Thank you for considering La Grande Orange Café for your event!

We're proud to call Pasadena’s historic 1934 Del Mar Train Station home. What was once the stepping off point for the stars of Hollywood’s Golden Age like Clark Gable, Mae West and Will Rogers is now a testament to American cooking.

We keep it simple here at LGO Café, so anyone can find a bite to enjoy — but it’s always thoughtful. We let quality ingredients do the heavy lifting, from the local farmers market to our LGO Reserve Beef, creating this regionally inspired take on American classics.

260 w raymond ave, pasadena, ca 91105 | 626.356.4444 | cafegroup@lgohospitality.com | lgostationcafe.com
Voted Best in Pasadena, our cafe patio is where you celebrate in style. You can enjoy the stunning Los Angeles weather while you sip our famous Café White Sangria and enjoy a custom buffet or plated dinner created just for you and your party. Our patio is fully customizable for parties from 15 to 75 guests.
In The Otis Bar, you can enjoy our handcrafted signature cocktails, LGO curated wine list and local craft beers. Overlooking the historic Del Mar Train Station, The Otis Bar is available for your next event of up to 40 guests.
Our Luggage Room has a cool, retro vibe with its own bar & pizza oven. Seats up to 60 guests. The LR Patio seats up to 35 guests.
# Plated Café Brunch

**Option 1 | $40**

**Starters**

- served family style

| Deviled Eggs<sup>GF</sup> (bacon optional) |

**Entrée Selection**

- **Short Rib Hash**<sup>GF</sup>
  
mire poix. two eggs over easy
  house-made english muffin

- **Chilaquiles**<sup>GF</sup>
  
baked tortillas. chicken. over easy egg
  ranchero. salsa verde. pico de gallo

- **Eggs Benedict**
  
house-made english muffin. spinach
  hollandaise. with or without ham

- **Lemon Ricotta Pancakes**<sup>GF</sup>
  
pasadena farmers market fruit. crème fraîche. mint

- **Huevos Rancheros**<sup>GF</sup>
  
the classic. roasted potato yanks. runny egg

**Option 2 | $50**

**Starters**

- served family style

| Deviled Eggs<sup>GF</sup> (bacon optional) |
| Guacamole & Chips<sup>GF</sup> |

| charred tomatillo salsa. all house-made |

**Entrée Selection**

- **Classic French Omelet**<sup>GF</sup>
  
spinach. trois fromage blanc. fresh herbs

- **Huevos Rancheros**<sup>GF</sup>
  
the classic. roasted potato yanks. runny egg

- **Prime Rib French Dip**<sup>GF</sup>
  
LGO Reserve beef. baguette. mayo. au jus
  served with french fries

- **Smoked Salmon Benedict**
  
thinly sliced smoked salmon. spinach. hollandaise

- **Short Rib, Veggie, or Swordfish Tacos**<sup>GF</sup>
  
served with fresh tortillas. guacamole. pico de gallo
  choice of side

- **Chilaquiles**<sup>GF</sup>
  
baked tortillas. chicken. over easy egg
  ranchero. salsa verde. pico de gallo

**Add Dessert Course from Our Daily Selection $9/Person**

Guests can choose their entree during the dining experience.

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*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 CAFÉ BRUNCH
Minimum of 25 guests, if below the minimum a $150 fee will be applied
Served Saturday - Sunday Open - 2:30pm | Replenished for 60 minutes

OPTION 1 | $45

Huevos RancherosGF
the classic. roasted potato yanks. runny egg

OR

ChilaquilesGF
baked tortillas. chicken. eggs. ranchero sauce. salsa verde

Lemon Ricotta Pancakes
Scrambled Eggs
Applewood Smoked Bacon
Roasted Potato ‘Yanks’
House-made English Muffins
with preserves and butter

Fresh Fruit

Mini French Sea Salt Chocolate Chip Cookies

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PLATED CAFÉ LUNCH
Up to 40 guests | Served Monday - Friday 11am - 3pm

STARTERS
served family style
Pepperoni Pizza
Guacamole & Chips

ENTRÉE SELECTION
Short Rib*, Veggie, or Shrimp Tacos* GF
served with fresh tortillas. guacamole. pico de gallo
choice of side

