

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

Waffle Station

Strawberry coulis, maple syrup, chocolate sauce

Toasted coconut, shaved marble chocolate, apple compote, whipped cream

Omelette Station

Freshly made French omelettes with your choice of fillings

Bacon, ham, baby shrimp, mushrooms, onions, green onions, bell peppers, fresh basil, tomatoes...

Bacon, Sausage, Fried Red Potatoes

Eggs Benedict

Roast Top Sirloin of Beef, au jus

Buttermilk fried chicken

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