

**CALL
TO BOOK
(520) 544-1255**



**FEAT.
SANTA &
MRS. CLAUS**

DECEMBER 25, 2026 | 10:00 AM - 2:00 PM

**ADULTS \$98+ (INCLUDES A GLASS OF CHAMPAGNE OR MIMOSA)
KIDS (6-12YRS) \$36+ | KIDS (1-5 YRS) FREE**

PLUS TAX & GRATUITY & PAYMENT REQUIRED UPON BOOKING

SALAD BAR

CRANBERRY-ORANGE CRUNCH SALAD | V/GF

*Organic Spinach, Sundried
Cranberry, Orange Supremes,
Toasted Almonds & Fried Parsnip*

AHI TUNA NICOISE SALAD | GF

*Kalamata Olives, Grape Tomatoes,
Fingerling Potatoes, Haricot Verts,
Hard-Cooked Egg, Lemon
Vinaigrette, & House-Grown Herbs*



BRUSSELS & BACON SALAD | GF

*Shredded Celery Root, Red Onion,
Sunflower Seeds, Dried Cranberry,
& Sherry Vinaigrette*

CAESAR SALAD | V

*Pepitas, Cured Tomatoes,
Herb Croutons, Parmesan Cheese*

Dressings Available:

*Ranch, Balsamic Vinaigrette, Agave
Vinaigrette Poblano & Classic Caesar*

CARVE TO ORDER

PRIME RIB | GF

Au Jus and Creamy Horseradish

ROASTED TURKEY BREAST | GF

Jerk Spiced & Cranberry-Habanero Jam

CINNAMON-CIDER GLAZED HAM | GF

Caramelized Apple Chutney

MADE-TO-ORDER OMELETS

CHILLED SELECTIONS

CHILLED SHRIMP & MUSSELS | GF

Spicy Cocktail Sauce & Lemon

VEGAN CEVICHE | GF & VGN

*Heart of Palm, Sweet Potato,
Avocado, Cilantro & Jalapeño*

SMOKED SALMON | GF

Tomato, Capers & Red Onion

SEASONAL FRUIT | GF & VGN

Sliced Melon, Pineapple, & Berries

CHEESE DISPLAY | GF & V

*Selection of Domestic &
International Cheeses, & Fruit Jams*

CHARCUTERIE DISPLAY | GF

Selection of Salami, Pâté & Pickles

BLOODY MARY BAR

*Pickled Veggies, Olives, Citrus Fruit,
Salami, Bacon, Cubed Cheeses,
Assorted Salts, Spices, & Hot Sauce*

\$18*

**Full Bar, Champagne and Wine by the
Bottle or Glass Available for Purchase**

BUFFET

CITRUS ANCHO SALMON | GF

Poblano Coulis & Escabeche

BREAKFAST ENCHILADAS | GF/V

*Soyrizo, Enchilada Sauce,
Scrambled Egg, Potato,
Queso Fresco & Pico de Gallo
(Vegan on request)*

RED & GREEN STUFFED PEPPERS | GF & VGN

*Quinoa, Artichoke, Hummus,
Corn, Black Bean &
Coconut Coriander Cream*

BREAD DISPLAY | V

*Corn Muffins, Bagels, Crisp Flat
Bread & Crackers, Rolls, Extra-Virgin
Olive Oil, Balsamic Vinegar, Cream
Cheese & Soft Butter*

SMOKED BACON & SAUSAGE | GF

BLT BENNIE

*Hickory Bacon, Wilted Spinach,
Sliced Tomato, Cracked Pepper,
Hollandaise Sauce*

GARLIC MASHED YUKON POTATOES | GF & V

MIXED VEGGIES | GF & VGN

*Broccolini, Braised Carrots,
Baby Squash & Zucchini,
& Caramelized Fennel*

ROASTED BUTTERNUT SQUASH BISQUE | GF & VGN

Candied Pepitas

SANTA'S TREATS

EGGNOG CRÈME BRÛLÉE | GF

MAPLE BOURBON CHERRY BREAD | V

Vanilla Ice Cream

HAZELNUT PRALINE CHEESECAKE | GF

Chocolate Graham Crust

ALMOND APPLE TARTS

BANANA TORTE | VGN

Chai Buttercream

CLASSIC CHERRY CHEESECAKE | GF

BREAKFAST PASTRIES

*Apple Cinnamon Muffins, Cinnamon
Rolls, and Maple Pecan Danish*

SANTA'S FAVORITE COOKIES

*Macarons (GF), Chocolate Chip,
Sugar Cookies, Gingerbread Cookies, and
Peppermint Chocolate Crinkle Cookies*