

GROUP DINING & SPECIAL EVENTS



4410 N. 40th St., Phoenix, AZ 85018







Thank you for considering La Grande Orange for your event!

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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.

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THE POPULAR BAR

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.





BREAKFAST BUFFET

Available any day before 12pm

Replenished for 60 Minutes

OPTION 1 | \$24



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

OPTION 2 | \$33



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

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OPTIONAL ENHANCEMENT

HOUSEMADE GLUTEN FREE GRANOLA

with fresh fruit and yogurt parfait | \$3⁷⁵ each

BRUNCH BUFFET

Available after 11am on Friday - Sunday

Replenished for 60 Minutes

OPTION 1 | \$33



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 parfait

TWO PIZZAS FROM DAILY SELECTION



OPTIONAL ENHANCEMENT

CHEESE & FRUIT PLATTER

artisanal assorted cheeses | \$9 per person

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

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,
preseeded 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

APPETIZERS / HORS D'OEUVRES

PER PERSON

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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

PER PIECE

Minimum order of 12 per item

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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 \$1⁵⁰ 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 \$4⁵⁰ each
french bread, havarti, aioli

ROTISSERIE CHICKEN SLIDER \$4⁵⁰ each
lgo housemade barbecue sauce, cole slaw

PER PIECE

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SELECTION OF PIZZAS
prices range from \$14-\$17 each | 10 slices each
PIZZAS AVAILABLE:
after 4pm Monday-Thursday
11am on Friday-Sunday

DESSERT SELECTION

Per Dozen | Minimum order 1 dozen each

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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.



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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.

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.

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.

Although unlikely, circumstances outside of our control may alter the careful planning and structuring of your event. Weather conditions and other Acts of God, governmental restrictions, civil commotion, etc., may require that we improvise an alternate accommodation. We will work with you and make every effort to plan the best alternative by rescheduling, restructuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement.

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SALES & MARKETING EVENTS DIRECTOR

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