



Chateau on the Lake Resort

Champagne Sunday Brunch

March 25, 2018

11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

HEARTY BEEF AND VEGETABLE

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

ROASTED RED PEPPER, MANGO AND ONION WITH SWEET SOY DRESSING

CHIPOTLE PASTA SALAD

GRILLED ASPARAGUS AND GOAT CHEESE TAPENADE

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

BLACKENED BEEF MEDALLIONS WITH CHIPOTLE DEMI

GRILLED CHICKEN WITH GREEN APPLE BBQ AND ANCHO RUBBED FINGERLINGS

SPINACH AND COD WRAPPED PASTRY

VEGETABLE MEDLEY

PESTO 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 \$34.95 • CHILDREN \$17.00
FOR RESERVATIONS CALL 417-243-1777