GROUP DINING & SPECIAL EVENTS
Chelsea's Kitchen, found in an adobe brick building, could have been a 1940s dance hall. It’s now repurposed as a roadhouse celebrating the cuisine of the great American Southwest.

Showcasing the bounty of the region’s farms, ocean and pastures, Chelsea's Kitchen features a wood-burning rotisserie and grill, as well as a unique smoke yard that greets you upon your arrival. A full bar featuring craft beer and an extensive wine list is paired with a stunning outdoor patio and fireplace, delivering the best of casual modern dining for a one-of-a-kind Arizona experience.
THE FRONT PATIO

The front patio at Chelsea's is great for an intimate get-together. With a view of the greenery, fountain, and Smokeyard, you’ll get the full Chelsea's Kitchen experience without ever having to walk through the front doors. The front patio is ideal for a party of up to 32 seated (or 40 reception style), with high bar top tables.
Named one of Arizona's best places for patio dining, the back patio is a true Arizona experience. Next to the Arizona Canal, the patio has a wood-burning fireplace, bistro lights, as well as a mix of dinner tables, high top tables and semi-private bar seating. Ideal for a seated party of up to 95 and 125 reception style.

(tables cannot be moved)
Get the best of Chelsea's interior and exterior with a restaurant buyout. With indoor and outdoor fireplaces, a double-sided bar, give your guests an event they'll never forget. With this buyout, you can have up to 175 guests seated, or 250 guests reception style.

(Tables cannot be moved)

5040 N. 40th St., Phoenix, AZ 85018 / 602.957.2555 / chelseasgroup@lgohospitality.com / chelseaskitchenaz.com
**BRUNCH MENUS**
Up to 40 guests / Served Saturday & Sunday Open - 3:00pm

**STARTERS**
served family style

**GUACAMOLE & CHIPS**
charred tomatillo salsa. all house-made

**DEVILED EGGS**
a favorite. bacon optional

**ENTREE SELECTION**

**HUEVOS RANCHEROS***
los favoritos de roberto

**SANTA FE STYLE EGGS***
carne adovada, New Mexico red chile, kale, eggs over easy

**CHELSEA'S EGGS BENEDICT***
Canadian bacon, hollandaise sauce with La Grande Orange English muffin

**SHREDDED KALE & QUINOA SALAD**
sunflower seeds, grapes, real parmesan
optional: add rotisserie Jidori chicken white

**THE HOWIE BURGER***
LGO Reserve Angus Beef, havarti, gastrique onions, dijon sauce

**TACO PLATTERS:**
**GRILLED SWORDFISH**, **ahi tuna***, **VEGETARIAN** or **LGO RESERVE SHORT RIB**
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

**ENTREE SELECTION**

**CHILAQUILES***
baked tortillas, chicken, eggs, ranchero sauce, salsa verde

**SHORT RIB HASH***
potato, onion, carrot, two eggs over easy with La Grande Orange English muffin

**CHELSEA'S EGGS BENEDICT***
Canadian bacon, hollandaise sauce with La Grande Orange English muffin

**SHREDDED KALE & QUINOA SALAD***
sunflower seeds, grapes, real parmesan
optional: add rotisserie Jidori chicken white

**THE DEL MAR SALAD***
shrimp, crabmeat, iceberg, pico de gallo, avocado, olives

**CHELSEA'S CHEESEBURGER***
LGO Reserve Angus Beef, Russian dressing, served on a bun or leaf

**TACO PLATTERS:**
**GRILLED SWORDFISH**, **ahi tuna***, **VEGETARIAN** or **LGO RESERVE SHORT RIB**
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

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**ADD DESSERT COURSE FROM OUR DAILY SELECTION**

$9/PERSON

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guests can choose their entree during the dining experience / menu includes iced tea

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.
BRUNCH BUFFET
Minimum of 25 guests or $150 if less / Served Saturday & Sunday Open - 3:00pm

front patio and back patio buyouts / $59

REAL CORN BREAD W/GREEN CHILE
made here, gluten free and delicious!

