



Chateau on the Lake Resort

Champagne Sunday Brunch

February 24th, 2019

11:00 am – 2:00pm

Enjoy Live Piano with D’Vaughn Pershing

SOUP

SOUTHWEST CHILI WITH CORN MUFFINS

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

BROCCOLI, CRAISIN AND SUNFLOWER SALAD

HONEY YOGURT FRUIT SALAD WITH QUINOA

MEDITERRANEAN BEAN SALAD

ANTIPASTO 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 • OATMEAL

OMELET & WAFFLE STATION

CARVING STATION

PRIME RIB, HORSERADISH, AU JUS

COUNTRY HAM

ENTREES

BEEF MEDALLIONS WITH MUSHROOM DEMI-GLACE AND BACON, RANCH ROASTED POTATOES

PORK SCALOPPINI WITH GRUYERE CREAM SAUCE AND CARAMELIZED ONIONS

POACHED TILAPIA WITH FRUIT BLUEBERRY SALSA

SPRING VEGETABLE MEDLEY

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