



Chateau on the Lake Resort

Champagne Sunday Brunch

December 17, 2017

11:00 am – 2:00pm

Enjoy Live Piano with D’Vaughn Pershing

SOUP

HAM AND BEAN SOUP WITH CORN MUFFINS

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

TROPICAL AMBROSIA SALAD

CHICKEN, MANGO & FORBIDDEN RICE WITH SESAME MISO VINAIGRETTE

PITA CHIPS WITH ROASTED RED PEPPER HUMMUS, BLACK BEAN
& CILANTRO HUMMUS & SUNDRIED TOMATO HUMMUS

BRIE EN CROUTE

CINNAMON BRAISED STRAWBERRIES
SOUS VIDE WHOLE BUTTON MUSHROOMS

QUICHE DISPLAY

SEAFOOD DISPLAY

CHILLED SHRIMP COCKTAIL • OYSTERS ON THE HALF SHELL

FRESH FRUIT DISPLAY • SMOKED SALMON DISPLAY

DOMESTIC AND INTERNATIONAL CHEESE AND CRACKER DISPLAY

BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

EGGS BENEDICT • COUNTRY POTATOES

BACON • SAUSAGE • GRITS • OATMEAL

OMELET & WAFFLE STATION

CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

ENTREES

GRILLED BEEF MEDALLIONS WITH RICE WITH LYONNAISE DEMI & HERB INFUSED FINGERLING POTATOES

GRILLED CHICKEN WITH LEMON DIJON GLAZE & CREAMY RISOTTO WITH PEAS AND BACON

PAN SEARED SALMON WITH BOURSIN CREAM SAUCE AND ORZO PASTA

GREEN BEAN CASSEROLE

ROASTED LEEK WHIPPED POTATOES

DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

FLAMBÉ STATION WITH BANANAS FOSTER AND
CHERRIES JUBILEE SERVED ON VANILLA ICE CREAM

CHOCOLATE FONDUE
WITH STRAWBERRIES, PRETZEL STICKS, MARSHMALLOWS AND POUND CAKE

ADULTS \$34.95 • CHILDREN \$17.00
FOR RESERVATIONS CALL 417-243-1777