



Thanksgiving in the Desert

NOVEMBER 27TH, 2025

11:00AM | 1:00PM | 3:00PM

\$70*/Adult \$30*/Child (12 and Under)

*Plus 6.1% sales tax and 21% gratuity

Reservation only


ASDM entry required (separate from
buffet)

To make reservation, email

aboudoin@craftculinary.com or call 520-
883-3046

Buffet service includes coffee, tea,
lemonade

Beer, wine, and signature cocktails available





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SALADS – BITES

Autumn Salad – Mixed Greens, Grape Tomatoes, Bermuda Onions, Golden Beets, Dried Cranberry, Candied Pepitas, Cranberry Champagne Vinaigrette

Southwest Caesar Salad – Chopped Romaine, Roasted Corn, Cotija Cheese, Spiced Croutons, Chipotle Caesar Dressing

Artisan Rolls – Spiced Maple Pumpkin Butter

Chef's Harvest Bounty Platter – Seasonal Fresh and Dried Fruits, Crisp Vegetables and House-Pickled Favorites, Assorted Nuts, Artisanal Cheeses, Cured Meats, Spreads and Dips, Crackers

MAINS

Achiote Turkey – Chipotle Cranberry Sauce (GF)

Mesquite Smoked Ham – Cherry Chutney (GF)

Acorn Squash Ratatouille – Acorn Squash, Eggplant, Yellow Squash, Zucchini, Tomato, Basil, Pomodoro Sauce, Balsamic Reduction (GF/VEGAN)

SIDES

Brown Butter Garlic Mashed Potatoes (GF)

Vegetable Gravy (GF)

Southwest Cornbread Stuffing

Green Bean Casserole – Poblano Cream Sauce, Crispy Onion

Chimichurri Roasted Split Top Carrots

DESSERTS

Pumpkin Cheesecake

Pecan Pie – Bourbon Maple Chantilly Cream

Mini Lemon Pies – Vegan Sweet Cream

Chef's Selection of Gourmet Confections

