

# *Chateau Louis Hotel*

## *Roast Beef Buffet*

*Gluten Free*

*July 13, 2024*

*Mixed greens salad, 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*

~~~~~

*Roast AAA Top Sirloin, au jus*

~~~~~

*Broiled ham steak fresh mango salsa*

*Fried calamari with tzatziki sauce*

*Gnocchi basil cream sauce*

*Chef's Potatoes*

*Medley of Seasonal Vegetables*

~~~~~

*Dessert Buffet*

*Chocolate framboise, coconut layers cake, hazelnut almond*

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

*Bayley's crème Brulé, chocolate mousse*

*\$43.75 Adults / \$38.75 Seniors*

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