



Chateau on the Lake Resort

Champagne Sunday Brunch

June 19, 2016
10:30am – 2:00pm

Enjoy Live Piano with D’Vaughn Pershing

SOUP

SMOKED PAPRIKA FRENCH ONION SOUP WITH SMOKED SEA SALT CROSTINI

SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN AND CROUTONS

HERB INFUSED FINGERLING CANAPÉS WITH DILL CRÈME AND PROSCIUTTO

MEDITERRANEAN ANTIPASTO DISPLAY

CANDIED DUCK BACON MARMALADE ON SOURDOUGH CROSTINI

BRIE EN CROUTE
CINNAMON BRAISED STRAWBERRIES
LEMON THYME AND SHERRY WINE VINEGAR SOUS VIDE
WHOLE BUTTON MUSHROOMS

QUICHE DISPLAY

ANTIPASTO 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

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

BEEF WELLINGTON, MORNAY, PESTO AIOLI

ENTREES

PAN SEARED FLAT IRON STEAK WITH WILD MUSHROOM AND
BOARS BACON ESPAGNOLE

BACON ENROBED CHICKEN WITH ROASTED CHICKEN JU LIE, RED POTATO, BOAR SHIRAZ CRANBERRY SAUSAGE, SPRING ONION AND
OYSTER MUSHROOM HASH

SOUS VIDE PORK LOIN WITH SHERRY BURRE BLANC
ROOT VEGETABLE GRATIN

CILANTRO LIME SALMON WITH FRESH MANGO PICO DE GALLO AND
JASMIN RICE VERA CRUZ

FRESH JULIENNE OF SUMMER VEGETABLES
APPLEWOOD SMOKED BACON & AGED WHITE CHEDDAR 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 \$34.25 • CHILDREN \$17.00
FOR RESERVATIONS CALL 417-243-1777