

# ARCADIA ROOM private venue

*Night*

#### AMMENITIES

Valet Parking may be available at no charge

Facility Rental and Bartender Fee - waived

\*\*Prices above do not include 9.3% tax and service charge of 20%\*\*

Surround Sound Music -client may provide ipod

Wireless Microphone

Final Menu due 10 days before event

Final Guest Count due 3 days before event

We are happy to accommodate guests with food allergies and dietary needs

*Quote good for 30 days*

***For further information please contact Jane Clark, Director of Sales & Special Events***

***3950 E. Campbell Ave., Phoenix, AZ 85018***

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**COCKTAIL RECEPTION**  
**HOR D'OEUVRE PLATTERS**

**Guacamole & Chips**

*house-made charred tomato salsa*

**Assorted Bruschetta**

*apple/fig/brie, tomato/basil, roasted artichoke, white bean*

**Arcadia Room Cheese Collection**

*domestic & imported cheeses, seasonal fruit, candied nuts, artisan breads/crackers*

**Vegetable “Crudo”**

*raw seasonal vegetables, house-made ranch dip*

**Antipasto**

*grilled & roasted seasonal vegetables, imported cured meats*

**Tour of the Mediterranean**

*white bean hummus, cured olive mix, babaganoush, tatziki, toasted pita*

**Tuna Tartare & Guacamole**

*crisp radish, soy-lime vinaigrette, house-made tortillas*

**Shrimp Ceviche**

*haas avocado, jicama, lime, house-made tortillas*

**Herb Crusted New Zealand Lamb “Lollipops”**

**Baked BBQ Chicken Wings**

*traditional accompaniments*

**LGO Pizzeria “Bites”**

*selection of our pizza*

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## **BUILD YOUR OWN STATIONED DINNER**

### **SALAD**

#### **LGO Caesar**

*whole leaf romaine, reggiano parmesan, house-made croutons, caesar dressing, caesar dressing*

#### **Sonoma Garden**

*crisp romaine, tomato, beets, dates, roasted peppers, goat cheese, almonds, orange-poppy seed dressing*

#### **Petit Spinach**

*point Reyes blue cheese, roasted pecan vinaigrette*

#### **Brussel Sprout**

*smoked bacon, toasted almonds, manchego*

#### **Baby Spinach Apple & Pecan**

*apples, dried cranberries, manchego, roasted pecan vinaigrette*

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### **SLIDERS**

*Each order includes two per person and seasonal vegetable*

#### **Arcadia Room Signature Braised Short Rib Slider**

*russian dressing*

#### **Vegetarian Slider**

*grilled seasonal organic vegetables, sharp cheddar, russian dressing*

#### **Ahi Tuna Slider**

*"best-ever" pan seared, soy glaze, haas avocado*

#### **The Rubeen**

*so good you will name your first born after it!*

#### **Pulled Pork**

*on potato roll*

#### **Burger**

*on kings hawaiian bread*

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### **TACO**

#### **Grilled Ahi Tuna**

*sushi grade tuna, chipotle aioli*

#### **Swordfish**

*hardwood grilled, guaranteed best in town!*

#### **Dr. B's Vegetarian**

*grilled/roasted seasonal organic vegetables*

#### **Beef Short Ribs**

*a chelsea's specialty with pico de gallo*

#### **Moroccan Chicken**

*a chelsea's specialty with pico de gallo*

*all selections include homemade tortillas, guacamole, pico de gallo, rice & beans*

