

Chateau Louis Hotel

Fathers Day brunch

June 21, 2026/ 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*

*Beef bourguignonne*

*Fillet of Basa with saffron shrimp creamy 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 macaroon cake, carrot cake with cream cheese icing*

*vanilla crème caramel, assorted nuts rice pudding, raspberry ricotta torte*

*Adults \$51.75*

*Seniors \$48.75*

*Children age 2 – 13 \$3 per year*