

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

March 22, 2025

Mixed greens salad, House made dressings

Pickled green beans, Marinated Artichokes, Pickled Mushrooms,

Marinated olives, Roast Fennel, Pickled Beets, roasted pickled cauliflower

Sliced tomato with goat cheese balsamic reduction

Caesar Salad with asiago croutons, bacon bits

Asparagus Spears with raspberry vinaigrette/ sour cream dill cucumber salad

Pickled Bell Peppers, Potato Salad, Coleslaw/ sliced fruits tray with berries

Marinated Mussels & Clams

House Made Graven Lox with pickled onions, horseradish cream, lemon & capers

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*Roast AAA Top Sirloin, au jus*

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Chipotle tequila BBQ baby back pork ribs

Shrimp etouffee

Curried quinoa with mushroom & vegetables

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, hazelnut almond torte, mango layers cake*

*Green Tea Pavlova with lavender cream & fresh fruit,*

*Baileys crème Brulée , strawberry panna cotta*

*\$43.75 Adults / \$38.75 Seniors*

*Children aged 2 – 12 - \$2.5 per year*