



Chateau on the Lake Resort

Champagne Sunday Brunch

November 5th, 2017
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

SOUTHWEST PORK & VEGETABLE SOUP

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

GRILLED FINGERLING POTATO SALAD WITH PANCETTA

EGG SALAD ON MARBLE RYE CRISPS

TROPICAL AMBROSIA 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 • GRITS • OATMEAL

OMELET & WAFFLE STATION

CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

ENTREES

BEEF STROGANOFF WITH CAVATAPPI PASTA

CHICKEN WONTONS WITH STEAMED RICE AND HONEY AIOLI

COCONUT FRIED SHRIMP WITH ORANGE SWEET THAI CHILI

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 \$34.95 • CHILDREN \$17.00
FOR RESERVATIONS CALL 417-243-1777