Green Chili Burger GF
grated tillamook. red onion. anaheim peppers
lettuce. mayo
choice of fries or kale salad

“The Misfit” Crispy Chicken Sandwich GF
jidori chicken. green cabbage slaw
house pickles. spicy mayo
choice of fries or kale salad

Prime Rib French Dip* GF
LGO Reserve beef. baguette. mayo. au jus
choice of fries or kale salad

Luggage Room Chopped Salad GF
lettuce blend. olives. pistachios. golden raisins
cucumbers. cheese blend. salumi
champagne vinaigrette

* indicates $8 upcharge

ADD DESSERT COURSE FROM OUR DAILY SELECTION $9/PERSON

guests can choose their entree during the dining experience

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PLATED CAFÉ LUNCH
Up to 40 guests | Served Monday - Friday 11am - 3pm

OPTION 3 | $50

STARTERS
served family style

Del Mar Shrimp CevicheGF
shrimp. red onion. tomato. cilantro. avocado. tortilla chips

Deviled EggsGF
a cafe favorite. bacon optional

ENTRÉE SELECTION

Short Rib*, Veggie, or Ahi Tuna Tacos GF
served with fresh tortillas. guacamole. pico de gallo
choice of side

Shredded Kale & Quinoa SaladGF/V
red flame grapes. red bell peppers. sunflower seeds
preserved lemon. parmesan. manchego

CheesburgerGF
grated tillamook. red onion. anaheim peppers
lettuce. mayo
choice of fries or kale salad

“The Misfit” Crispy Chicken SandwichGF
jidori chicken. green cabbage slaw.
house pickles. spicy mayo
choice of fries or kale salad

Prime Rib French DipGF
LGO Reserve beef. baguette. mayo. au jus
choice of fries or kale salad

ADD DESSERT COURSE FROM OUR DAILY SELECTION $9/PERSO

guests can choose their entree during the dining experience

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PLATED CAFÉ LUNCH
Up to 40 guests | Served Monday - Friday 11am - 3pm

OPTION 4 | $55

STARTERS
served family style

Chicken Nachitos<sup>GF</sup>
guacamole. pico de gallo. salsa. sour cream. fresno chilis
choice of chicken and green chili

Deviled Eggs<sup>GF</sup>
a cafe favorite. bacon optional

Chicken Wings
baked then grilled with Maytag bleu cheese

ENTRÉE SELECTION

Veggie Chopped Salad<sup>GF/V</sup>
lettuce blend. olives. pistachios. golden raisins
cucumbers. cheese blend. champagne vinaigrette

Green Chili Burger<sup>GF</sup>
grated tillamook. red onion. anaheim peppers
lettuce. mayo
choice of fries or kale salad

Scottish Salmon<sup>GF</sup>
guaranteed to please
choice of side

“Open Face” Prime Rib<sup>GF</sup>
LGO Reserve beef. baguette. mayo. au jus
choice of fries or kale salad

ADD DESSERT COURSE FROM OUR DAILY SELECTION $9/PERSON

guests can choose their entree during the dining experience

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BUFFET CAFÉ LUNCH

Minimum of 25 guests, if below the minimum a $150 fee will be applied
Served Monday - Friday 11am - 3pm | Replenished for 60 minutes

BUFFET 1 | $55

Guacamole & Chips GF/V
Deviled Eggs GF
Del Mar Shrimp Ceviche
Bacon Wrapped Dates
Shredded Kale & Quinoa Salad GF/V

BUILD YOUR OWN TACO:
- Short Rib, Swordfish, or Veggie GF

Key Lime Pie

ENHANCEMENT: ($15 per person)
- Carved Prime Rib of Beef

BUFFET 2 | $60

Deviled Eggs GF

Luggage Room Chopped Salad GF
Authentic Georgia Crispy Chicken GF
Crispy Brussels Sprouts
Mashed Potatoes
Macaroni & Cheese
Red Velvet Cake

ENHANCEMENT: ($15 per person)
- Carved Prime Rib of Beef

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PLATED CAFÉ DINNER
Up to 40 guests | Available after 4pm daily

OPTION 1 | $50

STARTER SELECTION
(host selects one:)

