



Chateau on the Lake Resort

Champagne Sunday Brunch

February 10th, 2019

11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

SEAFOOD CHOWDER WITH ANDOUILLE SAUSAGE

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

HERBED GOAT CHEESE POLENTA WEDGES

ROASTED BEET AND CITRUS SALAD

NICOISE SALAD

FRUIT SALAD WITH HONEY YOGURT DRESSING

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

COUNTRY HAM WITH HONEY GLAZE

ENTREES

GRILLED BEEF MEDALLIONS WITH BACON MARMALADE AND POACHED POTATOES

HONEY BALSAMIC MARINATED CHICKEN BREAST WITH WARM TOMATO CONCASSE

GRILLED MAHI MAHI WITH CILANTRO, JALAPENO PESTO AND JASMINE RICE

VEGETABLE MEDLEY

ROASTED GARLIC 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