

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Oct 4th, 2025

Mixed greens salad, House made dressings

*Pickled green beans, Marinated Artichokes, peppers & Mushrooms,
sliced pickled turnip & Beets, roasted pickled cauliflower & olives*

Sliced tomato with goat cheese balsamic reduction

Caesar Salad with asiago croutons, bacon bits

Asparagus Spears with raspberry vinaigrette/ cucumber salad

Potato Salad, Coleslaw with cranberries, apricot & poppy seeds

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

Fillet of Basa with saffron shrimp cream sauce

Curried quinoa with mushroom & vegetables

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, pina colada, strawberry layers cake*

*Green Tea Pavlova with lavender cream & fresh fruit,  
vanilla crème Brulée, cashew mahalabiya & sliced fruits tray with berries*

*\$43.75 Adults / \$38.75 Seniors*

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