



Chateau on the Lake Resort

Champagne Sunday Brunch

December 16th, 2018
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

TURKEY AND VEGETABLE WITH CAVATAPPI PASTA

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

COTTAGE CHEESE AND FRUIT SALAD

CUCUMBER CAPRESE SALAD

DEVILED EGGS WITH DILL AND SMOKED SALMON

COUSCOUS SALAD WITH GRILLED VEGETABLE AND SHAVED CAPICOLA

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

CHIPOTLE RUBBED PORK LOIN WITH SMOKED BARBEQUE SAUCE

ENTREES

GRILLED BEEF MEDALLIONS WITH DEMI-GLACE AND ROASTED FINGERLING POTATOES

PAN SEARED CHICKEN BREAST WITH BOURSIN CREAM SAUCE AND CAVATAPPI PASTA

GRILLED SALMON WITH HONEY THYME GLAZE AND ROASTED BEET RISOTTO

VEGETABLE MEDLEY

SOUR CREAM AND CHIVE 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