DEVILED EGGS
a favorite, bacon optional

GUACAMOLE & CHIPS
charred tomatillo salsa. all house-made

SHREDDED KALE & QUINOA SALAD
sunflower seeds, grapes, real parmesan
optional: add rotisserie Jidori chicken white

CHELSEA’S EGGS BENEDICT*
Canadian bacon, hollandaise sauce with La Grande Orange English muffin

LEMON RICOTTA HOTCAKES*
with seasonal fruit and natural maple syrup

HARDWOOD GRILLED SALMON*
with market vegetables

TACO PLATTERS:
VEGETARIAN* OR LGO RESERVE SHORT RIB*
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

ROASTED POTATO YANKS
with paprika and sour cream

APPLEWOOD SMOKED BACON

FARMERS MARKET VEGETABLES

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LUNCH MENUS
Up to 40 guests / Served Monday - Friday Open - 3:00pm

option 1 / $42

FIRST COURSE
LGO CAESAR SALAD*
sweet gem romaine, parmesan reggiano, 
hand-torn croutons

TODAY'S SOUP
seasonal soup made fresh daily

ENTREE SELECTION
TACO PLATTERS:
GRILLED SWORDFISH*, AHI TUNA*, 
VEGETARIAN* OR LGO RESERVE SHORT RIB*
made-to-order corn tortillas, guacamole, 
pico de gallo and kale slaw
HARDWOOD GRILLED SALMON*
with market vegetables
PRIME RIB FROM OUR SMOKEYARD*
with market vegetables
SHREDDED KALE & QUINOA SALAD*
sunflower seeds, grapes, real parmesan 
optional: add rotisserie Jidori chicken white
CHELSEA'S CHEESEBURGER*
LGO Reserve Angus Beef, Russian dressing, 
served on a bun or leaf
VEGETARIAN BLACK BEAN BURGER*
made here, housemade nut cheese - spicy!

option 2 / $38

FIRST COURSE
LGO CAESAR SALAD*
sweet gem romaine, parmesan reggiano, 
hand-torn croutons
BRUSSELS SPROUT SALAD*
almonds, machego, dried berries, bacon 
optional

ENTREE SELECTION
TACO PLATTERS:
GRILLED SWORDFISH*, AHI TUNA*, 
VEGETARIAN* OR LGO RESERVE SHORT RIB*
made-to-order corn tortillas, guacamole, 
pico de gallo and kale slaw
SHREDDED KALE & QUINOA SALAD*
sunflower seeds, grapes, real parmesan 
optional: add rotisserie Jidori chicken white
CHELSEA'S CHEESEBURGER*
LGO Reserve Angus Beef, Russian dressing, 
served on a bun or leaf
VEGETARIAN BLACK BEAN BURGER*
made here, housemade nut cheese - spicy!

ADD DESSERT COURSE FROM OUR DAILY SELECTION $9/PERSON

guests can choose their entree during the dining experience / menu includes iced tea

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RECEPTION MENU PACKAGES

Replenished for 60 minutes / Minimum of 25 people or $150 fee if less

option 1 / $20

GUACAMOLE & CHIPS’ charred tomatillo salsa. all house-made
DEVILED EGGS’ a favorite. bacon optional
SMOKED IDAHO TROUT DIP* classic saltine crackers, watermelon radish
REAL CORN BREAD W/ GREEN CHILE’ made here, gluten free and delicious!

option 2 / $30

GUACAMOLE & CHIPS’ charred tomatillo salsa. all house-made
CHERRY TOMATO & FRESH MOZZARELLA SKEWER’ basil, balsamic
SMOKED IDAHO TROUT DIP* classic saltine crackers, watermelon radish
REAL CORN BREAD W/ GREEN CHILE’ made here, gluten free and delicious!
PULLED PORK SLIDERS housemade bbq sauce, gastrique onions

option 3 / $40

GUACAMOLE & CHIPS’ charred tomatillo salsa. all house-made
TUNA TARTARE’ guacamole, cucumber slice
DEVILED EGGS’ a favorite. bacon optional
GREEN CHILE CORN DIP’ red onion, cotija, mexican oregano, cilantro, lime
SHAVED SMOKED BEEF TENDERLOIN CROSTINI goat cheese, gastrique onions
BRAISED SHORT RIB MINI TACO’ pico de gallo, guacamole

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A LA CARTE HORS D'OEUVRES

Buffet or tray passed / Available in quantities of 12

- Cherry Tomato, Fresh Mozarella, Basil and Balsamic Skewer $3 each
- Tuna Tartare and Guacamole on cucumber slice $4 each
- Chilled Shrimp with cocktail sauce and horseradish $4 each
- Deviled Eggs with or without bacon $1.50 each
- Smoked Idaho Trout Dip on Endive with watermelon radish $4 each
- Vegetarian Stuffed Mushroom Caps $3 each
- Pulled Pork Sliders with Cole Slaw $5 each
- Braised Short Rib Mini Taco with pico de gallo and guacamole $5 each
- Shaved Smoked Beef Tenderloin on Crostini with goat cheese and gastrique onions $4 each

DESSERT SELECTION

Flourless Chocolate Pave Petit Fours $3.95 each
Key Lime Tarts $3.50 each
Assorted Cupcakes $48/dozen
Assorted Mini Pies $48/dozen

Gelato Bar $12/person
Grateful Spoon Gelato: vanilla, chocolate, vegan strawberry and pistachio
Toppings: chocolate sauce, toasted almonds, toasted coconut and crème anglai

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PLATED DINNER
Up to 40 guests / Served Nightly from 4pm - Close

option 1 / $70

STARTERS
served family style

REAL CORN BREAD W/GREEN CHILE
made here, gluten free and delicious!

