



LODGE ON THE DESERT

LODGE HOLIDAY MENU

Executive Chef Miguel Heredia Presents

\$48++ Per Person

HORS D'OEUVRES

Choice of two

ASSORTMENT OF DOMESTIC CHEESES & FRESH SEASONAL FRUIT

FESTIVE CRUDITÉ SHOOTERS

Carrots, Colorful Sweet Peppers, Celery, Snow Peas

MARINATED FAJITA STEAK SKEWERS

TOMATO BASIL TARTS

Sweet Cream, Smoked Bacon

CHEESE QUESADILLAS

Fresh Pico de Gallo and Roasted Salsa

STARTERS

Choice of one

WINTER HARVEST SALAD

Arugula, Cranberries, Pumpkin Seeds, Wild Rice

COWBOY POTATO SALAD

Bacon, Cheddar, Green Onions, Dijon Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Tomatoes, House Made Croutons

ENTREES

Choice of two

SLOW SMOKED TENDER BEEF BRISKET

TRADITIONAL ROASTED TURKEY

HERB CRUSTED SALMON

TANGY SWEET CHICKEN

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.



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SIDES

Choice of two

RICE PILAF

SCALLOPED POTATOES

ROASTED GREENS WITH PEARL ONIONS

CARAMELIZED WINTER SQUASH

TRADITIONAL SAGE STUFFING

DESSERTS

Choice of two

PASSION FRUIT MOUSSE

GERMAN CHOCOLATE CAKE

STRAWBERRY SHORTCAKE WITH RASPBERRY SAUCE

LODGE PECAN TART

MIXED BERRY COBBLER