch

ASSORTED SUSHI PLATTER
california roll, spicy tuna, shrimp and crab

SPICY CHICKPEA LETTUCE WRAPS
chickpeas, avocado, sundried tomato, crispy iceberg lettuce

SAMMY BOY TURKEY SANDWICH
prosciutto di san daniele, fresh rotisserie turkey, pesto, arugula, havarti, mayo on levain

ASSORTED CUPCAKES

GLUTEN FREE LEMON BARS
with almond crust

*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.
LUNCH BUFFET
Available Friday - Sunday after 11am
Replenished for 60 Minutes

OPTION 3 | $40

BUFFET SELECTION

CAESAR SALAD
romaine, croutons, parmesan, our caesar dressing

KALE & QUINOA SALAD
sunflower seeds, flame grapes, preserved lemon and fresh parmesan

DIP TRIO PLATTER
spicy pimento cheese, hummus and guacamole with vegetables and tortilla chips

3 ASSORTED PIZZAS

ROTISSERIE CHICKEN SANDWICH
LGO barbecue sauce, cole slaw

BABY OLDTIMERS

GLUTEN FREE CHOCOLATE HAZELNUT PAVE

VEGAN APPLE ALMOND COOKIES

*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.
APPETIZERS / HORS D’OEUVRES

**PER PERSON**
Replenished for up to 60 minutes

- **CHEESE & FRUIT PLATTER** $9
  artisanal assorted cheeses, grapes, strawberries, crackers

- **ANTIPASTO PLATTER** $12
  artisanal cheese, sliced meats, olives

- **TRIO DIP PLATTER** $9
  spicy pimento dip, guacamole, hummus, vegetables and mixed olives

- **HOUSEMADE HUMMUS** $5
  with baked crackers, vegetables and mixed olives

- **ASSORTED SUSHI AND SPRING ROLL PLATTER** $8

- **GULF SHRIMP CEVICHE** $7
  with house made tortilla chips

- **LGO SPICY CHICKEN WINGS** $18 per dozen
  grilled with blue cheese

**DESSERT SELECTION**
Per Dozen | Minimum order 1 dozen each

- **ASSORTED CUPCAKES** $48
- **ASSORTED GLUTEN FREE MACARONS** $36
- **ASSORTED SEASONAL MINI PIES** $48
- **GLUTEN FREE LEMON BARS** $48
- **CHOCOLATE HAZELNUT PAVE PETIT FOURS** $48
- **MINI GELATO COOKIE SANDWICHES** $48

A $2 per person cake cutting fee is applicable for any outside cakes served. If the cake is purchased from the Cake Shop, the fee is waived.

**PER PIECE**
Minimum order of 12 per item

- **SPICY CHICKPEA ENDIVE** $3 each
  chickpeas, avocados, sundried tomatoes

- **TUNA SALAD BITES** $3 each
  on cucumber

- **CAPRESE SKEWER** $3 each
  grape tomato, housemade fresh mozzarella, balsamic reduction

- **INGO’S DEVILED EGGS** $1.50 each

- **GUACAMOLE BLT TOAST** $3 each
  open-faced, apple smoked bacon, tomato

- **AVOCADO TOAST** $3 each
  sprouted rye toast, goat cheese

- **ROTISSERIE-ROASTED TURKEY FRENCH DIP SLIDER** $4.50 each
  french bread, havarti, aioli

- **ROTISSERIE CHICKEN SLIDER** $4.50 each
  Lgo housemade barbecue sauce, cole slaw

---

*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.
GROUP DINING & SPECIAL EVENTS

FOOD & BEVERAGE MINIMUM
We are excited to collaborate with you on a food and drink menu that is carefully curated for you and your guests. The food & beverage minimum (excludes tax and gratuity) will be established prior to your event. If the food & beverage minimum is not met, then the Host will be charged the remainder as an “event charge” to make up the difference.

SERVICE FEE
The final bill is subject to a 4% service fee and 8.6% sales tax, which applies costs associated to the event.

FINAL BILL
One final check will be presented to the Host or listed contact at the completion of your event unless otherwise noted prior to the event. Payment can be collected at the conclusion or will be charged to the credit card on file.

CANCELLATION & NO SHOW POLICY
Please keep in mind that we are scheduling dedicated staff for your event and are blocking out other groups from booking the same. Most large party’s book well in advance, so cancelling even a week before an event represents a lost opportunity for others. In the unfortunate situation that you must cancel or reschedule your event, kindly give 14 days’ advanced notice of your contracted reservation. Cancellation must be made in writing. Should you cancel your event without proper notice, a fee based on the food & beverage minimum will apply as outlined below.

-3 – 7 days in advance: 50% of total food/beverage minimum
-2 days to event date: 100% of total food/beverage minimum

Minimums of $1,500 or more:
-3 - 21 days in advance: 50% of total food/beverage minimum
-2 days in advance to event date: 100% of total food/beverage minimum

If you do not cancel or arrive for your event as scheduled, the balance of your food & beverage minimum (plus service fee and tax) is due by the end of the day of your confirmed reservation and will be charged to the credit card provided.

DEPOSIT
Our best servers, bartenders, and chefs are ready to take the lead to ensure your satisfaction. In order to secure the date and time of your event, a credit card authorization form and/or deposit is required at the time the contract is signed. Minimums of $1,500 or more:
-25% deposit is required at the time of contracting
-50% us due 21 days out
-Remaining balance 3 days prior

GUARANTEE POLICY
So that our culinary team may properly plan your event, a final guest count is due by noon 3 business days prior to the scheduled event date. After this time, the guest count may be increased but not decreased. All communications must be in writing and any adjustments will be considered a request and acknowledgement of the new guarantee count. Should a count not be received at the above time and date, guest counts per the contract will become the guaranteed number.

ARRIVAL & DEPARTURE
Once your reservation is made, we will set your tables aside, assign special staffing, and procure additional products to ensure your happiness. Please make sure every confirmed member of your party arrives on time so that we may honor your reservation. In order to respect the time of other guests waiting to enjoy themselves at Ingo’s Tasty Food we are unable to change your departure time the day of the event. If you end more than 15 minutes past your contracted time, you will be billed 10% of the minimum every 15 minutes.

GRATUITY
La Grande Orange does NOT add gratuity to any large parties. A suggested gratuity of 20% is always appreciated. Any compensation left for the Service Staff is at the Guest’s discretion.

DEIRDRE JAMES
SALES & MARKETING EVENTS DIRECTOR
DJAMES@LGOHOSPITALITY.COM / 602.396.5577