



Chateau on the Lake Resort

Champagne Sunday Brunch

October 22, 2017

11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

SOUTHWEST BUTTERNUT SQUASH BISQUE

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

SUSHI DISPLAY

WARM SWEET POTATO CASSEROLE WITH CANDIED WALNUT AND TOASTED COCONUT

CARROT, RAISON SALAD WITH PINEAPPLE 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 • GRITS • OATMEAL

OMELET & WAFFLE STATION

CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

ENTREES

GRILLED CHIPOTLE FLANK STEAK WITH SAUTÉED PEPPERS AND ONIONS

CUMIN SCENTED PORK LOIN WITH PINEAPPLE AND GUAVA SALSA

CREAMY SEAFOOD PASTA BAKE WITH ALFREDO, SPINACH AND TOMATO

SUCCOTASH

WHIPPED POTATOES WITH BACON AND BLEU 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 \$34.95 • CHILDREN \$17.00
FOR RESERVATIONS CALL 417-243-1777