



# Chateau on the Lake Resort

## Champagne Sunday Brunch

November 4<sup>th</sup>, 2018  
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

### SOUP

CHICKEN AND PUMPKIN CHILI

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND  
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

MUFFULETTA PASTA SALAD

WARM FINGERLING POTATO SALAD

SOUTHWEST QUINOA SALAD

JALAPENO, BACON DEVILED EGGS

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

HERB ENCRUSTED PORK LOIN, ORANGE CREAM SAUCE

### ENTREES

NEW YORK STRIP STEAKS WITH PEPPERCORN DEMI

PAN SEARED CHICKEN WITH THYME SCENTED VOLUTE AND SUNSET RICE PILAF

COD, SPINACH AND FETA PURSES WITH HAVARTI CREAM SAUCE

VEGETABLE SUCCOTASH

BACON, BLEU CHEESE 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