



Chateau on the Lake Resort

Champagne Sunday Brunch

September 16th, 2018
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

TOMATO GIN WITH PARMESAN CRISPS

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

ANTIPASTO DISPLAY

AMBROSIA SALAD

SOUTHWEST PASTA SALAD

MEDITERRANEAN COUSCOUS SALAD

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

PINEAPPLE GLAZED HAM

ENTREES

GRILLED BEEF MEDALLIONS WITH POBLANO CREAM SAUCE

GRILLED JERK CHICKEN WITH RICE AND BEANS

SALMON VERACRUZ WITH PASTA

VEGETABLE MEDLEY

GOUDA 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