



Holiday Nights Buffet Menu

December 4th and 5th, 2015

Please call for reservations 520-333-9209

Full Beverage Menu Available

Arugula & Melon Salad Martinis

Rocket, Watermelon, Feta Cheese, Armenian Cucumber & Chile Pecans with Ginger-Champagne Vinaigrette

Italian Martini

Bib Lettuce, Artichoke Hearts, Black Olives, Roasted Red Peppers, Crispy Salami, Parmesan and Basil-Garlic Dressing

Fruit & Cheese Display

Seasonal Melons, Berries, Grapes & Stonefruit, Honey Goat Cheese, Stilton, Fromage D'Affinois, Irish Cheddar, Piquant Havarti with Assorted Breads and Crackers, Fig Jam, Prickly Pear Preserve

Chicken Basque

Chicken Quarters Braised in Chorizo, Capers, Tomatoes, Artichokes, White Wine and Fresh Herbs

Roasted Pork Loin

Hard Cider Brined and Grilled Apple-Bourbon Sauce

Grilled Butterfish

Sage Beurre Blanc and Cranberry Onions

Pumpkin Marbled Whipped Potatoes

Double Corn Spoon Bread Stuffing

Honey Glazed Brussels Sprouts and Bacon

Roasted Cauliflower and Escarole

Eggnog Panna Cotta

Assorted Pound Cakes and Chantilly Cream

Pumpkin Tartlets, Key Lime Tartlets and Creamsicle Tartlets

\$29.95 per person

\$14.95 for children (ages 5 - 11)

Gratuity and tax is not included

*Undercooked eggs, meats & fish may increase risk of food borne illness
20% gratuity will be added to all parties of six or more*