Brussels Sprout Salad*GF
brussel leaf. manchego. dried berries. almonds. bacon

Mixed Greens Salad
mixed greens. champagne vinaigrette

ENTRÉE SELECTION

Short Rib, Veggie, or Shrimp Tacos*GF
made to order tortillas. guacamole. pico de gallo
choice of side

Authentic Georgia Crispy Chicken*GF
herbs. spices
served with mashed potatoes

Scottish Salmon*GF
guaranteed to please
served with brussels sprouts

DESSERT SELECTION

Host selects one:

Key Lime Pie
OR
Red Velvet Cake

OPTION 2 | $55

STARTER SELECTION
(host selects one:)

Brussels Sprout Salad*GF
brussel leaf. manchego. dried berries. almonds. bacon

Signature Caesar Salad
sweet gem romaine. torn sourdough. parmesan reggiano

ENTRÉE SELECTION

Scottish Salmon*GF
guaranteed to please
served with brussels sprouts

“The Duke” Filet Mignon*GF
LGO Reserve beef. steak sauce house compound butter
served with mashed potatoes

“Open Face” Prime Rib
au jus. toasted baguette.
served with french fries

*indicates $10 upcharge

DESSERT SELECTION

Host selects one:

Key Lime Pie
OR
Red Velvet Cake

GUESTS CAN CHOOSE THEIR ENTREES DURING THE DINING EXPERIENCE

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STARTERS (SERVED FAMILY STYLE)
Del Mar Shrimp Ceviche
with house-made tortilla chips
Deviled EggsGF
a cafe favorite. bacon optional

SALAD COURSE
Signature Caesar Salad
sweet gem romaine. torn sourdough parmesan reggiano

ENTRÉE SELECTION
Scottish SalmonGF
guaranteed to please
served with brussels sprouts
“The Duke” Filet MignonGF
LGO Reserve beef. steak sauce. house compound butter served with mashed potatoes
“Open Face” Prime Rib
au jus. toasted baguette served with french fries

DESSERT SELECTION
Host selects one:
Key Lime Pie
OR
Red Velvet Cake

GUESTS CAN CHOOSE THEIR ENTRÉES/DESSERT DURING THE DINING EXPERIENCE

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<tr>
<th>PLATED CAFÉ DINNER</th>
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<tr>
<td>For parties of any size</td>
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<thead>
<tr>
<th>OPTION 5</th>
<th>$75</th>
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</thead>
<tbody>
<tr>
<td><strong>STARTERS (SERVED FAMILY STYLE)</strong></td>
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<tr>
<td>Del Mar Shrimp Ceviche</td>
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<td>served with house-made tortilla chips</td>
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<tr>
<td>Crispy Brussels Sprouts</td>
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<td>with spicy aoili sauce</td>
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<td>Bacon Wrapped Dates</td>
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<td>goat cheese almond filling</td>
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<td>topped with balsamic reduction</td>
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<td>served with fries</td>
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<tr>
<td>Shrimp or Veggie Tacos GF</td>
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<tr>
<td>made to order tortillas. guacamole. pico de gallo</td>
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<td>Vegetarian Black Bean Burger GF/V</td>
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<td>house-made cashew cheese. lettuce. tomato</td>
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<td>house pickles. served with fries or kale salad</td>
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<tr>
<td>guests order one:</td>
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<td>Key Lime Pie or Red Velvet Cake</td>
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<tr>
<th>OPTION 6</th>
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<td><strong>SOUP COURSE</strong></td>
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<td>French Onion Soup</td>
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<td>cucumbers. cheese blend. champagne vinaigrette</td>
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<tr>
<td>Kale &amp; Quinoa Salad GF/V</td>
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<tr>
<td>red flame grapes. red bell peppers. sunflower seeds</td>
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<td>preserved lemon. parmesan. manchego</td>
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<td>Brussels Sprout Salad GF/V</td>
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<td>brussel leaf. manchego. dried berries. almonds. bacon</td>
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| GUESTS CAN CHOOSE THEIR ENTREES/DESSERT DURING THE DINING EXPERIENCE |

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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
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% is 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 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 LGO Café, 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
LGO Café 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 10.25% sales tax. The service fee pays for the associated operating costs.

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