

## Chateau Louis Hotel

### 2019 Crown Suite Buffet # 1

*Warm baguettes  
Chilled vegetables with herb dip  
Roma tomatoes with bocconcini cheese, roast garlic vinaigrette  
Broccoli & Cranberry Salad  
Mushrooms marinated in balsamic vinaigrette  
Baby greens with select dressings  
Imported and domestic cheese platter  
Italian Antipasto Plate  
Graven lox with dill*

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*Carved Roast Triple A Alberta Prime Rib of Beef, au jus*

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*Choice of one entrée*

*Breast of Chicken filled with wild mushrooms, basil cream  
Fillet of Salmon, creamy lobster & baby shrimp sauce with braised fennel  
Veal Schnitzel with lemon & fried capers  
Medallions of Pork Tenderloin with caramelized apples, port cream sauce  
Cabbage Rolls in tomato and Cheese Perogies with sour cream & bacon*

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*Medley of Seasonal Vegetables  
Roasted Red Potatoes*

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*Bailey's Crème Brule  
Fresh Carrot Cake with cream cheese icing  
Chocolate Hazelnut Torte*

*Coffee / tea*

*\$59.95*

*Prices are exclusive of 16% gratuity and GST*

# *Chateau Louis Hotel*

## *2019 Crown Suite Buffet # 2*

*Warm baguettes  
Chilled vegetables with herb dip  
Roma tomatoes with cracked black pepper & extra virgin olive oil  
Chilled asparagus, raspberry cream dressing  
Mushrooms marinated in balsamic vinaigrette  
Baby greens with select dressings  
Caesar Salad with garlic croutons  
Imported and domestic cheese platter  
Graven lox with dill  
Jumbo prawns with cocktail sauce  
Prosciutto with melon*

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*Choice of one*

*Roast Striploin of Triple A Alberta Beef, au jus  
Whole Stuffed Sockeye Salmon with shrimp & scallops  
Flambéed Steak Diane,  
beef tenderloin flambéed in brandy with a creamy mushroom sauce*

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*Choice of one entrée*

*Breast of Duck a l'orange  
Fillet of Arctic Char with shrimp & scallops, pesto cream sauce  
Tiger Shrimp sautéed with roasted fennel & Roma tomatoes  
Medallions of Alberta Veal, wild mushroom cream sauce*

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*Medley of Seasonal Vegetables  
Roasted Red Potatoes*

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*Cointreau Crème Caramel  
Triple Chocolate Mousse Torte  
Raspberry Chiffon Torte*

*Coffee / tea*

*\$ 68.95*

*Prices are exclusive of 16% gratuity and GST*