



# Chateau on the Lake Resort

## Champagne Sunday Brunch

**December 24, 2017**

11:00 am – 3:00pm

**Enjoy Live Piano with D’Vaughn Pershing**

### SALADS

SPRING MIX WITH STRAWBERRIES, FETA CHEESE, CANDIED WALNUTS, ASSORTED DRESSINGS

BABY SPINACH WITH SMOKED BACON, SLICED MUSHROOMS, DICED EGG, AND WARM BACON VINAIGRETTE

CAESAR SALAD WITH PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING

AMBROSIA SALAD WITH MARASCHINO CHERRIES

SLICED FRUIT AND BERRY DISPLAY

DOMESTIC AND INTERNATIONAL CHEESE AND CRACKER DISPLAY

SLICED SMOKED SALMON WITH CAPERS, RED ONION, DICED EGG, TOMATO AND BAGELS

### SEAFOOD DISPLAY

CHILLED SHRIMP COCKTAIL • FRESH OYSTERS • SNOW CRAB

### BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

EGGS BENEDICT • COUNTRY POTATOES • BISCUITS & GRAVY

BACON • SAUSAGE • SCRAMBLED EGGS

### OMELET & WAFFLE STATION

### CARVING STATION

SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS, CREAMY HORSERADISH

SLOW ROASTED PINEAPPLE CITRUS GLAZED COUNTRY HAM

### ENTREES

CHORIZO AND SAGE CORNBREAD STUFFING

ROASTED GARLIC WHIPPED POTATOES WITH GRAVY

HONEY & GINGER GLAZED CARROTS

CANDIED YAMS

ROSEMARY GRILLED CHICKEN WITH SUNDRIED TOMATO CREAM SAUCE

BALSAMIC AND CRACKED PEPPER MARINATED BEEF MEDALLIONS WITH WILD MUSHROOM DEMI-GLACE

PAN SEARED SALMON WITH RICE PILAF AND LEMON THYME AGAVE GLAZE

GREEN BEAN CASSEROLE

### CHILDREN’S BUFFET

HOTDOGS • FRENCH FRIES • MACARONI AND CHEESE • CHICKEN STRIPS • BABY CARROTS WITH RANCH  
PEANUT BUTTER AND JELLY SANDWICHES • ASSORTED CUPCAKES

### DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

RUM RAISIN BREAD PUDDING • CHRISTMAS YULE LOGS

PUMPKIN PIE • FLAN • CHRISTMAS COOKIES

FLAMBÉ STATION WITH BANANAS FOSTER AND CHERRIES JUBILEE SERVED ON VANILLA ICE CREAM

CHOCOLATE FONDUE

WITH STRAWBERRIES, PRETZEL STICKS, MARSHMALLOWS AND POUND CAKE

**ADULTS \$48.00 • CHILDREN \$24.00**

**FOR RESERVATIONS CALL 417-334-1161**

**\*PLEASE ASK FOR THE HOLIDAY RESERVATIONS LINE EXTENSION 4002\***