

# *Chateau Louis Hotel*

## *Mothers Day*

*May 8<sup>th</sup>, 2022*

*Muffins, Danish, Croissants & Banana Bread*

*Fresh Sliced Fruit & Berries*

*Caesar salad with garlic croutons*

*Baby greens with select dressings*

*Chilled asparagus with raspberry vinaigrette*

*Marinated mushrooms*

*Roma tomato salad with provolone cheese*

*Chilled vegetable tray with herb dip*

*Cold meat platters with Genoa salami, smoked capicola,  
prosciutto, abruzzo*

*Chilled shrimp, salmon fillet, marinated mussels & clams*

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*Eggs Benedict*

*Bacon & sausage*

*Fried red potatoes*

*Breast of Turkey, stuffed with cranberry, apple & walnuts*

*Fillet of Salmon with baby shrimp in a lobster 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,*

*White Chocolate & Raspberry Cheesecake Parfait, Chocolate Hazelnut Torte,*

*Blackberry Swiss Roll, Strawberry Mousse, Beet Cake with cardamom cream cheese icing*

*Adults \$43.75*

*Seniors \$39.75*

*Children ages 2 – 12 \$2 per year*