

# 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*