

# *Chateau Louis Hotel*

## *Easter Brunch*

*April 5<sup>th</sup>, 2026*

*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, turnip, peppers, beets, green beans*

*tomato bocconcini salad*

*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*

*Roast turkey with cranberry walnut dressing & fresh cranberry sauce*

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*Buttermilk Waffles*

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

*Freshly Made Omelets*

*Shrimp, ham, bacon, 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*

*strawberry layers torte, Bailey's crème caramel, raspberry ricotta torte, cinnamon raisin rice pudding*

*Adults \$49.75*

*Seniors \$46.75*

*Children aged 2 – 13 \$3 per year*