

Chateau Louis Hotel

Crown Suite Buffet # 1

*Warm baguettes
Chilled vegetables with herb dip
Sliced Roma tomatoes with bocconcini cheese, roast garlic vinaigrette
Chilled asparagus, raspberry cream dressing
Mushrooms marinated in balsamic vinaigrette
Baby greens with select dressings
Imported and domestic cheese platter
Chicken and wild mushroom pâté
Graven lox with dill*

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*Carved Roast Prime Rib of Canada Gold Angus Beef, au jus*

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Choice of one entrée

*Breast of Chicken Scaloppini with tomato sauce & mozzarella cheese
Fillet of Salmon, creamy lobster & baby shrimp sauce with braised fennel
Medallions of Veal, basil cream sauce with mushrooms
Braised Pork Shoulder with marinated apricots, cranberries & walnuts
Cabbage Rolls in tomato and Cheese Perogies with sour cream & bacon*

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*Medley of Seasonal Vegetables  
Roasted Red Potatoes*

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*Bailey's Crème Brule
Fresh Carrot Cake with cream cheese icing
Coconut Mango Cheesecake*

Coffee / tea

\$55.95

Prices are exclusive of 16% gratuity and GST

Chateau Louis Hotel

Crown Suite Buffet # 2

Warm baguettes
Chilled vegetables with herb dip
Roma tomatoes filled with snow goat cheese, roast garlic vinaigrette
Chilled asparagus, raspberry cream dressing
Mushrooms marinated in balsamic vinaigrette
Baby greens with select dressings
Caesar Salad with garlic croutons
Imported and domestic cheese platter
Chicken and wild mushroom pâté
Graven lox with dill
Jumbo prawns with cocktail and herb sauces
Proscuitto with melon

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*Choice of one*

*Roast Striploin of Canada Gold Angus Beef, au jus*

*Roast Pork Loin crusted with fresh herbs & garlic*

*Flambéed Steak Diane,*  
*beef tenderloin flambéed in brandy with a creamy mushroom sauce*

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Choice of one entrée

Breast of Duck a l'orange

Fillet of Arctic Char with shrimp & scallops, pesto cream sauce

Tiger Shrimp sautéed with roasted fennel & Roma tomatoes

Medallions of Alberta Veal, wild mushroom cream sauce

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*Medley of Seasonal Vegetables*

*Roasted Red Potatoes*

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Amaretto Crème Caramel

Orange Chocolate Flan

Carrot Cake with cream cheese icing

Coffee / tea

\$ 65.95

Prices are exclusive of 16% gratuity and GST