

PLATED LUNCHES

Plated lunch includes Arbuckles' Coffee, Desert Flower Iced Tea, warm bread, and whipped butter.

STARTERS

Choice of one

CHEF'S SOUP OF THE DAY

SOUTHWEST CAESAR SALAD

Romaine Hearts, Cherry Peppers, Corn, Chipotle Dressing, Pepita Parmesan Tuile

MIXED GREENS

Baby Field Greens, Grape Tomatoes, Cucumber, Ancho Agave Vinaigrette

GARDEN SALAD

Iceberg Lettuce, Diced Tomatoes, Cheddar Cheese, Avocado, Garlic Ranch Dressing

ENTRÉES

SOUTHWEST COBB 24

Adobo Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Corn, Avocado

TURKEY CLUB 23

Smoked Bacon, Tomato, Lettuce, Toasted Barrio Bread, Chipotle Aioli

RANCH SALAD 26

Grilled Tenderloin, Mixed Greens, Avocado, Cucumber, Tomatoes, Onion, Cheddar Cheese, Ranch Dressing

GRILLED CHICKEN PENNE PASTA 25

Roasted Vegetables, Poblano Cream

ROASTED BONELESS PORK LOIN 26

Bacon, Seasonal Vegetables, Sweet Potatoes, Chipotle Honey Glaze

SEARED FRESH SALMON 27

Cilantro-Lime Rice, Asparagus, Ancho Beurre Blanc

ROASTED HERB CHICKEN BREAST 26

Poblano-Corn Mashed Potatoes, Baby Carrots, Chamoy Sauce

GRILLED TENDERLOIN 30

Yukon Mash, Roasted Vegetables, Ancho Demi-Glace

GRILLED CHICKEN QUESADILLA 24

Refried Beans, Spanish Rice, Roasted Salsa

STEAMED CHILE TAMALES 26

Calabacitas, Melted Cheese, Green Rajas



DESSERTS

Choice of one

CHOCOLATE GANACHE CAKE Vanilla Whipped Cream

CHOCOLATE FUDGE BROWNIE Vanilla Whipped Cream

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSSE

Berry Coulis



LUNCH BUFFET

Lunch buffets include Arbuckles Coffee, Desert Flower Iced Tea, warm bread, and whipped butter.

DESERT DELI 26

MIXED GREEN SALAD

SLICED HONEYBAKED HAM, SMOKED TURKEY, ROAST BEEF
CHEDDAR, SWISS, PROVOLONE
ROMAINE, ONION, TOMATO, PICKLE
ASSORTED BREADS & ROLLS
MAYONNAISE, MUSTARD, HORSERADISH CREAM
ASSORTED CHIPS
ASSORTED COOKIES

BORDER TACO 27

FIELD GREEN SALAD Cilantro-Lime Vinaigrette

FRESH TORTILLA CHIPS
Roasted Salsa

CHICKEN MACHACA & PORK CARNITAS

CHARRO BEANS

CALABACITAS

WARM FLOUR & CORN TORTILLAS

CRISP LETTUCE, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM

CINNAMON CHURROS

Kahlua Cream

Minimum 20 guests for banquets - additional \$5++ per person for fewer than 20 guests. Buffet pricing is based on one hour of service. Prices are per person unless otherwise noted. 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.



LODGE PICNIC 28

MIXED GREEN SALAD
LODGE FRIES
GRILLED ANGUS BEEF BURGERS

SONORAN HOT DOG Bacon Wrapped, Pico De Gallo, Crema, Beans

ASSORTED BUNS
CHEDDAR & SWISS SLICES
LETTUCE, TOMATO, ONION, PICKLE
KETCHUP, MAYONNAISE, MUSTARD
LEMON BARS

ITALY IN THE DESERT 28

SOUTHWEST CAESAR SALAD Chipotle Dressing, Pepita Parmesan Tuile

CAPRESE SALAD
Queso Fresco, Tomatoes, Cilantro, Lime Olive Oil

PENNE POBLANO PASTA Corn, Cherry Peppers, Spinach

CHICKEN PICCATA
Lemon Butter Sauce, Serrano Pickled Capers

SEASONAL VEGETABLES

TRES LECHES TIRAMISU

Mexican Sweet Cream, Arbuckles' Coffee, Shaved Dulce De Leche Chocolate



CHEF'S HARVEST 29

LETTUCE

Mixed Greens, Romaine, Iceberg

TOPPINGS

Cherry Peppers, Tajin-Lime Cucumbers, Green Onions, House-Pickled Vegetables, Tomatoes, Pepitas, Spiced Mixed Nuts, Cotija Cheese, Rajas

MFAT

Lodge Adobo Chicken, Marinated Carne Asada

DRESSINGS

Ancho Agave Vinaigrette, Avocado Ranch, Arbol Balsamic Vinaigrette

SEASONAL FRESH BERRY COBBLER

Cinnamon Whipped Cream

SONORAN 29

HARVEST GREENS SALAD

Cucumber, Cherry Tomatoes, Cilantro, Lime Olive Oil

SOUTHWEST SALAD

Black Bean, Roasted Corn, Peppers, Cotija Cheese

CHIPS & SALSA

SKILLET SEARED TENDERLOIN

Chorizo Spiced Butter

HONEY CHIPOTLE GLAZED SALMON

CHARRO BEANS

CALABACITAS

Queso Fresco

SPANISH RICE

STRAWBERRY SHORTCAKE

Macerated Strawberries

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