



Chateau on the Lake Resort

Champagne Sunday Brunch

March 17th, 2019

11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

TOMATO GIN

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

CAPRESE SKEWERS

DEVILED EGGS

FRUIT AND QUINOA SALAD

GRILLED VEGETABLE SALAD

CRUDITÉ DISPLAY

ROASTED RED PEPPER HUMMUS
VEGETABLE CRUDITÉ WITH RANCH

FRITTATA DISPLAY

CARAMELIZED ONION, BACON AND GRUYERE FRITTATA

SEAFOOD DISPLAY

CHILLED SHRIMP COCKTAIL • OYSTERS ON THE HALF SHELL

FRESH FRUIT DISPLAY

SMOKED SALMON DISPLAY

LOX FLAT BREAD WITH DILL CREAM CHEESE

CHARCUTERIE, CHEESE AND CRACKER DISPLAY

BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

HASH BROWN CASSEROLE • SCRAMBLED EGGS

BACON • SAUSAGE • OATMEAL • BISCUITS AND GRAVY

EGGS BENEDICT, OMELET & WAFFLE STATION

CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

ENTREES

BEEF MEDALLIONS WITH PORT WINE DEMI AND ROASTED POTATOES

PRETZEL CRUSTED CHICKEN WITH MUSTARD CREAM SAUCE

CHARDONNAY POACHED TILAPIA WITH THYME SCENTED VOLUTE AND JASMINE RICE

GREEN BEAN CASSEROLE WITH CRISPY FRIED ONIONS

BLUE CHEESE AND BACON WHIPPED POTATOES

SMOKED GOUDA MACARONI AND CHEESE

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