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Food and beverage prices are subject to change based on market conditions. Prices do not include service charge or applicable sales tax. Additional fees apply where noted.

GF/Gluten Free   GFO/Gluten Free Option

Vegan- and Vegetarian-friendly options are available — please ask.

2700 Sylvan Road • Nebraska City, Nebraska 68410 • arbordayfarm.org
# Beverages and Snacks

## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arbor Day Coffee (regular and decaf)</td>
<td>$35 per gallon</td>
</tr>
<tr>
<td>Arbor Day Farm Apple Cider</td>
<td>$36 per gallon</td>
</tr>
<tr>
<td>Brewed Iced Tea with Lemon</td>
<td>$25 per gallon</td>
</tr>
<tr>
<td>Teatulia Organic Hot Tea Assortment</td>
<td>$26 per gallon</td>
</tr>
<tr>
<td>All-Natural Lemonade</td>
<td>$30 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$35 per gallon</td>
</tr>
<tr>
<td>Assorted Fruit Juices (apple, cranberry, and orange)</td>
<td>$15 per carafe</td>
</tr>
<tr>
<td>2% Milk</td>
<td>$15 per carafe</td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$3 per bottle</td>
</tr>
<tr>
<td>Coca-Cola Products</td>
<td>$3 per can</td>
</tr>
<tr>
<td>Monster Energy Drink (Original, Ultra Zero White, and Red)</td>
<td>$6 per can</td>
</tr>
</tbody>
</table>

## Baked Goods & Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Bagels with Cream Cheese and Butter</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Assorted Muffins (chocolate chip, blueberry, and lemon poppy seed)</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td>Freshly-baked Assorted Cookies</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td>House-made Chocolate and Turtle Brownies</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Gourmet Dessert Bars</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Whole Fruit (apples, bananas, and oranges)</td>
<td>$3 each</td>
</tr>
<tr>
<td>Seasonal Fruit Cups (melon, berries, pineapple)</td>
<td>$5 each</td>
</tr>
<tr>
<td>S’Mores Kits (Hershey bar, graham crackers, marshmallows, Dasani bottled water)</td>
<td>$12 per person</td>
</tr>
<tr>
<td>Packaged Snacks</td>
<td>$3 each</td>
</tr>
<tr>
<td>Build-Your-Own Yogurt Parfaits – Individual yogurt cups, granola, and assorted fruit toppings</td>
<td>$11 per person</td>
</tr>
<tr>
<td>Health Break – Granola bars, seasonal fruit display, and hummus with pita bread</td>
<td>$15 per person</td>
</tr>
<tr>
<td>Popcorn Break – House-popped and individually bagged</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Donut Break - chocolate old-fashioned, classic glazed, apple fritter, and churro donut</td>
<td>$7 per person</td>
</tr>
</tbody>
</table>
PLATED
All plated breakfasts include Arbor Day Coffee and orange juice. $100 added cost for second entrée choice. Not available outside of the hotel.

SILVER MAPLE
Scrambled eggs, breakfast potatoes, link sausage, cornbread muffin, and a fruit cup

NORWAY PINE
Scrambled eggs, breakfast potatoes, sausage patty, and cheese blintz with apple compote

SPRUCE
Potato egg scrambler, breakfast potatoes, scrambled eggs, peppers, onion, baked sliced ham, and cheddar cheese

DOUGLAS FIR
Buttermilk biscuits topped with scrambled eggs, peppers, onion, and hollandaise sauce; served with breakfast potatoes

BOXED
All boxed breakfasts include an apple, yogurt cup, and Dasani bottled water

WRAP
Scrambled eggs, bacon, cheddar cheese, peppers, and onions

CROISSANT
Scrambled eggs, cheddar cheese, and ham
BUFFETS

All breakfast buffets include Arbor Day Coffee.  
Buffets are replenished for one hour. 
Added charge for each additional 30 minutes.

EASTERN COTTONWOOD CONTINENTAL
Diced seasonal fruit, yogurt, oatmeal, raisins, brown sugar, and assorted mini Danishes
ADD: Scrambled eggs – $3 per person

MULBERRY
Diced seasonal fruit, bakery basket, scrambled eggs, breakfast potatoes, pancakes with warm maple syrup, and sausage

SCOTTS PINE
Diced seasonal fruit, yogurt cups, scrambled eggs, smoked salmon with capers, tomatoes, onions, lemon, and bagels with cream cheese
GFO

CATALPA
Yogurt cup, scrambled eggs, house-baked biscuit, pepper chive gravy, sausage patty, and breakfast potatoes
PLATED

All lunches include Arbor Day Coffee, brewed iced tea, and choice of dessert. $100 added cost for second choice. Not available outside of the hotel.

