



Chateau on the Lake Resort

Champagne Sunday Brunch

December 9th, 2018

11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

CREAMY VEGETABLE WITH BOURSIN CROSTINI

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

CRANBERRY AMBROSIA

DEVILED EGGS

NICOISE PLATTER WITH SEARED AHI TUNA

CROSTINI WITH HONEY GOAT CHEESE AND GRILLED PEACH

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

OZARK HAM WITH HONEY MUSTARD SAUCE AND WARM ROLLS

ENTREES

GRILLED SKIRT STEAK WITH PAPRIKA FRIED POTATOES AND SAUTÉED PEPPERS AND ONIONS

PRETZEL ENCRUSTED CHICKEN WITH WHOLE GRAIN MUSTARD CREAM SAUCE

RAINBOW TROUT WITH LEMON BUTTER AND STEAMED VEGETABLES

GREEN BEAN ALMANDINE

BACON, GOUDA DAUPHINOISE 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