

Chateau Louis Hotel

Sunday Brunch

November 20th, 2022

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

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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 Beef, au jus*

*Chipotle Tequila BBQ Pork Ribs*

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Dessert Buffet

Featuring freshly made tortes, crème caramels & pavlova

\$37.75 adults / \$32.75 Seniors / Children ages 2 – 12 - \$2 per year

While the majority 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