



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

