

Chateau Louis Hotel

Mothers Day brunch

May 11, 2025/ 10am-2pm

Muffins, Danishes, Croissants & Banana Bread

Fresh Sliced Fruits & Berries

Caesar salad with garlic croutons

Baby greens with select dressings

Chilled asparagus with raspberry vinaigrette/ coleslaw with apricot, cranberries & poppy seeds

Broccoli salad/ cucumber salad/ potato salad/ assorted house made marinated vegetables

Tomato bocconcini salad with herbs vinaigrette/ assorted dry fruits compotes

Cheese board

Cheddar, blue, brie, provolone, Swiss Emmenthal

Assorted olives & pickles

House made graven Lox with capers lemon & horseradish cream

Chilled shrimp, Marinated Mussels & Clams cocktail sauce

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Eggs Benedict

Bacon & sausage

Fried red potatoes

Roast top sirloin beef with red wine mushroom demi

Fillet of Basa with saffron shrimp cream sauce

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Buttermilk Waffles

With chocolate syrup, apple compote, shredded coconut, strawberry puree & marble shaved chocolate

Freshly Made Omelettes

Ham, bacon, sausage, shrimp, Diced peppers, onions, tomatoes, sliced mushrooms, shredded cheese & more

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Dessert Buffet

Green Tea Pavlova with lavender cream & fresh fruit,

Chocolate framboise with raspberry coulis, coconut layers cake

vanilla crème caramel, pistachio rice pudding, hazelnut almond torte

Adults \$49.75

Seniors \$46.75

Children age 2 – 13 \$3 per year