

HOLIDAYS AT THE WIGWAM

Desert Noël Dinner

*All dinners are three courses and include a choice of soup or salad, entrée, and dessert.
All entrées are served with Chef's selection of starch and vegetable accompaniments, freshly
baked rolls with butter, Starbucks regular and decaffeinated coffee service, and hot tea.*

SOUP

Curried Pumpkin Bisque
Truffle Mushroom Soup
Butternut Squash Bisque
Lobster Bisque

SALAD

Grilled Carrot Salad — Chard, Candied Hazelnuts, Humboldt Fog Cheese, Leeks,
Carrot Greens Pesto, Lemon-Honey Yogurt
Savory Panzanella Salad — Fennel Sausage, Celery, Grapes, Onions,
Cranberry Dressing
Melon and Fig Salad — Burrata, Walnuts, Arizona Honey, Prosciutto,
Fig-Balsamic Dressing

ENTRÉE

Fresh Rosemary Marinated Chicken Thighs, Smoked Tomato-Garlic Sauce \$74
Herb Stuffed Turkey Breast, Citrus Cranberry Pico \$85
Seared Salmon, Herb Garden Pesto \$87
Mesquite Spiced Bone-In Pork Tenderloin, Apple and Cherry Sauce \$92
Seared Seabass, Sweet Chili Orange Glaze \$97
Duet of Grilled Flat Iron and Seared Salmon \$110
Duet of Grilled Primed Beef Filet and Butter Baked Lobster Tails \$124

DESSERT

Gingerbread Cheesecake, Praline Whip
Flourless Chocolate Cake, Caramel Anglaise
Harvest Berry Tart, Whipped Cream
Cinnamon Apple Crisp, Vanilla Sauce

*Additional courses are available for \$10 per person, per course. If a second entrée offering is desired, the same
first course and dessert course will be served to all guests. The higher menu price of the two entrées chosen will
be charged for all meals in lieu of additional labor and service fees. A method by which to identify each guest's
entrée selection to the service staff must be provided by the client.
Service charge of 27% and 9.10% sales tax will be added to menu price.*

THE
WIGWAM
ARIZONA

HOLIDAYS AT THE WIGWAM

Dinner Buffets

All buffets include Starbucks regular and decaffeinated coffee service and hot tea.

WINTER'S BOUNTY \$98

Red Potato Bisque, Bacon Ends, Sour Cream, Green Onions
Mixed Greens Salad, Broccoli, Dates, Chestnuts, Candied Bacon, Apples, Apple Cider Vinaigrette
Brussels Sprouts Salad, Sweet Potatoes, Pancetta, Hazelnuts, Ricotta Salata
Oven Roasted Turkey Breast, Natural Pan Gravy, Cranberry Sauce
Prime Tenderloin, Pesto Sauce, Sunset Chimichurri
Glazed Baby Carrots and Broccolini, Pomegranate Pips
Roasted Garlic Mashed Potatoes
Herb Stuffing
Freshly Baked Rolls, Butter
Display of Gourmet Holiday Pies

MESQUITE & MISTLETOE \$110

Winter Tomato Vegetable Harvest Soup
Southwest Caesar — Romaine Lettuce, Fire Roasted Corn, Black Beans, Spiced Pepitas,
Crispy Tortilla Strips, Cotija, Ancho-Caesar Dressing
Roasted Pumpkin Salad — Salsa Matcha, Charred Onions, Assorted Candied Nuts, Queso Fresco,
Molé Vinaigrette
Mesquite-Rubbed Salmon, Pineapple Orange Salsa
Grilled Flat Iron Steak, Wild Mushrooms, Sun-Dried Cherries
Honey Cinnamon Baked Sweet Potatoes
Rosemary Thyme Roasted Vegetables
Lemon, Parmesan, and Peas Risotto
Jalapeño Corn Bread, Sweet Butter
Chile Chocolate Cake, Prickly Pear Sauce
Tres Leches Cake, Fresh Berries, Vanilla Sauce
Mini Arizona Lime Tarts

A GRAND HOLIDAY* \$120

Roasted Parsnip and Pear Bisque
Spinach Salad, Frisée, Jicama, Radish, Queso Fresco, Tomatillo Vinaigrette
Sweet Potato Salad, Radicchio, Mint, Cinnamon Crunch Granola
Seared Sea Bass, Mango Salsa Glaze
Herb-Crusted Honey Glazed Leg of Lamb, Fresh Herb Chimichurri

Carved to Order:

Prime Rib Roast, Herb Demi, Creamy Horseradish
Crispy Brussels Sprouts, Pomegranate Pips, Hazelnuts
Broccoli and Cauliflower Gratin
Truffle Salted Roasted Fingerling Baby Potatoes
Freshly Baked Rolls, Butter
Gingerbread Cheesecake, Praline Whipped Cream
Flourless Chocolate Cake, Caramel Anglaise
Harvest Berry Tart, Whipped Cream

** Culinary Attendant Required at \$325*

Minimum of 20 people required for buffets. For service less than 20 people add \$8 per person to the menu price. All pricing is per person, unless noted otherwise. Service charge of 27% and 9.10% sales tax will be added to menu price.