



Easter Grand Brunch Buffet • Sunday, April 4, 2010

11:00 AM – 3:00 PM

Reservations are required. Please call 800-546-5433 to make a reservation.

Starters

Domestic and imported cheese display and baked Brie en croûte

Fruit preserves, lavosh, toasts and crackers

Sliced fresh fruit and seasonal berries

Baby greens with cinnamon spiced walnuts, Stilton cheese, blackberries and green apple

Buttermilk ranch, blue cheese, raspberry vinaigrette and balsamic dressing

Seafood

Smoked salmon and scallops, rare seared ahi, poached prawns and snow crab claws

Tomato horseradish sauce, aioli, pickled ginger and wasabi

Carved Entrées

Apple wood smoked turkey breast

Prime rib of Nebraska beef

Au jus, creamed horseradish, cranberry sauce

Additional Entrée Selections

Pan seared halibut with olive tapenade and charred pepper coulis

Garden vegetable tortellini with tomato pesto cream

Pork loin saltimbocca with prosciutto sage butter

Whipped potatoes with turkey gravy

Green beans amandine

Fresh baked bread and sweet cream butter

Breakfast

Scrambled eggs with sharp cheddar and Monterey Jack cheeses

7-grain raspberry pecan griddle cakes

Red Mule grits with Vermont white cheddar, shaved country ham, grilled corn and chives

Apple wood smoked bacon and sausage

Fried breakfast potatoes

Fresh baked scones, Danish and muffins

Sweets

Blueberry crisp, apple pie, cheese cake bar, assorted petite custards and

chocolate fountain with a bountiful array of dippables

Adults \$29.95, Children 4-11 \$14.95, Infants 3 and younger, no charge.

Reservations: 800-546-5433.

Lied Lodge & Conference Center at Arbor Day Farm • 2700 Sylvan Road • Nebraska City, NE 68410

www.liedlodge.org