



# Chateau on the Lake Resort

## Champagne Sunday Brunch

**November 18<sup>th</sup>, 2018**

**11:00 am – 2:00pm**

**Enjoy Live Piano with D’Vaughn Pershing**

### SOUP

CREAM OF POTATO AND LEEK

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND  
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

FRUIT SALAD WITH COTTAGE CHEESE

CLASSIC DEVILED EGGS

SMOKED SALMON MOUSSE ON CUCUMBER

CHOCOLATE HUMMUS WITH PRETZEL RODS

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 • OATMEAL

### OMELET & WAFFLE STATION

### CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

HONEY GLAZED HAM WITH HONEY MUSTARD

### ENTREES

GRILLED BEEF MEDALLIONS WITH ROSEMARY DEMI AND WILD RICE

PAN SEARED CHICKEN WITH TARRAGON CHIMICHURRI AND POLENTA CAKES

POACHED TILAPIA WITH TOMATO CONCASSE

GREEN BEAN WITH SAUTÉED MUSHROOMS

BUTTER 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 \$36.95 • CHILDREN \$17.00**  
**FOR RESERVATIONS CALL 417-243-1777**