

THANKSGIVING BUFFET

NOVEMBER 23, 2023 | 10:30 A.M.–2:30 P.M.

SALADS & STARTERS

POACHED SALMON DISPLAY
caper berry spread

SHRIMP COCKTAIL
fire-roasted tomato cocktail

DOMESTIC CHEESES & MEATS

ANCIENT GRAIN SALAD

CARVING BOARD

CHEF-CARVED ROAST PORK LOIN
vanilla bourbon pecan gravy

ADDITIONAL SELECTIONS

ROASTED TURKEY BREAST
palm sugar cranberry sauce

EYE OF ROUND POT ROAST
roasted tomato Bordelaise

SOUR CREAM & WHITE CHEDDAR WHIPPED POTATOES

ROASTED HERBED ROOT VEGETABLES

BAKED CANDIED YAMS WITH TOASTED MARSHMALLOWS

GREEN BEAN CASSEROLE WITH WILD MUSHROOM RAGOUT

ROASTED BRUSSELS SPROUTS WITH SPICED CANDY BACON

ASSORTED ROLLS & BREADS WITH WHIPPED HONEY BUTTER

D E S S E R T

PUMPKIN PIE

CINNAMON DONUT BREAD PUDDING WITH BOURBON PEACH COMPOTE

SPICED PEAR ALMOND CHEESECAKE

MINI APPLE PIE TARTLETS

TURTLE MOUSSE CUPS WITH SHORTBREAD CRUMBLE

ASSORTED COOKIES

GF/VEGAN OPTIONS AVAILABLE UPON REQUEST

\$50/ADULT, \$20/CHILD 5-12, FREE/CHILD 4 AND YOUNGER. SODA, TEA, OR COFFEE INCLUDED.
TAX AND GRATUITY NOT INCLUDED. 22% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.
RESERVATIONS REQUIRED. PLEASE CALL 402-873-8740 OR VISIT ARBORDAYFARM.ORG/DINING.

Timbers

AT LIED LODGE