



Chateau on the Lake Resort

Champagne Sunday Brunch

May 27, 2018
11:00 am – 2:00pm

Enjoy Live Piano with D’Vaughn Pershing

SOUP

CURRIED ACORN SQUASH SOUP WITH CANDIED BACON CRUMBLES

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

APPLE AND PEAR SALAD WITH ARUGULA AND A HONEY GINGER VINAIGRETTE

CUCUMBER, WATERMELON AND MINT SALAD TOPPED WITH FETA CHEESE

GRILLED POTATO SALAD

DEVILED EGGS WITH CAJUN SHRIMP

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

SPINACH, SUNDRIED TOMATO AND FETA CHEESE CHICKEN ROULADE
WITH PESTO CREAM SAUCE

ENTREES

GRILLED BEEF MEDALLIONS WITH WILD MUSHROOM DEMI AND WILD RICE PILAF

JERK CHICKEN WITH ROASTED POBLANO CREAM SAUCE

COCONUT BREADED MAHI MAHI WITH STICKY RICE AND SWEET THAI CHILI SAUCE

CHEESY SPAGHETTI SQUASH AND BROCCOLI FLORETS

BACON AND BLEU CHEESE RED SKIN 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