



Chateau on the Lake Resort

Champagne Sunday Brunch

December 3, 2017
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

TURKEY AND RICE

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

RISOTTO CROQUETTES WITH MARINARA

HAM SALAD ON CROSTINI

POACHED PEAR, GOAT CHEESE AND CANDIED WALNUT SALAD

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

MONGOLIAN BEEF WITH STIR FRY VEGETABLE AND LO MEIN NOODLES

PAN SEARED CHICKEN WITH TOMATO BACON MARMALADE AND ZESTY HOMINY

SEAFOOD SCAMPI WITH PASTA

VEGETABLE MEDLEY

LOADED RED SKIN MASHED 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