Chateau Louis Hotel

Thursday Decembre 31st 2026 / New Years Eve Buffet

Gluten Free

5pm to 830pm

Cream of 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

~~~~~

Beef bourguignonne

beef with bacon, mushroom, onions cooked in red wine demi

Breast of chicken

With cream of asparagus

Atlantic Salmon fillet

With toasted almond butter

Medley of Seasonal Vegetables

Mashed Red Potatoes

~~~~~

Pistachio layers cake, chocolate framboise, vanilla crème caramel

Green Tea Pavlova with fresh berries & lavender cream,

cashew almond torte, strawberry panna cotta, assorted fruits with berries

$61 Adult / $58 Seniors / Children ages 2 – 12- $3 per year