

Chateau Louis Hotel

Sunday Brunch

February 1st, 2026

Freshly baked Danish, Croissants & Banana Bread

Assorted Fresh Fruit & berries

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

Pickled green beans, Marinated Artichokes, mushrooms & peppers

Roasted pickled cauliflower, sliced pickled turnip & Beets,

Sliced tomatoes with goat cheese & balsamic reduction

Asparagus Spears with raspberry vinaigrette

Cucumber salad, Potato Salad, Coleslaw with cranberries, apricot & poppy seeds

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*

*Buttermilk fried chicken*

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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