

Chateau Louis Hotel

Sunday Brunch

Oct 20, 2024

Freshly baked Danish, Croissants & Banana Bread

Assorted Fresh Fruit & berries

Mixed greens, House made dressings, Caesar Salad, bacon bits

Pickled Red Onions, Marinated Artichokes, Pickled Mushrooms,

Roasted pickled cauliflower, Roast Fennel, Pickled Beets,

Greek salad

Asparagus Spears with raspberry vinaigrette

Pickled Bell Peppers, Potato Salad, Coleslaw

Marinated Mussels & Clam, House Made Graven Lox

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*Waffle Station*

*Strawberry coulis, maple syrup, chocolate sauce*

*Toasted coconut, shaved marble chocolate, apple compote, whipped cream*

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Omelette Station

Freshly made French omelettes with your choice of fillings

Bacon, ham, baby shrimp, mushrooms, onions, green onions, bell peppers, fresh basil, tomatoes...

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*Bacon, Sausage, Fried Red Potatoes*

*Eggs Benedict*

*Roast Top Sirloin of Beef, au jus*

*Red curry with shrimp & vegetables served on jasmine rice*

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Dessert Buffet

Featuring freshly made tortes, crème caramel & pavlova

\$41.75 adults / \$38.75 Seniors / Children ages 2 – 12 - \$2.5 per year

While most of our brunch items are gluten free, not all are.

Please ask your server and we will be happy to guide you through the buffet