



Holiday Nights Buffet Menu

November 28th and 29th 2014

Please call for reservations 520-742-6455, ext. 2

Full beverage menu available

Green Martinis

Petite mixed greens, cabernet poached pear, cucumber, carrot curls,
and garlic crostini with Serrano chili and grape vinaigrette

Butter leaf, bleu cheese, roasted tomato, red onion and applewood bacon
with buttermilk herb dressing

Cheese Wheels and Preserves

Roquefort, sharp cheddar, manchego, Swiss, Romano and baked brie

Blackberry & strawberry preserves and orange marmalade

Artisan rolls and bread loafs with whipped butter and EVOO

Chicken Marsala

Mushrooms, tomato concasse, shallot, garlic,
in a marsala spiked glace de volaille

Herb and Garlic Rubbed New York Strip

Slow roasted strip loin with natural pan jus

Blackened Mahi Mahi

Roasted tomato & lemon beurre blanc

Roasted Brussel Sprouts with Applewood Bacon

Shallot and Thyme Laced Scalloped Potatoes

Wild Rice Pilaf with Tricolored Cous Cous

Finale

**Eggnog and tart cherry bread pudding with hard Jack sauce, pumpkin and mesquite
cannolis, petite parfaits, mousses, cheesecakes and dessert bars**

\$29.95 pp

*Gratuity and tax is not included