



# Chateau on the Lake Resort

## Champagne Sunday Brunch

July 22<sup>nd</sup>, 2018  
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

### SOUP

CHICKEN, FENNEL AND WHITE BEAN

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND  
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

CANDIES SWEET POTATOES WITH TOASTED COCONUT AND WALNUTS

SHREDDED BRUSSEL SPROUTS WITH ORANGE SEGMENTS,  
SILVERED ALMONDS AND A CITRUS VINAIGRETTE

AVOCADO MOUSSE ON CUCUMBER WITH BLOSSOMED CAPERS

HERB ROASTED VEGETABLE SALAD WITH GOAT CHEESE CRUMBLES

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

HONEY ROASTED COUNTRY HAM WITH PINEAPPLE RAISON CHUTNEY

### ENTREES

GRILLED BEEF MEDALLION WITH A CHIMICHURRI AND SAUTÉED PEPPERS AND ONIONS

BBQ GRILLED CHICKEN BREAST WITH GRILLED POTATOES

BAKED COD WITH CURRIED TOMATOES

BALSAMIC GREEN BEANS WITH TOMATOES AND FETA CHEESE

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 \$36.95 • CHILDREN \$17.00  
FOR RESERVATIONS CALL 417-243-1777