

# *Chateau Louis Hotel*

## *Roast Beef Buffet*

*Gluten Free*

*May 25, 2024*

*Butter Lettuce, House made dressings*

*Pickled green beans, Marinated Artichokes, Pickled Mushrooms,*

*Marinated olives, Roast Fennel, Pickled Beets, roasted pickled cauliflower*

*Sliced tomatoes 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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*roast Pork loin in red wine mushroom sauce*

*Fillet of sole in a rich tomato sauce with peppers & olives*

*Penne basil cream sauce*

*Chef's Potatoes*

*Medley of Seasonal Vegetables*

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*Dessert Buffet*

*Black forest, pina colada, coconut layers cake*

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

*Vanilla crème caramel, raspberry panna cotta*

*\$43.75 Adults / \$38.75 Seniors*

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