FIRST COURSE
LGO CAESAR SALAD*
sweet gem romaine, parmesan reggiano, hand-torn croutons
TODAY’S SOUP
seasonal soup made fresh daily
BRUSSELS SPROUT SALAD*
almonds, machego, dried berries, bacon optional

ENTREE SELECTION
TACO PLATTERS:
GRILLED SWORDFISH*, AHI TUNA*, VEGETARIAN*, OR LGO RESERVE SHORT RIB*
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw
CHELSEA’S CHEESEBURGER*
LGO Reserve Angus Beef, Russian dressing, served on a bun or leaf
VEGETARIAN BLACK BEAN BURGER*
made here, housemade nut cheese - spicy!
FISH OF THE DAY
fresh and sustainable seafood flown in daily

DESSERT SELECTION
KEY LIME PIE
RED VELVET CAKE
GRATEFUL SPOON GELATO

option 2 / $55

STARTERS
served family style

REAL CORN BREAD W/GREEN CHILE
made here, gluten free and delicious!

FIRST COURSE
MIXED GREEN SALAD
fresh vegetables with champagne vinaigrette

ENTREE SELECTION
TACO PLATTERS:
GRILLED SWORDFISH*, AHI TUNA*, VEGETARIAN*, OR LGO RESERVE SHORT RIB*
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

DESSERT SELECTION
KEY LIME PIE
RED VELVET CAKE
GRATEFUL SPOON GELATO

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## FIRST COURSE

**ARCADIA MIXED GREENS SALAD**
almonds, manchego, dried berries with champagne vinaigrette

## ENTREE COURSE

**SURF & TURF TACO PLATTER***
whole smoked tenderloin cooked to medium rare and sliced served with French braised shrimp / made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

**SEASONAL VEGETARIAN ENTREE**
MARKET VEGETABLE OF THE DAY
served family style per table

## DESSERT COURSE

**DESSERT TRIO**
with Chelsea’s Kitchen Key Lime Pie Bite
Red Velvet Baby Cake
Vegan Strawberry Gelato

## STARTERS

**REAL CORN BREAD W/GREEN CHILE**
made here, gluten free and delicious!

**CHICKEN NACHITOS**
house made guacamole, salsa and chicken

**DEVILED EGGS**
a favorite, bacon optional

**SMOKED IDAHO TROUT DIP***
classic saltine crackers, watermelon radish

## ENTREE SELECTION

**HARDWOOD GRILLED SALMON**
with colcannon potato

**PRIME RIB FROM OUR SMOKEYARD**
with colcannon potato

**SEASONAL VEGETARIAN ENTREE**
MARKET VEGETABLE OF THE DAY
served family style per table

## DESSERT SELECTION

**RED VELVET CAKE**
with cream cheese buttercream

**GRATEFUL SPOON GELATO**

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DINNER BUFFET

Minimum of 25 guests or $150 if less / Available Daily 4pm - Close / Replenished for 60 minutes

front patio and back patio buyouts / $95

ARCADIA MIXED GREENS SALAD
almonds, manchego, dried berries with champagne vinaigrette

SHREDDED KALE & QUINOA SALAD
sunflower seeds, grapes, real parmesan

TACO PLATTERS:
GRILLED SWORDFISH, VEGETARIAN, LGO RESERVE SHORT RIB
made-to-order corn tortillas, guacamole, pico de gallo and kale slaw

CHEF CARVING STATION:
PRIME RIB
served with au jus and horseradish cream

ROTISSERIE CHICKEN

FRESH ROLLS

BACON GREEN CHILE BAKED MACARONI & CHEESE

VEGETABLE MEDLEY OF THE DAY

COLCANNON POTATOES

CHELSEA'S KEY LIME PETIT FOURS

RED VELVET CUPCAKES
with cream cheese buttercream

FLOURLESS CHOCOLATE PAVE PETIT FOURS

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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 $10,000 or more:
- 25% deposit is required at the time of contracting
- 50% 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 Chelsea's Kitchen, 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
Chelsea's Kitchen 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.

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 $10,000 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, re structuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement. For all groups with a minimum of less than $10,000, a credit card authorization is required at the time of booking.

Deirdre James
Sales & Marketing Events Director
Djames@lgohospitality.com / 602.396.5577