

FEATURING LOCAL FLAVORS
AND INFLUENCES

Christmas Buffet

WEDNESDAY, DECEMBER 25

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\$59.95 per person

Children 10 and under \$24.95

RESERVATIONS

Call 520-883-3046 or email ktremmel@craftculinary.com

Seating times are 11am/1pm/3pm

www.craftculinaryconcepts.com



Main Events

MESQUITE SMOKED PRIME RIB (SLICED TO ORDER) WITH AU JUS (GF)
Slow smoked prime beef rib, crusted with garlic and herbs and sliced to your desired temperature

PRICKLY PEAR GLAZED CORNISH HENS (GF)
Glazed and oven-roasted cornish game hens

DUCHESS POTATOES (GF)
A rosette of pureed mashed potatoes and seasonal spices

BUTTERNUT SQUASH AND SAGE RISOTTO (GF, VG)
Creamy arborio rice, stewed with butternut squash and topped with crispy sage leaves

GREEN BEAN AND SMOKED OYSTER MUSHROOM BAKE (GF, VG)
Layered french-cut green beans and hickory smoked oyster mushrooms in a creamy mushroom gravy

Sides

QUINOA STUFFED ACORN SQUASH WITH CRANBERRIES AND FETA (GF, VG)
Acorn squash halves stuffed with a blend of quinoa, cranberries and feta cheese

CHILTEPIN – AGAVE GLAZED RAINBOW CARROTS (GF, VG)
Baby green-top carrots, glazed with a sweet and slightly spicy agave-chiltepin sauce

ROASTED TOMATO AND GARLIC TART (VG)
Buttery and flakey puff pastry, stuffed with slow-roasted heirloom tomatoes and garlic confit

SPICED CARROT AND GINGER SOUP WITH HARISSA (GF, VG)
Puree of roasted carrot with fresh ginger and topped with Harissa nut pesto

CEVICHE CAMPACHANA (GF)
Layers of citrus marinated gulf shrimp, blue cobia, tomatoes, cucumber, avocado and scallions. accompanied by fresh corn tortilla chips

GRILLED VEGETABLE CRUDITIES WITH GREEN GODDESS DIP (GF, VG)
Grilled and chilled vegetable platter with house-made green goddess dip

SEASONAL FRUIT PLATTER WITH PRICKLY PEAR YOGURT DIP (GF, VG)
Fresh seasonal fruit with prickly pear yogurt dip

MIXED BABY GREENS SALAD WITH PRICKLY PEAR VINAIGRETTE (GF, VG)
Fresh baby greens with carrot, cherry tomatoes, cucumber and jicama

ASSORTED ARTISAN DINNER ROLLS (VG)
A variety of rustic artisanal rolls, served with whipped herb butter

Desserts

SPARKLING CRANBERRY CHEESECAKE (GF, VG)
Creamy cheese cake with a brown sugar graham crust, topped with sparkling sugar coated cranberries

GINGERBREAD TRIFLE (VG)
Layers of spiced gingerbread, vanilla pudding, and whipped cream

ASSORTED HOLIDAY COOKIES (VG)
Classic sugar cookies with icing

CHOCOLATE PEANUT BUTTER PIE (VG)
Rich and smooth peanut butter filling with a chocolate crust and topped with whipped cream