ADD: Garden Salad $4 | Tofu $5 | Grilled Chicken $7 | Grilled Salmon $10

ASIAN CHOPPED SALAD
Snap peas, carrot, cabbage, cucumber, Thai basil, peppers, black sesame seeds, and ginger soy dressing  GF

CHAMPAGNE SALAD
Spinach and savoy mixed greens, cucumber, balsamic roasted peppers and onion, goat cheese, and creamy Champagne dressing  GF

GARDEN SALAD
Assorted mixed greens, shaved radish, English cucumber, shredded carrots, baby heirloom tomatoes, and Ranch and Dorothy Lynch dressing GF

LOW COUNTRY CHEF SALAD
Berg lettuce, fried chicken, tomato, fresh apple, ham, corn, candied pecans, pickled red onion, and honey mustard dressing  GF

CHICKEN AVOCADO BLT
Served on whole wheat bread with chips and fruit cup

BBQ CHICKEN WRAP
Corn, lettuce, tomato, watermelon wedge, and potato salad

— DESSERTS (SELECT 1): —

LEMON COOKIES
BROWNIES OR BLONDIES
CHOCOLATE ECLAIRS
BOXED

All boxed lunches contain sandwich, chips, fresh-baked cookie, apple, and Dasani bottled water.

CHERRY CHICKEN SALAD CROISSANT
Dried cherries, chicken salad on croissant, leaf lettuce, and beefsteak tomato

TURKEY STACK
Sliced turkey, bacon, bibb lettuce, tomato, and provolone on ciabatta roll with garlic aioli

CAPRESE WRAP
Fresh mozzarella, basil, tomato, roasted artichoke, pesto aioli, spinach, and red onion

BUFFETS

All lunch buffets include Arbor Day Coffee and brewed iced tea.
Buffets are replenished for one hour. Added charge for each additional 30 minutes.

DOGWOOD GRILL
Grilled burgers and brats, potato salad, coleslaw, baked beans, chips, buns, lettuce, tomatoes, sliced cheeses, pickles, condiments, and pistachio ambrosia salad

MAGNOLIA
Tomato cucumber salad, smoked pulled pork with apple cider barbecue sauce, white cheddar mac-n-cheese, green beans, and apple tartlets  GF

SOUTHWEST WHITE PINE
Cilantro chipotle coleslaw, fajita chicken and pork carnitas with peppers and onions, cilantro rice, seasoned black beans, flour tortillas, sour cream, shredded cheddar, shredded iceberg lettuce, salsa, jalapeños, and warm churros  GFO

ITALIAN CYPRESS
Tomato caprese with olive oil and pesto, penne pasta, marinara, grilled chicken, meatballs, and breadsticks
Butler-passed; one server per 40 guests up to 1.5 hours at $100 per server. Each additional 30 minutes is $50 per server.

COLD HORS D’OEUVRES
Priced per 50 Pieces

- Naan Hummus Bite, Pickled Pepper, Oregano, and Berbere Spice $125
- Tomato, Onion, and Basil Bruschetta $125
- Toasted Baguette Topped with Dried Apricots, Dates, and Chai-Spiced Cream $150
- Thin-shaved Brisket Topped with Creamy Horseradish on Crostini $150

HOT HORS D’OEUVRES
Priced per 50 Pieces

- Stuffed Mushroom Cap with Italian Sausage and Parmesan $175
- Mini Beef Wellington, Mushroom Duxelle in Puff Pastry $225
- Chicken Saltimbocca Bites $150
- Bacon-wrapped Scallops with Arbor Day Farm Cider Glaze GF $175
- Asparagus Asiago in Phyllo $195

STATION HORS D’OEUVRES
Serves up to 50 People

- Snack Mix with Pretzels, Mixed Nuts, Popcorn with Assorted Seasonings $175
- Domestic Cheese Display with Dried Fruits, Nuts, and Crackers $225
- Vegetable Crudité with Ranch Dip and Hummus GF $150
- Seasonal Fruit with Yogurt Dip GF $150

Priced per 50 Pieces

- Spinach and Feta Phyllo Triangles $150
- Pork and Vegetable Eggroll with Sweet Chili Sauce $100
- Meatballs, Choice of Spicy Marinara, Sweet Chili Sauce or BBQ $125
HORS D’ŒUVRES

