



# Chateau on the Lake Resort

## Champagne Sunday Brunch

May 14, 2017  
11:00 am – 3:00pm

Enjoy Live Piano with D'Vaughn Pershing

### SOUP

CHILLED PEACH AND CHAMPAGNE BISQUE

### SALADS

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

BABY SPINACH WITH SLICED MUSHROOMS, CHOPPED EGG, BACON BITS AND WARM BACON VINAIGRETTE

TRADITIONAL CAESAR SALAD

SPRING SALAD WITH CUCUMBERS, CHERRY TOMATOES, CARROTS, SQUASH AND ZUCCHINI

GRILLED PANZANELLA SALAD WITH PICKLED RED ONION, FETA CHEESE, KALAMATA OLIVES AND RED WINE VINAIGRETTE

FRESH BERRY AND QUINOA SALAD WITH SLIVERED ALMONDS

SMOKED SALMON MOUSSE ON DILL CROSTINI WITH LEMON ZEST

SCALLION AND CITRUS DRESSED FORBIDDEN RICE

FRESH FRUIT DISPLAY

DOMESTIC AND INTERNATIONAL CHEESE AND CRACKER DISPLAY

### SEAFOOD DISPLAY

CHILLED SHRIMP COCKTAIL • OYSTERS ON THE HALF SHELL  
SNOW CRAB CLUSTERS • SMOKED SALMON DISPLAY

### BREAKFAST FARE

FRESH BAKED BREAKFAST GOODS

EGGS BENEDICT • COUNTRY POTATOES

BACON • SAUSAGE

### OMELET & WAFFLE STATION

### CARVING STATION

DIJON AND HERB RUBBED PRIME RIB PRIME RIB, HORSERADISH, AU JUS

CARAMELIZED LEMON AND HERB SCOTTISH SALMON WITH HAVARTI CREAM SAUCE

### ENTREES

GREEN TEA INFUSED CHICKEN BREAST WITH BROWNED BUTTER LEMON HONEY GLAZE

HERB DE PROVENCE PORK LOIN WITH GRANDE LIQUEUR DE SAPINS CREAM SAUCE AND GARLIC ROASTED POTATOES

CHIPOTLE SKIRT STEAK WITH SAUTÉED PEPPERS AND ONIONS

CHARDONNAY POACHED TILAPIA WITH BLUEBERRY FRUIT SALSA AND JASMINE RICE

LOADED RED SKIN MASHED POTATOES

SPAGHETTI SQUASH AND BRUSSEL SPROUT MEDLEY

SAUTÉED CARROTS AND PARSNIPS WITH ROASTED LEEKS

### CHILDREN'S BUFFET

HOTDOGS • FRENCH FRIES • MACARONI AND CHEESE • CHICKEN STRIPS  
PEANUT BUTTER AND JELLY SANDWICHES • FRUIT KABOBS • ASSORTED CUPCAKES

### DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

CHOCOLATE HAZELNUT BREAD PUDDING WITH CREME 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 \$54.00 • CHILDREN \$26.00  
FOR RESERVATIONS CALL 417-243-1777