

BALLROOM



Chateau on the Lake Resort Thanksgiving Day Champagne Brunch

November 22, 2018
10:30 am – 3:00pm

Enjoy Live Piano Music

SALADS

FIELD GREEN SALAD WITH SHREDDED CARROTS, CUCUMBERS, TOMATO & ASSORTED DRESSINGS

BABY SPINACH SALAD WITH MUSHROOMS, CHOPPED EGG, SMOKED BACON & WARM BACON VINAIGRETTE

CAESAR SALAD WITH CROUTONS, PARMESAN CHEESE & CAESAR DRESSING

CAPRESE PASTA SALAD WITH BUFFALO MOZZARELLA, CHERRY TOMATOES, AGED BALSAMIC & BASIL VINAIGRETTE

AMBROSIA SALAD

SLICED FRUIT & BERRY DISPLAY

INTERNATIONAL & DOMESTIC CHEESE DISPLAY WITH CRACKERS

SEAFOOD DISPLAY

COCKTAIL SHRIMP • OYSTERS ON THE HALF SHELL
SNOW CRAB LEGS • SMOKED SALMON DISPLAY

BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

EGGS BENEDICT • COUNTRY POTATOES

BACON • SAUSAGE

OMELET & WAFFLE STATION

CARVING STATION

HERB ROASTED TURKEY WITH GIBLET GRAVY

CRACKED PEPPER & HERB CRUSTED PRIME RIB WITH CREAMY HORSERADISH & AU JUS

ENTREES

CHORIZO, CORN BREAD & PINE-NUT STUFFING

ROASTED GARLIC WHIPPED POTATOES WITH GRAVY

GREEN BEAN CASSEROLE WITH CRISPY FRIED ONIONS

MIXED VEGETABLE SUCCOTASH

CANDIED YAMS WITH TORCHED MARSHMALLOWS

GRILLED BEEF MEDALLIONS WITH POBLANO CREAM SAUCE

PESTO GRILLED CHICKEN BREAST WITH TOMATO CONCASSE

PINEAPPLE GLAZED COUNTRY HAM WITH HONEY MUSTARD

PAN SEARED RAINBOW TROUT WITH SAGE BROWN BUTTER

PULLED DARK TURKEY MEAT WITH NATURAL JUS

CHILDREN'S BUFFET

HOTDOGS • FRENCH FRIES • MACARONI AND CHEESE • CHICKEN STRIPS
SLICED WATERMELON • CARROT AND CELERY STICKS • ASSORTED CUPCAKES

DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

STRAWBERRY BANANA BREAD PUDDING WITH CREME ANGLAISE

FLAMBÉ STATION WITH BANANAS FOSTER & CHERRIES JUBILEE

CHOCOLATE FOUNTAIN WITH STRAWBERRIES, PRETZEL STICKS, MARSHMALLOWS & POUND CAKE

ADULTS \$58.00 • CHILDREN \$25.00

FOR RESERVATIONS CALL 417-334-1161

PLEASE ASK FOR THE HOLIDAY RESERVATIONS LINE EXTENSION 4002