**BUILD YOUR OWN STATIONED DINNER--continued**

**PIZZA**

**Classic Margherita**

*roasted tomatoes, premium cheese blend, house-made mozzarella, basil*

**Mushroom**

*sautéed crimini, button, oyster mushrooms, sweet onion, shaved fennel*

**Gladiator**

*schreiner's sausage, pepperoni, premium cheese blend, red sauce*

**Roasted Corn**

*laura chenel goat cheese, corn, roasted tomatoes, basil*

**Avocado**

*avocado, tomato, basil, lemon zest*

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**PETITE ENTRÉE**

**Dixie Pan Fried Chicken**

*chelsea's specialty*

**Mesquite Grilled Scottish Salmon**

*rice, vegetable, sweet miso*

**Roasted Prime Rib of Beef**

*chelsea's specialty*

**Chelsea's Beef Short Ribs**

*red wine jus, fresh herb*

**Vegetable Lasagna**

*radio milano classic*

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**DESSERT**

**Grateful Spoon Gelato**

**Red Velvet Cake**

**Olive Oil Cake**

**Peanut Butter Bites**

**Red Velvet Cupcakes**

**Double Chocolate Ganache Bites**

**Seasonal Pies**

### **3-COURSE DINNERS**

Served with Artisan Bread and Iced Tea or Freshly Brewed Coffee

### **ACCOMPANIMENTS**

*pre-select three*

#### **LGO Caesar**

*whole leaf romaine, house made croutons, reggiano parmesan, caesar dressing*

#### **Wedge**

*iceberg, maytag blue cheese, tomatoes, smoked bacon, red onions*

#### **Sonoma Garden**

*crisp romaine, tomato, beets, dates, roasted peppers goat cheese, almonds, orange poppy seed dressing*

#### **Brussel Sprout**

*smoked bacon, toasted almonds, manchego*

#### **Baby Spinach Apple & Pecan**

*apples, dried cranberries, manchego, roasted pecan vinaigrette*

#### **Mixed Greens Salad**

*tomato, cucumber, ranch and vinaigrette dressings*

#### **Not-so-Sweet Potatoes**

*sans marshmallow*

#### **Smashed Red Potatoes**

*house made, skins on*

#### **Forbidden Rice**

*deep purple, nutty*

#### **Traditional Risotto**

*with parmesan reggiano*

#### **Winter Squash**

*simply roasted*

#### **Grilled Asparagus**

*with shaved asiago*

#### **Roasted Corn**

*with chili lime butter*

#### **Seasonal Roasted Vegetables**

*from local farmers*

**ENTRÉE**

*pre-select two*

**Wood-Fire Rotisserie Chicken**  
*pan drippings*

**Mesquite Grilled Scottish Salmon**  
*sweet miso*

**Roasted Prime Rib of Beef**  
*chelsea's specialty*

**Chelsea's Beef Short Ribs**  
*red wine jus, fresh herb*

**Vegetable Lasagna**  
*radio milano classic*

**Roasted Pork Loin**  
*apple cider reduction*

**Seared Scallops**  
*with roasted tomato butter sauce*

**Grilled Shrimp**  
*aglio y olio*

**DESSERT AND COFFEE**

*pre-select one*

**Grateful Spoon Gelato**  
**Red Velvet Cake**  
**Olive Oil Cake**  
**Peanut Butter Bites**  
**Red Velvet Cupcakes**  
**Double Chocolate Ganache Bites**  
**Seasonal Pies**

## BEVERAGE PRICING

### HOSTED OR CASH WELL BAR / PAID ON CONSUMPTION

**Well Liquor**  
*\$8 ++ per drink*

**Red & White Wine**  
*\$8 ++ per drink*

**Martini**  
*\$9 ++ per drink*

**Champagne / Mimosa**  
*\$8 ++ per drink*

**Draft Beer**  
*\$6 ++ per drink*

**Assorted Soft Drink & Mineral  
Water**  
*\$3 ++ per drink*

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### SPECIALTY DRINKS / PAID ON CONSUMPTION

**CK White Sangria**  
*\$8 ++ per drink*

**Shaken Lemonade**  
*\$8 ++ per drink*

### BAR PACKAGES

#### HOSTED WELL BAR

*Includes Spirits, Draft Beer, House Wine  
and N/A Beverages*

**Two Hour**  
*\$16++ per guest*

**Three Hour**  
*\$22 ++ per guest*

**Four Hour**  
*\$27 ++ per guest*

**Five Hour**  
*\$35++ per guest*

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### BEVERAGES

**Freshly Brewed Coffee**  
*\$25 ++ per gallon*

**Orange Juice or Lemonade**  
*\$20 ++ per gallon*

**Freshly Brewed Iced Tea**  
*\$20 ++ per gallon*