

# EASTER BRUNCH

## BUFFET MENU

MARCH 31, 2024 | 11:00 A.M.–2:00 P.M.

### SALADS & STARTERS

CANDIED BACON DEVEILED EGGS

MEAT & CHEESE DISPLAY

#### EASTER SALAD

spring mix, strawberries, goat cheese, toasted almonds, cucumbers with  
buttermilk peppercorn dressing, lemon honey vinaigrette

BUNNY HEAD-SHAPED FRUIT DISPLAY

HOT CROSS BUNS WITH ORANGE ICING

### BREAKFAST SELECTIONS

#### EGGS BENEDICT

Canadian bacon & hollandaise

#### BACON & SAUSAGE LINKS

vegan sausage available upon request

MOLASSES FRENCH TOAST WITH CREAM CHEESE ICING

SHREDDED POTATO CASSEROLE

### CARVING BOARD

SLOW-ROASTED HAM WITH PINEAPPLE CHUTNEY

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No substitutions. \$49 per person, tax and gratuity additional.  
Reservations required. Please call 402-873-8740 or visit [arbordayfarm.org/dining](http://arbordayfarm.org/dining).

The logo for Timbers, featuring the word "Timbers" in a stylized, cursive script font.

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## ENTRÉES & ACCOMPANIMENTS

GRILLED CHICKEN BREAST WITH SPICED HONEY MUSTARD

GREEK YOGURT SEARED STUFFED LEG OF LAMB  
spinach, feta cheese, artichoke heart, olives, spiced pecans

CAULIFLOWER & BROCCOLI GRATIN

ARANCINI STUFFED WITH SPRING PEAS & FRESH MOZZARELLA  
served over roasted red pepper & basil cream

WARM POTATO SALAD

## DESSERT

CROISSANT BREAD PUDDING WITH BROWN BUTTER & BANANA CARAMEL

CHOCOLATE & VANILLA MINI CUPCAKES

LEMON BARS

MINI DOUGHNUTS

SNICKERS PUDDING

RASPBERRY & PEACH TART

COCONUT MACAROONS

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