

The Crown Suite at the Chateau Louis Hotel

2023

Lunch Menu # 1

Cream of Wild Mushroom Soup

With shaved asiago

Alberta AAA Beef Medallion, red wine horseradish sauce

Roasted potatoes

Medley of seasonal vegetables

Mango panna cotta

\$40.75

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***Lunch Menu # 2***

***Spinach Salad***

*with toasted pumpkin seeds, roasted cashews, and almonds,  
raspberry vinaigrette*

***Fillet of Salmon,***

*lobster cream sauce*

*Jasmine rice*

*Medley of seasonal vegetables*

***Amaretto Crème Caramel***

\$40.75

*Prices are exclusive of 16% gratuity and GST*

*Lunch Menu # 3*

***Butter lettuce salad***

*with baby shrimp, 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*

\$50.25

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Lunch Menu # 4

Cream of Gin Tomato Soup

Breast of Chicken

filled with Saskatoon berries, walnuts & mozzarella

jasmine rice

Medley of seasonal vegetables

Chocolate framboise

Raspberry coulis

\$40.50

Prices are exclusive of 16% gratuity and GST

Lunch Menu # 5

Tomato Salad

with bocconcini marinated in balsamic vinaigrette

Pork tenderloin

Apple chutney

Lyonnaise potatoes

Medley of seasonal vegetables

Coconut chiffon cake

With strawberry coulis

\$40.50

Lunch Menu # 6

Hearts of Romaine

tossed with artichokes, sundried tomatoes, and kalamata olives

Fresh herb vinaigrette

New York Steak

topped with prawn's peppercorn sauce

Roasted red potatoes

Medley of vegetables

Fresh Berry Cheesecake

\$45.75

Prices are exclusive of 16% gratuity and GST

The Crown Suite at the Chateau Louis Hotel

Lunch Buffet Menu 2021

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***

*Roast Turkey with cranberry walnut dressing & fresh cranberry sauce*

*Medallions of Alberta Beef, caramelized onion sauce*

*Roast Pork Loin with apple chutney*

*Fillet of Sole Florentine*

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Chef's Potato or Rice

Medley of Fresh Seasonal Vegetables

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*Bailey's Crème Brulé*

*Chocolate Hazelnut Torte*

*Green Tea Pavlova*

*With lavender cream & fresh fruit*

*Coffee / tea*

***\$45.75***

*Price is exclusive of 16% gratuity and GST*

*The Crown Suite at the Chateau Louis Hotel*

*Christmas Lunch Menu*

*Cream of Butternut Squash Soup*

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Mixed Green Salad

Dried apricots, raisins

Raspberry vinaigrette

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*Roast Turkey*

*Cranberry walnut dressing*

*Fresh cranberry sauce*

*Mashed red potatoes*

*Medley of vegetables*

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Chocolate hazelnut torte

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*Coffee / tea*

\$42.75

*Price is exclusive of 16% gratuity & GST*