

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Oct 12, 2024

Mixed greens salad, House made dressings

*Pickled green beans, Marinated Artichokes, Pickled Mushrooms,
Marinated olives, Roast Fennel, Pickled Beets, roasted pickled cauliflower*

Sliced tomatoes with goat cheese & balsamic reduction

Caesar Salad with asiago croutons, bacon bits

Asparagus Spears with raspberry vinaigrette

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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Roast turkey cranberry walnut dressing & cranberry sauce

Fillet of salmon with herbs lemon brown butter

Creamy basil penne

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, pumpkin pie, hazelnut almond torte*

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

*vanilla creme caramel, pistachio rice pudding*

*\$43.75 Adults / \$38.75 Seniors*

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