



Chateau on the Lake Resort

Champagne Sunday Brunch

December 23rd, 2018
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

CREAMY POTATO AND ANDOUILLE SAUSAGE

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

SOUTHWEST SWEET POTATO SALAD

PROSCIUTTO WRAPPED MOZZARELLA

CUCUMBER, TOMATO AND COTTAGE CHEESE

ROASTED BEETS, MANDARIN ORANGE, GOAT CHEESE AND 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

OZARK COUNTRY HAM WITH APPLE CIDER CHUTNEY

ENTREES

GRILLED BEEF MEDALLIONS WITH GREEN PEPPERCORN DEMI AND ROASTED POTATOES

PAN SEARED ITALIAN CHICKEN WITH CAPICOLA VODKA SAUCE AND PASTA

BLACKENED ALLIGATOR WITH RICE AND KIDNEY BEANS

VEGETABLE MEDLEY

BLUE CHEESE AND BACON 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