



# Chateau on the Lake Resort

## Champagne Sunday Brunch

April 14<sup>th</sup>, 2019  
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

### SOUP

CREAMY LEEK AND POTATO

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND  
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

DEVILED EGGS

ROASTED POTATO SALAD WITH CRISPY PROSCIUTTO

EDAMAME AND CHOPPED VEGETABLE SALAD WITH SESAME DRESSING

### CRUDITÉ DISPLAY

ROASTED RED PEPPER HUMMUS  
VEGETABLE CRUDITÉ WITH RANCH

### FRITTATA DISPLAY

DICED TOMATO, SPINACH AND MOZZARELLA

### 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

FRIED CALAMARI WITH MARINARA

### BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

HASH BROWN CASSEROLE • SCRAMBLED EGGS • FRENCH TOAST BAKE

BACON • SAUSAGE • BISCUITS AND GRAVY • WARM CINNAMON ROLLS

### EGGS BENEDICT, OMELET & WAFFLE STATION

### CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

### ENTREES

BEEF MEDALLIONS WITH MUSHROOM DEMI AND POACHED FINGERLING POTATOES

HONEY GLAZED CHICKEN WITH SWEET POTATO, LEEK AND APPLE HASH

GRILLED SALMON WITH PINEAPPLE ORANGE GASTRIQUE

GREEN BEAN CASSEROLE

GARLIC WHIPPED POTATOES

BACON AND CHEDDAR GRITS

### 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