



# Chateau on the Lake Resort

## Champagne Sunday Brunch

February 12, 2017  
11:00 am – 2:00pm

Enjoy Live Piano with D'Vaughn Pershing

### SOUP

STRAWBERRY CHAMPAGNE SOUP WITH FRESH MINT CRISPS

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS AND  
WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN CROUTONS

BEET, GOATS CHEESE, AND CANDID WALNUT SALAD

DIJON LENTIL SALAD WITH LEMON ROASTED SHRIMP

AMBROSIA SALAD WITH PECAN CRUMBLE

BRIE EN CROUTE  
CINNAMON BRAISED STRAWBERRIES  
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

PRIME RIB, HORSERADISH AU JUS

### ENTREES

GRILLED BEEF TIPS WITH PORT WINE DEMI-GLACE AND BLEU CHEESE,  
YUKON GOLD POTATO HASH WITH ASPARAGUS AND BACON

GRILLED BREAST OF CHICKEN WITH TOMATO ROSE' MORNAY SAUCE

MIXED SEAFOOD GRILL WITH COD, SALMON, CALAMARI, MAHI MAHI,  
HONEY GINGER LEMON GLAZE AND SAFFRON INFUSED COUSCOUS

GREEN BEAN CASSEROLE

SMOKED GOUDA AND PANCETTA 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