

Chateau Louis Hotel

2024 New Years Eve Buffet

Gluten Free

5pm to 830pm

Cream of Gin Tomato Soup

Baby Greens with house made dressings/ Caesar salad

Assorted house made pickled vegetables, marinated artichoke & olives

Sliced tomatoes with goat cheese & balsamic reduction

Assorted cheeses platter

Asparagus Spears with raspberry vinaigrette

Potato Salad/ Coleslaw/ broccoli salad/

House made Graven lox with capers, onions & lemons

Chilled Shrimp, Marinated Mussels & Clams with cocktail sauce

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*Top sirloin beef medallions*

*Red wine demi glace*

*Breast of chicken*

*Wild mushroom cream sauce*

*Fillet of Salmon*

*Lobster shrimp cream sauce*

*Medley of Seasonal Vegetables*

*Mashed Red Potatoes*

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berries Cheesecake, chocolate framboise, Bailey Crème Brule,

Green Tea Pavlova with fresh berries & lavender cream,

Hazelnut almond torte, carrot cake, assorted fruits with berries

\$59.75 Adult / \$56.25 Seniors / Children ages 2 – 12- \$3 per year