

*Chateau Louis Hotel*

*Sunday Brunch*

*March 16, 2025*

*Freshly baked Danish, Croissants & Banana Bread*

*Assorted Fresh Fruit & berries*

*Mixed greens, House made dressings, Caesar Salad, bacon bits*

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

*Roasted pickled cauliflower, Roast Fennel, Pickled Beets,*

*Sliced tomatoes with goat cheese & balsamic reduction*

*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 coulis, maple syrup, chocolate sauce*

*Toasted coconut, shaved marble chocolate, 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*

*Fillet of salmon crusted with pistachio*

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*Dessert Buffet*

*Featuring freshly made tortes, crème caramel & pavlova*

*\$41.75 adults / \$38.75 Seniors / Children ages 2 – 12 - \$2.5 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*