

## **Chateau On The Lake Resort & Spa**

### **Hosting Elaborate Thanksgiving Day Buffet**

BRANSON, MO (November 2009) – Are you stressed about preparing this year’s Thanksgiving Day feast? Then why not take it easy, and head to **Chateau on the Lake Resort & Spa** for its elaborate **Thanksgiving Day Buffet**. An annual tradition for many, the buffet will feature all of the traditional Thanksgiving fare, along with an array of other offerings to please everyone in the family, according to Stephen Marshall, vice president and general manager of the resort.

Under the direction of the resort’s Executive Chef Doug Knopp, the brunch will be served in Chateau’s impressive Great Hall, elegant Chateau Grille, and picturesque Atrium Café from 10:30 a.m-3 p.m. on Thursday, November 26, 2009. There will be live entertainment featuring both a piano and a harpist, and the resort will be beautifully decorated with holiday décor, which will include two 18-foot trees in the Great Hall, smaller trees throughout the resort, and lighted garland adorning the atrium lobby.

In addition to featuring Sorghum Roasted Tom Turkey with Giblet Gravy, the buffet will also offer Chateau’s traditional Southern Fried Turkey, Slow Roasted Prime Rib of Beef with Horseradish and Red Wine Sauce, Sautéed Shrimp with Brandy Peppercorn Cream over Grilled Focaccia, Beef Bourguignon with Wild Rice, Cashew Crusted Rainbow Trout, Lamb with Apricot Mint Stuffing, and made-to-order Omelets and Waffles.

An assortment of cold offerings will be available such as Smoked Salmon, Shrimp, Oysters, Crab Legs, Caesar Salad, Field Green Salad with julienne vegetables, Tropical Fruit display, and an array of cheeses.

Hot offerings will include Eggs Benedict, Breakfast Potatoes, Green Bean Casserole, Candied Sweet Potatoes, Gratin Potatoes, Buttermilk Mashed Potatoes, Corn Bread, and Sage Stuffing.

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An array of desserts will be offered, including Pumpkin Pie, Chocolate Mousse with Praline Crunch, Cappuccino Silk Pie, Sweet Potato Pie, Chocolate Biscotti, Carrot Cake, Peanut Butter Cup Pie, Chocolate Bourbon Pecan Pie, Chocolate Decadence Cake, and Bananas Foster.

Children may choose from the main buffet, and/or may select from a special “Kids Buffet” with such offerings as Chicken Fingers, Hot Dogs, Macaroni & Cheese, Pizza, and Peanut Butter & Jelly Sandwiches.

The Thanksgiving Buffet is \$44 per person, \$22 for children ages 4-12, and free for children 3 and under with a paid adult. Tax and gratuity is additional. Reservations are highly recommended.

The AAA Four-Diamond Chateau on the Lake Resort & Spa, owned and managed by Springfield, Missouri-based John Q. Hammons Hotels & Resorts, is located at 415 North State Highway 265 in Branson. For reservations to the Thanksgiving Buffet, or for additional information, call **(417) 243-1711**.

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PR Contact: Karen Lamonica at (407) 788-7070, ext. 207, or [klamonica@chisano.com](mailto:klamonica@chisano.com)

NOTE: **High-resolution photos** of the resort may be downloaded from <http://www.chateauonthelake.com/ImageDownload/DownloadImages.cfm> , or are available by contacting Karen Lamonica.