Holiday Buffets

Holiday Seasonal Buffet  $36.00 per person

Celebrate the Season with our Holiday Buffet!

Choose an Entree, 2 Sides, & 1 Dessert. Served with a Mixed Greens Salad, and choice of Cornbread Muffins or Assorted Dinner Rolls

Entree Choices: Roasted Frenched Turkey with Cranberry Sauce and Turkey Gravy or Oven Roasted Ham with Brown Sugar Glaze.


Dessert Choices: Decorated Holiday Cookies, Pumpkin Pie, or Apple Pie

Posada Campestre  $32.00 per person

A traditional Mexican Holiday Buffet

House made Tamales de Pollo with Salsa Roja and Tamales de Rajas con Queso (V).

Served with Spanish rice, Refried Beans, Calabacitas, Salsa Verde and Mole Colorado.

Choice of one dessert:
Polvorones; a Mexican wedding cookies
Bunuelos mexicanos: fried dough covered with cinnamon and sugar.

Choice of one beverage:
Champurrado: Mexican hot chocolate with warm spices thickened with masa harina
Ponche de Navidad: A traditional Mexican punch made for the holidays with hibiscus, seasonal fruit and spices.

VEGAN & GLUTEN FREE ENTREÉ OPTION
Maple Roasted Kabocha Squash  $7.00 per person

Served with creamy pumpkin sauce, crispy mushrooms, and pomegranate seeds.

Sweets

Hand Decorated Holiday Cookies  $48.00 / dz.
November: Fall Leaves, Pumpkins and Turkeys
December: Gingerbread, Snowmen, and Snowflakes

Decorated Gingerbread Cookies  $36.00 / dz.
Available November - December.

Ginger Spiced Cookies  $32.00 / dz.
Spicy, Chewy Ginger Cookie.

Pumpkin Cobbler Bar  $26.00 / dz.

Pumpkin Whoopie Pie  $45.00 / dz.

Pumpkin Cheesecake Bites  $36.00 / dz.
Pumpkin Cake with Creamy Pumpkin Cheesecake, Decorated with Whipped Cream and a Butterscotch Pumpkin.

Apple Pie  $36.00 / ea.
8 Slices

Pumpkin Pie  $36.00 / ea.
8 Slices