

Le Chateau

G A R D E N B I S T R O

Come Join Us For

EASTER SUNDAY IN THE COURTYARD

Chef Attended Stations Will Include

Omelet's Made to Order
Citrus Honey Glazed Ham
Leg of Lamb with Garlic & Herbs with Mint Sauce
Grilled Wild Salmon with Herbs and Seasonings
Belgian Waffle Station with Fried Chicken, Fresh Fruit and Assorted Toppings

Brunch Items to Include

Eggs Benedict with Citrus Hollandaise
Cinnamon Swirl French Toast Casserole
Baby Red Potato and Vegetable Hash
Applewood Smoked Bacon and Breakfast Sausage
Chicken Cordon Bleu with Beurre Blanc
Ahi Wontons with House Made Wasabi and Sriracha Aioli
Grilled Vegetables Mediterranean Orzo & Red Pepper Coulis
Citrus Infused Israeli Couscous with Asparagus, Dried Cranberries, Pine Nuts and Herbs
Traditional Mashed Potatoes with Roasted Garlic and Cream
Baby Spinach Salad with Pt. Reyes Blue Cheese, Bacon, Crispy Onions and Diced Egg
Roasted Garden Beet Salad with Cranberry-Pistachio Pesto, Goat Cheese and Citrus
Seafood Salad with Rock Shrimp, Bay Scallops, Haricot Vert and a Curry Citrus Vinaigrette
House Made Pastrami Smoked Salmon and Traditional Accoutrements
Seafood Ceviche with Tortilla Chips and Crackers

Le Chateau Bakery & Desserts

French Pastries, Pineapple Upside Down Cake, Miniature Tarts
Fresh Baked Muffins, Scones and Decadent Cinnamon Rolls
Chocolate Fountain with Assorted Treats & Fresh Fruits
and

Bottomless Mimosas

A special table for the children

\$45 per person

Children 14 and under \$20

Brunch Hours 10:00am to 2:00pm

Last Seating at 1:30pm

Reserve Your Table Today!

714.549.0300 ext. 406