

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Feb 15, 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

Cajun fillet of Basa with mango salsa

Creamy basil penne

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, cashew hazelnut almond torte, carrot cake*

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

*vanilla crème caramel, pistachio rice pudding*

*\$43.75 Adults / \$38.75 Seniors*

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