

CHRISTMAS

In the Desert

BUFFET PRICING

\$85/ADULT \$30/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

~MAINS~

ANCHO RUBBED PRIME RIB (GF/DF)

au jus, horseradish sauce

WHOLE ROASTED CHICKEN (GF)

24 hour brined, fresh citrus, cilantro butter

CHEF'S VEGAN MEATLOAF (GF)

chickpeas, winter vegetables, costa del sol bbq sauce

**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 AND SALAD~

ENSALADA NOCHE BUENA (GF/VEGAN/DF)

romaine, beets, plantain, jicama, apple, orange, pomegranate, citrus dressing

VEGETARIAN RED POSOLE (GF/VEGAN)

jalapeno, scallion, cilantro, shaved radish, lime

~PLATTERS AND SIDES~

CHEF'S EPIC FRUIT PLATTER

Seasonal fruits beautifully prepared and displayed

CRUDITES A LA MEXICANA

jicama, cucumber, radishes, pineapple, apricot spread

SHRIMP COCKTAIL (GF/DF)

house cocktail sauce, veggies, house fried corn tortilla chips

CAMOTE AL CHIPOTLE (GF/VEGAN)

mashed sweet potatoes, smoky chipotle

ECUADORIAN MOLO (GF/VEGETARIAN)

Roasted and smashed red potatoes, garlic, onion, achiote, queso fresco

NANA'S HOMEMADE STUFFING (VEGAN/DF)

carrots, celery, onion, garlic, green apples

SOUTHWESTERN GREEN BEAN CASSEROLE (GF/VEGETARIAN)

house cream of mushroom, tomatoes, green chili, fried onions

~DESSERTS~

ARROZ CON LECHE (GF)

BUNUELOS

cinnamon, sugar, local honey

CHOCOLATE CREAM PIE

***ICED TEA, LEMONADE AND COFFEE INCLUDED IN BUFFET PRICING**

***BEER, WINE AND SPECIALTY THEMED LIQUOR DRINKS AVAILABLE!**

***MEMBER DISCOUNT AVAILABLE FOR TURQUOISE MEMBERS OR ABOVE**

***CONSUMING RAW OR UNDERCOOKED FOOD CAN CAUSE FOOD BORN ILLNESS**

***PLEASE DRINK RESPONSIBLY**

