

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Nov 2nd, 2024

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

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

Fillet of sole cream of spinach

Saffron rice with vegetables & toasted almonds

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Black forest, pina colada, tiramisu*

*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*