Chateau on the Lake

Champagne Sunday Brunch

Easter Sunday, April 16, 2017 10:30 am – 3:00 pm

Enjoy Live Piano with D'Vaughn Pershing

SOUP

SAFFRONED MUSSEL & LOBSTER CHOWDER

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN CROUTONS

DARK CHERRY AMBROSIA WITH CANDIED WALNUT CRUMBLE

ORANGE ZEST MOUSSE WITH LAVENDER CANE SUGAR CROSTINI

SHRIMP, SCALLOP & CRAB PASTA SALAD WITH LEMON DILL AIOLI

LOADED BAKED POTATO SALAD WITH SCALLIONS & APPLEWOOD SMOKED BACON

BRIE EN CROUTE
CINNAMON BRAISED STRAWBERRIES
SOUS VIDE WHOLE BUTTON MUSHROOMS

QUICHE DISPLAY SHRIMP, FETA & SPINACH CHORIZO, SALSA & PEPPER-JACK

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 • SCRAMBLED EGGS WITH AGED CHEDDAR

OMELET & WAFFLE STATION

CARVING STATION

SLOW ROASTED DIJON AND HERB RUBBED PRIME RIB WITH AU JUS & CREAMY HORSERADISH
BOURBON MAPLE BROWN SUGAR GLAZED COUNTRY HAM WITH WARM APPLE CHUTNEY & HONEY MUSTARD

ENTREES

BLACKENED BEEF MEDALLIONS WITH BROILED RED BLISS POTATOES & ROASTED POBLANO MORNAY SAUCE

PORK SCALOPPINI WITH FRESH THYME & WILD MUSHROOM MARSALA

PAN SEARED TILAPIA WITH MANGO SALSA, FORBIDDEN RICE WITH TOASTED SESAME SEEDS

STAR ANISE & APPLE CIDER BRINED CHICKEN BREAST WITH SWEET POTATO & WILD BOAR BACON HASH

SPRING VEGETABLE MEDLEY

Roasted Garlic & Cracked Black Pepper Whipped Potatoes with Country Pan Gravy

DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

RASPBERRY & WHITE CHOCOLATE BREAD PUDDING WITH CRÈME ANGLAISE

Flambé Station with Bananas Foster and Cherries Jubilee served on Vanilla Ice Cream

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

ADULTS \$54 • CHILDREN \$26 FOR RESERVATIONS CALL 417-334-1161