



LODGE ON THE DESERT

PLATED DINNER

Plated dinners include Arbuckles' Coffee, Desert Flower Iced Tea, warm bread and whipped butter.

STARTERS

Choice of one

CHEF'S SOUP OF THE DAY

CLASSIC CAESAR SALAD

Romaine Hearts, Cherry Tomatoes, Parmigiano-Reggiano, Focaccia Croutons

LODGE HOUSE SALAD

Butter Leaf Lettuce, Blue Cheese, Candied Walnuts, Crispy Shallots, Roasted Garlic Vinaigrette

SPINACH SALAD

Spinach, House Pecans, Feta, Buttered Squash, Raspberry Vinaigrette

ENTRÉES

HONEY CHIPOTLE GLAZED CHICKEN BREAST 35

Sweet Potato Purée, Roasted Baby Carrots, Haricot Vert

SEASONAL VEGETABLE RAVIOLI 35

Mornay Cream Sauce

STUFFED POBLANO 34

Quinoa, Corn, Salsa Arbol Sauce, Rajas

ROASTED TUSCAN CHICKEN BREAST 36

Potato Gnocchi, Tomato Coulis

PAN SEARED SALMON 38

Creamy Risotto, Asparagus, Lemon Beurre Blanc

GLAZED PORK LOIN 37

Roasted Red Potatoes, Sour Cherry Agrodolce

BRAISED SHORT RIBS 38

Cheddar Grits, Wine Reduction

SONORAN STEAK 40

Smashed Potatoes, Grilled Corn, Mexican Green Onions, Roasted Chiles

SURF & TURF 54

Buttered Ancho Prawns, Garlic Mashed Potatoes, Chamoy Gastrique

Minimum 20 guests for banquets - additional \$5++ per person for fewer than 20 guests. Tax and 22% service charge is not included. Counts are due five business days prior to event with final guaranteed number of attendees.

Request for Multiple Plated Entrees - The following stipulations apply: If there is a price difference between the entrees, the highest priced entrée will prevail for all entree. Guarantee of attendance with the breakdown for each entrée is required five (5) business days prior to the event.



DESSERTS

Choice of one

PECAN BOURBON PIE

Chocolate Ganache, Whipped Cream, Berries

DESERT TRIO

Chocolate Peanut Butter Cake, Cheesecake, Raspberry Mousse Tart

TIRAMISU

DARK CHOCOLATE TORTE

Vanilla Whipped Cream, Fresh Berries

LODGE CHEESECAKE

Salted Caramel Sauce

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BUILD YOUR OWN

CHOOSE ONE ENTRÉE 47 | CHOOSE TWO ENTRÉES 50

Includes grilled seasonal vegetables.

STARTERS

Choice of one

CHEF'S SOUP OF THE DAY
SOUTHWEST CAESAR SALAD
LODGE HOUSE SALAD
CLASSIC GARDEN SALAD

SIDES

Choice of one

HERB-ROASTED POTATOES
POBLANO-CORN MASHED POTATOES
MUSHROOM RISOTTO
WHITE TRUFFLE MAC 'N CHEESE

ENTRÉES

Choice of one

DRY-RUBBED BRISKET
HERB ROASTED CHICKEN BREAST
SEARED SALMON
Raspberry Chipotle Sauce
GRILLED RIBEYE
SLOW-ROASTED PORK LOIN
SEASONAL VEGETABLE RAVIOLI
BRAISED RIBS
House BBQ Sauce

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DESSERTS

Choice of one

LODGE CHEESECAKE

Salted Caramel Sauce

DARK CHOCOLATE TORTE

Vanilla Whipped Cream, Fresh Berries

APPLE PIE

Vanilla Cream Sauce

CHERRY COBBLER

CARROT CAKE

PECAN BOURBON PIE

Chocolate Ganache, Whipped Cream, Berries

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DINNER BUFFET

Dinner buffet includes Arbuckles' Coffee, Desert Flower Iced Tea, warm bread and whipped butter.

HACIENDA 46

GUADALUPE SALAD

Jicama, Roasted Corn, Tomato, Avocado, Creamy Cilantro Dressing

FRESH FRUIT SALAD

Chili-Lime Essence

HOUSE-MADE TORTILLA CHIPS

WARM ASADERO, ROASTED SALSA, PICO DE GALLO

SPICED CARNE ASADA

PORK CARNITAS

SEARED SALMON

CALABACITAS

POBLANO-CORN MASHED POTATOES

WARM FLOUR & CORN TORTILLAS

CINNAMON COOKIES

TRES LECHES CAKE

TASTE OF ITALY BUFFET 47

TOMATO BASIL BISQUE

CLASSIC CAESAR SALAD

Romaine Hearts, Cherry Tomatoes, Parmigiano-Reggiano, Focaccia Croutons

FLATBREAD MARGHERITA

Mozzarella, Fresh Basil, Sundried Tomatoes, Olive Oil

BAKED ZITI

Italian Sausage, Marinara, Melted Mozzarella

MUSHROOM RAVIOLI

Palomino Sauce, Sautéed Spinach

CHICKEN MARSALA

Braised Local Mushrooms, Capers

GRILLED SEASONAL VEGETABLE

TIRAMISU

ASSORTED CANNOLIS

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TRADITIONAL COUNTRY BBQ 49

HARVEST MIXED GREENS

Red Onion, Cucumber, Tomatoes, Croutons, Ranch, Honey Whole Grain Vinaigrette

TANGY COLESLAW

ROASTED CHICKEN THIGHS & BREASTS

Classic House BBQ Sauce

SLOW BRAISED RIBS

Sweet & Spicy BBQ Glaze

BUTTERED CORN ON THE COB

RANCH COWBOY BEANS

BAKED POTATO

Sour Cream, Butter, Green Onions, Cheddar Cheese

CORNBREAD & HONEY BUTTER

APPLE PIE

S'MORES TARTS

STEAKHOUSE BUFFET 50

LODGE WEDGE SALAD

Iceberg Lettuce, Diced Tomatoes, Danish Blue, Smoked Bacon, Champagne Vinaigrette

TANGY COLESLAW

CORNBREAD MUFFINS

Honey Butter

GRILLED RIBEYE

Smothered with Onions

CEDAR ROASTED SALMON or BBQ ANCHO BRAISED RIBS

Chipotle Raspberry Compote

GRILLED CHICKEN BREAST

SMASHED POTATOES

Garlic Butter, Green Onion, Sea Salt

GRILLED ASPARAGUS

PEACH & DRIED CHERRY COBLER

BANANAS FOSTER BREAD PUDDING

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