

December 25, 2022

CHRISTMAS

in the Desert

BUFFET PRICING

Adult: \$79 Child (Age 10 & under): \$35

RESERVATION TIMES

11am | 1pm | 3pm

CONTACT INFORMATION

aboudoin@craftculinary.com

520-883-3046

MAINS

48 HOUR DRY BRINED PRIME RIB (GF/DF)

Cherry Apple Smoked & Sliced to order. Served with House Au Jus & Creamy Horseradish Sauce.

WHOLE ROASTED CHICKEN (GF)

Rubbed with Herb Butter & Stuffed with Aromatics and Citrus

VEGETARIAN LENTIL LOAF (GF/DF/VG)

With Wild Mushrooms, Glazed with Chipotle BBQ & Cranberry Chutney

Event held in the Green Room in the Baldwin Education Building.
Reservation required. Museum admission ticket required to attend.
Discounts for Turquoise membership level and up.
No credit card or pre-payment needed.
+6.1% tax and 21% gratuity will be applied.
Indoor seating only.





Specialty Holiday Cocktails Available!

(Not included in Buffet Pricing)

SIDE DISHES

CHIPOTLE PUMPKIN RISOTTO (GF/VG)

Garnished with Shaved Parmesan, Crispy Sage & Toasted Pepitas

PAPAS CON CHILE (GF/VG)

Mexican Mashed Potatoes. Baby Red Potato, House Green Chili Queso Blanco, Topped with Scallions

PAN FRIED GREEN BEANS AMANDINE (GF/VG)

Dressed in Buttery Toasted Almond Garlic Sauce, Orange Zest, Smoked Paprika

HOMEMADE SOUTHWEST CORNBREAD STUFFING (GF/VG)

Holy Trinity, Roast Garlic, Cilantro Flame Roasted Chile Sauce, Mexican Blended Cheese

STARTERS

COCTEL DE CAMERONES - HOUSE SHRIMP COCKTAIL (GF/DF)

Citrus Tequila Poached Shrimp, Tomato Puree, Jalapeño, Cilantro, Diced Avocados, Saltines

CRUDITES (GF/DF/VG)

Array of House Pickled Vegetables, Olives, Mexican Sour Gherkins, Rainbow Radish, Pequito Peppers. Dips: Prickly Pear Mustard, Savory Yogurt, Spicy Avocado Dip

ENSALADA - SPANISH CHOPPED SALAD

With House Cilantro Lime Vinaigrette. Mixed Local Greens, Cherry Tomato, Roast Corn, Black Beans, Cucumber, Radish, Red Onion

FRUIT PLATTER

Chefs Seasonal Fruit Display

DESSERT

LEMON MOUSSE CHEESECAKE (GF/VG)

With Fresh Blueberry, Mint, Bruleed Meringue

MINI PEACH & BRIE TARTS (VG)

Creamy Brie, Vanilla Poached Peaches, Infused Local Honey

STICKY TOFFEE PUDDING CAKE (GF/VG)

Topped with House Caramel, Madagascar Bourbon Whipped Cream

