

# *Chateau Louis Hotel*

## *Roast Beef Buffet*

*Gluten Free*

*June 25<sup>th</sup>, 2022*

*Butter Lettuce, House made dressings*

*Pickled red onions, Marinated Artichokes, Pickled Mushrooms,*

*Cherry Tomatoes, Roast Fennel, Pickled Beets,*

*Sliced Tomatoes with goat cheese,*

*Caesar Salad with asiago croutons*

*Grilled Cauliflower, balsamic vinaigrette*

*Asparagus Spears with raspberry vinaigrette*

*Pickled Bell Peppers, Potato Salad, Coleslaw*

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*Roast AAA Top Sirloin, au jus*

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*Fried Calamari, tzatziki & lemon*

*Breast of Chicken, mushroom cream sauce*

*Romano Beans with caramelized onions, garlic & smoked bacon*

*Chef's Potatoes*

*Medley of Seasonal Vegetables*

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*Dessert Buffet*

*Chocolate Layer Cake, White Chocolate & Raspberry Charlotte*

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

*Cinnamon Rice Pudding, Blueberry Pie, Orange Cointreau Cake*

*\$39.75 Adults / \$34.75 Seniors*

*Children aged 2 – 12 - \$2 per year*