

# *Chateau Louis Hotel*

## *Sunday Brunch*

*March 19<sup>th</sup>, 2023*

*Freshly baked Danish, Croissants & Banana Bread*

*Assorted Fresh Fruit*

*Butter Lettuce, House made dressings, Caesar Salad*

*Pickled Red Onions, Marinated Artichokes, Pickled Mushrooms,*

*Cherry Tomatoes, Roast Fennel, Pickled Beets,*

*Sliced Tomatoes with goat cheese, Grilled Cauliflower curry dressing*

*Asparagus Spears with raspberry vinaigrette*

*Pickled Bell Peppers, Potato Salad, Coleslaw*

*Marinated Mussels & Clam, House Made Graven Lox*

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### *Waffle Station*

*Strawberry, blackberry, mango & peach syrup*

*Toasted coconut, chocolate sauce, apple compote, whipped cream*

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### *Omelette Station*

*Freshly made French omelettes with your choice of fillings*

*Bacon, ham, baby shrimp, mushrooms, onions, green onions, bell peppers, fresh basil, tomatoes...*

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*Bacon, Sausage, Fried Red Potatoes*

*Eggs Benedict*

*Roast Top Sirloin of Beef, au jus*

*Breast of Veal, mushroom cream sauce*

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### *Dessert Buffet*

*Featuring freshly made tortes, crème caramels & pavlova*

*\$39.75 adults / \$36.75 Seniors / Children ages 2 – 12 - \$2 per year*

*While most of our brunch items are gluten free, not all are.*

*Please ask your server and we will be happy to guide you through the buffet*