Displays – Priced for 50 People

ENHANCED VEGETABLE DISPLAY | $475 GF
Carrots, asparagus, green beans, marinated artichokes, cherry tomatoes, cauliflower, broccoli, assorted Greek olives, Ranch dip, and roasted pepper hummus

DIP DISPLAY | $375 GFO
Classic hummus, pita bread, mini pretzels bites, beer cheese sauce, tortilla chips, warm nacho cheese sauce, Frank’s buffalo chicken dip, and lavosh crackers

CHARCUTERIE AND CHEESE DISPLAY | $675 GFO
Assorted cured meats and cheeses, pickled vegetables, imported assorted olives, house-made bourbon ginger mustard, bacon jam, baked crostini, and breadsticks

COCKTAIL SHRIMP DISPLAY | $475 GF
Classic cocktail sauce, preserved Meyer lemon remoulade, and lemons
Dinner

Plated

All plated dinners include Arbor Day Coffee and choice of salad. Bread and butter service. $100 charge will be added for a second entrée choice. Not available outside of the hotel.

- Salads (Select 1):

Spinach Salad – Spinach, raspberries, walnuts, goat cheese, roasted peppers, and raspberry dressing  
GF

Garden Salad – Assorted mixed greens, shaved radish, carrots, cucumber, baby tomatoes, and Ranch and Dorothy Lynch dressing  
GF

- Entrées (Select 1):

Beef and Reef
Grilled 5oz sirloin, (3) garlic-seared shrimp, herb-roasted Yukon potatoes, grilled asparagus, roasted red pepper coulis  
GF

Teres Major Steak
Baked smoked Gouda hash browns, asparagus, rosemary red wine demi-glaze  
GF

Timbers Coffee-Rubbed Pork Loin
Thin sliced pork loin, mashed yams, roasted broccolini, and blackberry demi-glace  
GF

Citrus Rosemary Chicken Breast
Wild rice pilaf and Parmesan broccoli  
GF

Sicilian Salmon
Parmesan crusted salmon, tomato, lemon chive risotto, roasted brussels sprouts  
GF

Baked Red Snapper
Ginger basmati rice, Thai basil orange salsa  
GF

Garden Vegetable Angel Hair
Angel hair, roasted vegetables, fresh herbs, and olive oil  
VGFO
Add: Grilled Chicken $7 | Grilled Shrimp $11
BUFFETS

Buffets are replenished for one hour.
Added charge for each additional 30 minutes.

THE PALMETTO
Cheddar broccoli salad, garlic biscuits with whipped butter, white
cheddar mac-n-cheese, hot buttered green beans, thin-sliced smoked
brisket, pulled smoked pork with our house-made BBQ sauce

THE SICILIAN FIR TREE
Parmesan, garlic bread sticks, penne pasta, Italian plum tomato
marinara, aged Parmesan alfredo sauce, zucchini and squash
with Italian herbs, Asiago garlic baked shrimp, orange and oregano
roast pork, and natural jus

THE BLUE PALO VERDE
Mexican street corn salad, cilantro rice, seasoned red beans, seasoned
chicken and pork carnitas with onions and peppers, flour tortillas,
shredded lettuce, colby-jack cheese, red and green salsas, and sour
cream

THE BIRCH
Garden salad with two dressings, beef pot roast, natural sauce, cider
rosemary brined bone-in chicken, maple glazed carrots, and buttered
parsley fingerling potatoes
BUILD-YOUR-OWN DINNER BUFFET

THE ARBORETUM BUFFET
Buffet includes Arbor Day Coffee and garden salad with two dressings. Additional entrées can be added for $9 each per person, sides for $5 each per person. 25-person minimum. Fewer than 25 people – add $85. Buffets are replenished for one hour. Added charge for each additional 30 minutes.

