



Tuesday, 25 September | 12:30 – 2:00 pm

Cold Items

Trio of Sweet Peppers, Tomatoes, Local Onions, Spanish Cucumbers, & Chick Peas with lemon cilantro vinaigrette

Mixed Baby Greens, Summer Berries, Pine Nuts, Queso Blanco

Hot Items

Pecan Wood Smoked Beef Brisket, house Prickly Pear Q Sauce topped with Crispy Sweet Onion

Roasted Chili Three Cheese Mac & Cheese

Farmers Squash Casserole

Desserts

Prairie Trail Seasonal Cobbler, Spiced Crema

Cheesecake, Fruit Compote

Beverages

Lemonade, Iced Tea, & Water

Wednesday 26 September | 12:30 – 2:00 pm

Cold Items

Simple garden salad: Mixed baby green leaf's, tomato gems, cucumbers, carrot radish curls and creamy buttermilk ranch dressing and aged Sherry vinaigrette

Mediterranean Salad: Trio of sweet peppers, Farro, fire roasted broccoli, Tomatoes, local onions, Spanish cucumbers, chick peas and lime chili vinaigrette

Hot Items

Pit roasted Turkey Breast, Side of Desert Herb au Jus and House Chutney

Sautéed Seasonal Vegetables

Four Corner Potato hash

Desserts

Desert Honey, Orange, Semolina cake

Fresh fruit Crostata

Beverages

Lemonade, Iced Tea, & Water

Thursday 27 September | 11:00 am – 1:00 pm

Cold Items

Southwest Black Bean and Corn Salad: Roasted corn, black bean, chickpeas, tomato gems, scallions' side of Cotija Cheese, crispy tortillas and chipotle creamy dressing, desert citrus Chile vinaigrette

Grain Power salad: Red & white quinoa, beluga lentils, wild rice, citrus, cauliflower, shaved fennel, radish, citrus vinaigrette

Hot Items

Barbacoa of Beef with Chipotle Sour Cream Diabla Sauce

Southwest Mac and cheese

Seasonal fresh sautéed Vegetables

Desserts

Flourless Chipotle spiced Chocolate Cake

Caramel Flan fresh Fruit garnish

Beverages

Lemonade, Iced Tea, & Water