

December 25, 2021

# CHRISTMAS in the desert

### **BUFFET PRICING**

Adult: \$75 Child (Age 10 & under): \$39

Drinks Included: Lemonade, Iced Tea, Water, Coffee

#### **RESERVATION TIMES**

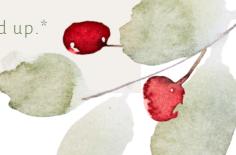
11am | 1pm | 3pm

## **CONTACT INFORMATION**

aboudoin@craftculinary.com 520-883-3046

\*Discounts for Turquoise membership and up.\*

\*No discount coupons accepted.\*



## MAINS

#### BEEF WELLINGTON, SERVED WITH AU JUS

Classic Beef Wellington dish with a savory Mushroom Filling and Flaky and Buttery Crust

#### APRICOT GLAZED TURKEY, SLICED TO ORDER (GF/DF)

Sweet apricot glaze over perfectly roasted whole turkey, served w/ spicy turkey gravy

#### SOUTHWEST MUSHROOM AND BLACK BEAN TAMALE (GF/VEGAN)

Served with vegan mole, with your choice of pico de gallo, red or green salsa or cabbage as toppings

## STARTER/SIDES

#### GREEN CHILI POTATO AU GRATIN

A classic with Sonoran Desert twist, creamy with a very mild spice

#### BUTTERNUT SQUASH AND GARLIC BASIL RISOTTO (GF/V)

Creamy arborio rice, stewed w/ butternut squash

#### CRANBERRY AND APPLE STUFFING (V)

Delicious Christmas staple topped with pecans and seasoned with a hint of sage

#### GREEN BEAN AND MUSHROOM BAKE (GF)

French cut green beans in a creamy mushroom gravy made with rice flour

#### CHILTEPIN AND AGAVE GLAZED RAINBOW CARROTS (GF/DF/V)

Baby carrots glazed w/a sweet and slightly spicy finish

#### SHRIMP CEVICHE (GF, DF)

Layers of citrus marinated shrimp, tomatoes, cucumber, avocado and scallions, accompanied by freshly fried corn tortilla chips

# STARTER/SIDES

#### GRILLED VEGETABLE CRUDITES W/ GREEN GODDESS DIP (GF)

Grilled veggie platter w/ house made dip

#### SEASONAL FRUIT PLATTER W/ PRICKLY PEAR YOGURT DIP (GF)

Fresh fruit w/ vanilla yogurt, swirled w/ Cheri's brand prickly pear syrup

ARTISAN ROLLS W/ WHIPPED HONEY BUTTER

# SALADS/SOUPS

#### MIXED BABY GREENS SALAD W/ PRICKLY PEAR VINAIGRETTE (GF/DF/V)

Fresh greens w/ carrot, tomatoes, cucumber and jicama

#### BLACK BEAN AND CORN SALAD W/ LEMON VINAIGRETTE (GF/DF/V)

Black beans, corn, jicama, cilantro, nopales, baby heirloom tomatoes, red onion

#### SMOKED CARROT SOUP (GF/DF/V)

Served w/ garlic crema

## DESSERT

#### DOUBLE CHOCOLATE BUNDT CAKE WITH KAHLUA FLAN

Soft and classic double chocolate Bundt cakes with a drizzle of sweet and boozy Kahlua Flan sauce

## CLASSIC APPLE PIE

Sweet and classic staple, served w/ whipped cream and dusted with cinnamon

#### PECAN PRALINE PIE BARK

Cross between gooey Pecan Pie and melt in your mouth pralines

#### FRUIT SALAD (GF)

Fresh berries mixed with house made whipped cream