

*The Crown Suite at the Chateau Louis Hotel*

*Lunch Menu 2015*

*Lunch Menu # 1*

*Cream of mushroom soup with truffle oil*

*Alberta AAA Beef Medallion, red wine horseradish sauce*

*Barley risotto*

*Medley of seasonal vegetables*

*Fresh Fruit Pavlova*

*With lavender cream*

*\$30*

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*Lunch Menu # 2*

*Spinach salad with toasted pumpkin seeds, roasted cashews  
and almonds, strawberry vinaigrette*

*Fillet of Salmon, lobster cream sauce*

*Jasmine rice*

*Medley of seasonal vegetables*

*Almond & Apple Flan*

*In a light butter crust*

*\$26*

*Prices are exclusive of 16% gratuity and GST*

*Lunch Menu # 3*

*Butter lettuce salad with baby shrimp, dried pineapple & mangos,  
honey cream dressing*

*Medallion of Beef Tenderloin*

*Madeira sauce with mushrooms*

*Croquette Potatoes*

*Medley of Seasonal Vegetables*

*Carrot Cake with cream cheese icing*

*\$37*

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*Lunch Menu # 4*

*Cream of tomato soup with double smoked bacon*

*Breast of Chicken*

*filled with Saskatoon berries, walnuts & Camembert cheese*

*Timbale of wild rice*

*Medley of seasonal vegetables*

*Raspberry Tiramisu*

*\$30*

*Prices are exclusive of 16% gratuity and GST*

*Lunch Menu # 5*

*Tomato Salad with bocconcini marinated in balsamic vinaigrette*

*Smoked Pork Loin*

*Apple chutney*

*Lyonnaise potatoes*

*Medley of seasonal vegetables*

*Lemon Poppyseed Custard*

\$26

*Lunch Menu # 6*

*Baby shrimp and fennel strudel*

*white wine cream sauce*

*Hearts of Romaine*

*tossed with artichokes, sundried tomatoes, and kalamata olives*

*Fresh herb vinaigrette*

*Canada Gold Beef Medallion*

*topped with crab and asparagus*

*Roasted red potatoes*

*Medley of vegetables*

*Trio of Chocolate*

\$37

*Prices are exclusive of 16% gratuity and GST*

*The Crown Suite at the Chateau Louis Hotel*

*Lunch Buffet Menu 2015*

*Minimum of 25 guests*

*Soup of the Day*

*Baby Greens with select house made dressings*

*Tomato Bocconcini Salad*

*Mushrooms marinated with balsamic dressing*

*Curried Vegetable Salad*

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*Choice of one entrée*

*Breast of Chicken, wild mushroom sauce*

*Medallions of Alberta Beef, caramelized onion sauce*

*Roast Pork Loin with poached apples & cranberries*

*Fillet of Sole, lemon caper butter*

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*Chef's Potato or Rice*

*Medley of Fresh Seasonal Vegetables*

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*Mango Yogurt Panna Cotta, Red Fruit Cheesecake*

*& Flourless Duo of Chocolate Mousse Torte*

*Coffee / tea*

*\$28.95*

*Price is exclusive of 16% gratuity and GST*

*Cheese Perogies or Cabbage Rolls in tomato sauce add an additional \$1.75 per person*