



Chateau on the Lake Resort
Mother's Day Champagne Brunch

May 8, 2016
10:30 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

LAVENDER SCENTED ROASTED BUTTERNUT SQUASH BISQUE WITH CANDIED PECANS

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN AND CROUTONS

STRAWBERRY MASCARPONE MOUSSE ON PINK SEA SALT CROSTINI

ROASTED FINGERLING POTATO SALAD WITH CRISP PANCETTA & CHIVES

BRIE EN CROUTE WITH FIG JAM

ANTIPASTO DISPLAY

SEAFOOD DISPLAY

CHILLED SHRIMP COCKTAIL • OYSTERS ON THE HALF SHELL • SNOW CRAB LEGS

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

MADE TO ORDER OMELET & WAFFLE STATION

CARVING STATION

HERBED RUBBED SLOW ROASTED PRIME RIB WITH
AU JUS AND HORSERADISH SAUCE

SPINACH, FETA & PINE NUT STUFFED SALMON ENROBED IN PUFF PASTRY

ENTREES

STEAK MEDALLIONS WITH ARTISAN MUSHROOM CREAM SAUCE

PORK LOIN WITH APRICOT CHUTNEY, GRILLED POLENTA CAKES

SHRIMP, SCALLOPS AND MAHI MAHI MIXED MEDITERRANEAN GRILL WITH
SUNDRIED TOMATO & WILD MUSHROOM RISOTTO

ROASTED VEGETABLE MEDLEY
SMOKED DAUPHINOISE POTATOES

DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

FLAMBÉ STATION WITH BANANAS FOSTER AND
CHERRIES JUBILEE SERVED ON VANILLA ICE CREAM

CHOCOLATE FOUNTAIN
WITH STRAWBERRIES, PRETZEL STICKS, MARSHMALLOWS AND POUND CAKE

ADULTS \$50 • CHILDREN \$23
FOR RESERVATIONS CALL 417-243-1777