— ENTRÉES (SELECT 2): —

CHICKEN BREAST Artichoke Asiago crust  GF
GRILLED SALMON Roasted pineapple salsa  GF
PORK LOIN Timbers coffee-rubbed topped with blackberry demi-glace
SMOKED BRISKET (Market Price) Apple cider barbeque sauce  GF
PENNE PASTA Italian plum tomato marinara and creamy Parmesan Alfredo
PRIME RIB (Market Price) Slow-roasted and Chef-carved Au jus and creamy horseradish sauce  GF

— SIDES (SELECT 1): —

Baked Potato, Butter, Sour Cream (add bacon, cheddar cheese, chives $4)  GF
Mashed Yukon Gold Potatoes  GF
Brown Sugar Baked Yams with Pecan Maple Crust
Herbed Wild Rice Pilaf  GF
White Cheddar Mac-n-Cheese

— VEGETABLES (SELECT 1): —

Roasted Seasonal Vegetables with Herb Butter  GF
Honey-glazed Carrots  GF
Green Beans with Butter and Sliced Toasted Almonds  GF
Grilled Asparagus ($4 per person additional charge)  GF
Cauliflower Alfredo Gratin
DESSERT

DESSERT CREATIONS
A’ LA CARTE

Select one for $9 per person or two for $16 per person.

APPLE TARTLET
Salted caramel drizzle with whipped cream

FLOURLESS CHOCOLATE TORTE
Strawberry compote, chocolate shavings  GF

NY CHEESECAKE
Raspberry sauce

CARROT CAKE
Cinnamon cream cheese frosting

ITALIAN LEMON CREAM CAKE
Lemon cream, port wine cherry compote, powdered sugar

DESSERT DISPLAYS

Pricing is per person.

MINI SWEETS | $9
Cream puffs, petite foies, cheese cakes, berry cobbler bites

APPLE OR MIXED BERRY COBBLER | $9
Served with whipped cream

ORCHARD CAKE | $9
Upside down-style apple and black plum, hazelnut crumble, cinnamon whipped cream

S’MORES BAKE | $10
Graham cracker, chocolate, toasted marshmallow
CHILDREN’S MENU
All served with milk or lemonade and a fruit cup

HAMBURGER/ CHEESEBURGER
4oz hamburger, cheddar cheese on a toasted bun, sliced pickles, and French fries

CHICKEN STRIPS
Breaded chicken breast strips, French fries, and Ranch dipping sauce

KIDS PIZZA
Personal pepperoni or cheese pizza

MACARONI AND CHEESE
House-made aged cheddar sauce and macaroni noodles

BOX LUNCH
Peanut butter and jelly sandwich, chips, apple, and a cookie
PACKAGES
$300 bar minimum. Includes server.

BEER, WINE, AND SODA BAR | PRICED PER PERSON
Deluxe selections. Two-hour minimum.
$18 per person for first two hours.
$8 per person for each additional hour.

DELUXE BAR | PRICED PER PERSON
Two-hour minimum. $24 per person for first two hours.
$10 per person for each additional hour.

PREMIUM BAR | PRICED PER PERSON
Two-hour minimum. $28 per person for first two hours.
$12 per person for each additional hour.

ELITE BAR | PRICED PER PERSON
Two-hour minimum. $32 per person for first two hours.
$14 per person for each additional hour.

ON CONSUMPTION
$300 bar minimum. Includes server.

DELUXE BAR | PRICED PER DRINK
Spirits $6 • Wine by the glass $7
Domestic bottled beer $5 • Imported/Craft bottled beer $7
Coca-Cola products, Dasani bottled water $3

PREMIUM BAR | PRICED PER DRINK
Spirits $7 • Wine by the glass $8
Domestic bottled beer $5 • Imported/Craft bottle beer $7
Coca-Cola products, Dasani bottled water $3

ELITE BAR | PRICED PER DRINK
Spirits $9 • Wine by the glass $10
Domestic bottled beer $5 • Imported/Craft bottled beer $7
Coca-Cola products, Dasani bottled water $3

BONFIRE EVENTS
Deluxe selections of beer and wine only, self-serve cooler.
Two-hour maximum. $100 set-up fee. All guests must be 21 or older.

KEGS

DOMESTIC
Budweiser, Busch Light, Coors Light, and Michelob Ultra $400

IMPORT
Corona, Boulevard Wheat, Fairy Nectar IPA,
High Noon Seltzers $450

Special keg requests are welcomed and will be billed at market price.
BAR MENU

— DELUXE —

SPIRITS
Chase Cooper Vodka, New Amsterdam Gin, Flor de Cana Rum, Malibu Rum, El Jimador Blanco Tequila, Evan Williams Bourbon, Cutty Sark Scotch

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Proverb Collection (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)

— PREMIUM —

SPIRITS
Tito’s Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Espolón Blanco Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Dewars Scotch

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Chateau Souverain (Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc)

— ELITE —

SPIRITS
Belvedere Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Malibu Rum, Altos Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Edna Valley (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)