

Thursday, November 22, 2018

11:00 a.m. – 2:30 p.m.

### STARTERS AND SALADS

**Smoked Salmon** | accompaniments

**Chilled Shrimp** | house-made cocktail sauce, lemons

**Fresh Fruit Display**

**Domestic & Imported Artisan Cheese Display**

assorted dried fruits & crackers

**Farro Salad** | pumpkin seeds, arugula, feta cheese,  
dried cranberries, apple cider vinaigrette

**Romaine & Spinach Salad** | mandarin oranges, dehydrated apples,  
pears, charred onion and pecan dressing

**Mini Sweet Potato Pancakes** | bacon and smoked maple jam, parsley salad

**Bread Display** | pumpkin butter, sundried tomato butter, sweet cream butter



### CARVING BOARD

**Whole Roasted Beef Tenderloin**

creamy horseradish, cranberry mustard



### ADDITIONAL SELECTIONS

**Slow-Roasted Turkey in Gravy** | house-made cranberry sauce

**Sausage & Apple Sage Stuffing**

**Whipped Potatoes** | natural pan gravy

**Sweet Potato Casserole** | toasted marshmallows

**Green Beans** | wild mushroom cream, crispy onions



### SWEETS

**Classic Pie Favorites** | pumpkin, pecan, and fruit pies

**Emily's Pumpkin Cheesecake**

**Decorated Sugar Cookies**

**Cake Balls**

Adults: \$35; Children ages 5-12: \$15; Children ages 4 & younger: no charge.

Soda, tea, or coffee included in the price of the buffet.

20% gratuity added to parties of 8 or more.

Reservations required: Please call 402-873-8740 or visit [liedlodge.org/dining](http://liedlodge.org/dining).



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