

# *The Crown Suite at the Chateau Louis Hotel*

## *Lunch Menu 2019*

### *Lunch Menu # 1*

*Cream of Wild Mushroom Soup*

*Alberta AAA Beef Medallion, red wine horseradish sauce*

*Barley risotto*

*Medley of seasonal vegetables*

*Gingerbread Cake*

*Rum cream cheese icing*

*\$36*



### *Lunch Menu # 2*

*Spinach Salad*

*with toasted pumpkin seeds, roasted cashews and almonds,*

*Strawberry vinaigrette*

*Fillet of Wild Sockeye Salmon,*

*lobster cream sauce*

*Jasmine rice*

*Medley of seasonal vegetables*

*Amaretto Crème Caramel*

*\$31*

*Prices are exclusive of 16% gratuity and GST*

*Lunch Menu # 3*

*Butter lettuce salad with baby shrimp, pineapple & mangos,  
honey cream dressing*

*Medallion of Beef Tenderloin*

*Madeira sauce with mushrooms*

*Croquette Potatoes*

*Medley of Seasonal Vegetables*

*Carrot Cake with cream cheese icing*

*\$44*



*Lunch Menu # 4*

*Cream of gin tomato soup*

*Breast of Chicken*

*filled with Saskatoon berries, walnuts & Camembert cheese*

*Timbale of wild rice*

*Medley of seasonal vegetables*

*Chocolate Macaroon Torte*

*Crème fraiche*

*\$35*

*Prices are exclusive of 16% gratuity and GST*

*Lunch Menu # 5*

*Tomato Salad with bocconcini marinated in balsamic vinaigrette*

*Pork Schnitzel*

*Apple chutney*

*Lyonnais potatoes*

*Medley of seasonal vegetables*

*Milk Chocolate Mousse Crepes*

*\$29*

*Lunch Menu # 6*

*Baby Shrimp and Fennel Strudel*

*white wine cream sauce*

*Hearts of Romaine*

*tossed with artichokes, sundried tomatoes, and kalamata olives*

*Fresh herb vinaigrette*

*Alberta Beef Medallion*

*topped with crab and asparagus*

*Roasted red potatoes*

*Medley of vegetables*

*Fresh Berry Cheesecake*

*\$42*

*Prices are exclusive of 16% gratuity and GST*

# *The Crown Suite at the Chateau Louis Hotel*

## *Lunch Buffet Menu 2019*

*Minimum of 25 guests*

### *Soup of the Day*

*Baby Greens with select house made dressings*

*Tomato Bocconcini Salad*

*Mushrooms marinated with balsamic dressing*

*Curried Vegetable Salad*



### *Choice of one entrée*

*Breast of Chicken, wild mushroom sauce*

*Medallions of Alberta Beef, caramelized onion sauce*

*Roast Pork Loin with poached apples & cranberries*

*Fillet of Sole, lemon caper butter*



### *Chef's Potato or Rice*

*Medley of Fresh Seasonal Vegetables*



*Bailey's Crème Brulé*

*Chocolate Hazelnut Torte*

*Green Tea Pavlova*

*With lavender cream & fresh fruit*

*Coffee / tea*

*\$35.95*

*Price is exclusive of 16% gratuity and GST*

*Cheese Perogies or Cabbage Rolls in tomato sauce add an additional \$2.00 per person*