



Holiday Nights Buffet Menu December 12th and 13th, 2014

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

Full Beverage menu available

Green Martinis

Field of greens, cabernet poached pear, carrot curls,
cucumbers, and garlic crostini with buttermilk herb dressing

Arugula and spinach tossed with Lee's harvest of native beans, sweet dried corn, cherry
tomatoes, grilled onion rings with toasted cumin lime vinaigrette

Cheese Wheels

Roquefort, sharp cheddar, manchego, Swiss, Romano and baked brie
Blackberry, plum, strawberry rhubarb jams & orange marmalade
Artisan rolls and bread loafs with whipped butter

Oven Roasted Turkey Breast

with herb laced pan jus

Herb and Garlic Roasted Pork Loin

with charred apple & tart cherry chutney and natural jus

Pan-Seared Red Snapper

with lemongrass, tamari and ginger butter

Sautéed Seasonal Vegetables

Carrots, parsnips, squash, sweet peppers, and green beans
roasted in olive oil, garlic and thyme

Creamed Spinach Gratin

**Smashed Yukon Gold Potatoes with Caramelized Onion and Wilted Spinach
Chorizo, Golden Raisin and Poblano Chile Stuffing**

Finale

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

\$29.95 pp

*Gratuity and tax is not included