

Thanksgiving

Buffet pricing

In the Desert

\$69/adult \$29/child

+6.1% tax and 21% gratuity

11am * 1pm * 3pm

Reservations required, please contact craft culinary concepts to reserve your spot!

aboudoin@craftculinary.com

or

520-883-3046

Limited seating available, reserve in advance

Indoor seating only, 1 ½ hour time slots

~Entrees~

Pavo a la Mexicana (Mexican style turkey) (GF)

Slow Roasted turkey, rubbed with a mild garlic adobo seasoning, stuffed w/ aromatics and citrus

Brown sugar ham (GF)

Tender ham glazed with an apple jus, roasted with fennel, onion, apples, and aromatic seasoning

Vegan shepherd's pie (vegan/gf)

Roasted mushroom, celery, parsnips, butternut squash, covered in a garlic thyme cauliflower mash

and lentils

Buffet is located in the Green Room of the Baldwin Education Building

Admission to museum is **not** included in ticket price, and is required for entry for all diners



~Soup * salad * starters~

Roasted butternut squash soup

House made squash soup, lightly seasoned, garnish of pepitas and available

crème fraiche



Sonoran salad

Leafy blend of greens, black beans, diced tomatoes, fire roasted corn, with cotija cheese, tortilla strips, and tangy lime vinaigrette on the side

Sliced vegetable crudites

Sliced cucumbers, heirloom tomatoes, sweet peppers, celery sticks, and baby rainbow carrots with a cilantro crema dip

Seasonal fruit and berry platter

An array of fresh sliced and whole seasonal fruit and berries with a prickly pear yogurt dipping sauce

Artisan rolls served with garlic butter



~Homestyle sides~

Southwest cornbread stuffing

Cornbread mixed with green chilis, tomatoes, fire roasted corn, and bell peppers

Homestyle mashed potatoes

Yukon gold potatoes with vegan butter and chives, sonoran turkey gravy available for topping!

Decadent candied yams

Traditional candied yams with brown sugar, cinnamon, nutmeg, walnuts and bruleed marshmallow topping



Spanish style green beans

Sauteed with slivered almonds, tomato and fresh garlic

Fresh stewed cranberry sauce

Whole fresh cranberries reduced with fresh citrus, organic cinnamon sticks and fresh mint

~Desserts~

Fresh pumpkin pie

Southern pecan pie

Dairy free whipped topping available for pies!

Spiced pumpkin blondie bars

Brown butter mini marshmallow crispies (GF)

Iced Tea, Lemonade and Coffee included in buffet pricing

Beer, Wine and Liquor drinks available, see our cocktail menu!

Member discount available for Turquoise members or above

*Consuming raw or undercooked food can cause food born illness

*Please drink responsibly

