

Quail Creek

BANQUET TAKE OUT MENU

Platters

CHEESE BOARD \$175/145- 25

Imported or Domestic

*Gouda, smoked cheddar, Swiss, pepper jack, and blue cheese
garnished with fresh fruits. served with crackers*

ANTIPASTO \$125-25

*Salami, capicola, prosciutto, artichokes, mushrooms,
pepperoncini, cherry peppers, green & black olives,
grilled seasonal vegetables*

FARMERS VEGETABLES CRUDITÉ \$3.50 PP

*Seasonal vegetables served with ranch dipping
sauce & grilled pita bread with red pepper
hummus*

Dinners

CARVED TURKEY; SERVED WITH \$7 PP

**CRANBERRY AIOLI, TURKEY
GRAVY AND ROLLS**

ROSEMARY ROASTED PORK LOIN; \$7.50 PP

**SERVED WITH DIJONNAISE AND
ROLLS**

SLOW ROASTED HAM; SERVED \$7.50 PP

WITH ROLLS AND DIJONNAISE

Appetizers

MEATBALLS; SWEDISH, BBQ OR \$75/25

SWEET AND SOUR PIECES

CHORIZO QUESO DIP; SERVED \$3.50 PP

WITH TORTILLA CHIPS

SPINACH DIP; PITA POINTS \$5.00 PP

Creamy spinach dip with toasted pita points

STUFFED MUSHROOMS \$7 PP

Italian sausage with asiago and spinach

VEGETABLE SPRING ROLLS; \$60/25

SERVED WITH SWEET CHILI PIECES

PORK POT STICKERS; SERVED \$80/25

WITH TERIYAKI SAUCE AND PIECES

SWEET CHILI SAUCE

COCONUT CHICKEN, SERVED \$70/25

WITH SWEET CHILI SAUCE PIECES

SHRIMP COCKTAIL \$125/50

Cocktail Sauce and lemons

PIECES

Please call 520-393-5834 to place an order or
email epifania.torres@robson.com

Please allow 24-48 hours for most orders