

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

June 7, 2025

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/ sour cream dill cucumber salad

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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Fillet of cod with almond butter lemon sauce

Breast of chicken with creamy mushroom

Navy beans with vegetables in tomato sauce

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, hazelnut almond torte, coconut layers cake*

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

*vanilla crème caramel , strawberry panna cotta*

*\$43.75 Adults / \$38.75 Seniors*

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