

Chateau Louis Hotel

Easter Brunch

April 20th, 2025

Muffins, Danish, Croissants & Banana Bread

Fresh Sliced Fruit & Berries

Caesar salad with garlic croutons/potato salad/broccoli salad

Baby greens with select dressings

Chilled asparagus with raspberry vinaigrette/cucumber salad

Marinated mushrooms, artichoke, fennel, peppers, beets, green beans

tomato salad with goat cheese & balsamic reduction

Assorted cheeses platter

Graven lox with capers & lemons

marinated mussels, clams & chilled shrimp cocktail sauce

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*Eggs Benedict*

*Bacon & sausage*

*Fried red potatoes*

*Roast top sirloin beef, au jus*

*Fillet of Basa with saffron shrimp cream sauce*

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Buttermilk Waffles

With chocolate syrup, apple compote, shredded coconut, strawberry puree

Freshly Made Omelets

Diced peppers, onions, tomatoes, sliced mushrooms, shredded cheese

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*Dessert Buffet*

*Green Tea Pavlova with lavender cream & fresh fruit, Chocolate macaroon cake*

*Coconut layers torte, Bailey's crème caramel, raspberry ricotta torte, pistachio rice pudding*

*Adults \$48.75*

*Seniors \$45.75*

*Children aged 2 – 13 \$3 per year*