

# MOTHER'S DAY BRUNCH BUFFET

MAY 12, 2024 | 11:00 A.M. – 2:00 P.M.

## STARTERS

SMOKED SALMON PLATTER  
caperberries, whipped herbed cream cheese, shaved red onions & bagelettes

FRUIT DISPLAY WITH GREEK YOGURT

MARINATED VEGETABLE DISPLAY

ASSORTED ARTISAN CHEESES, MEATS & SPREADS

## BREAKFAST SELECTIONS

EGGS SARDOU  
poached eggs over creamed spinach & artichoke hearts topped with sauce Choron

BACON & SAUSAGE LINKS  
vegan sausage available upon request

BLINIS WITH HOUSE CRÈME FRAICHE & CAPER OIL

CHOCOLATE CHIP WAFFLES

## CARVING BOARD

ROASTED PORK LOIN  
miso pork jus

## ENTRÉES & ACCOMPANIMENTS

GARLIC & LEMON SHRIMP OVER ANGEL HAIR NESTS WITH PESTO CREAM

CHICKEN POT PIE  
onions, diced potatoes, peas, celery & carrot

BURGUNDY BRAISED SHREDDED POT ROAST

GOAT CHEESE WHIPPED YELLOW POTATOES

RATATOUILLE WITH ROASTED TOMATO PUREE

SPINACH & RICOTTA RAVIOLIS WITH ROASTED RED PEPPER CREAM

## DESSERT

CHOCOLATE & PEANUT BUTTER BREAD PUDDING WITH VANILLA SAUCE

TURTLE BROWNIE

CHERRY WHITE CHOCOLATE CHEESECAKE

PIÑA COLADA CRÈME BRULEE

MINI KEY LIME PIES

LEMON ÉCLAIR

CHOCOLATE-COVERED STRAWBERRIES

\$50/adult, \$20/child, no charge/child 4 and younger  
Price includes soda, tea, or coffee. Tax and gratuity additional. Automatic gratuity added for parties of six or more.  
Reservations required. Please call 402-873-8740.

*Timbers*

AT LIED LODGE

CONTINUED

*Timbers*

AT LIED LODGE