

# *Chateau Louis Hotel*

## *Mothers Day Dinner Buffet*

*Gluten Free*

*May 11, 2025*

*5:00 pm – 8:30 pm*

*Cream of chicken & asparagus*

*Baby greens with dressings, Caesar salad with garlic croutons*

*Potato salad, cucumber salad, coleslaw with apricot, cranberries & poppy seeds*

*broccoli salad, tomato bocconcini salad*

*assorted olives & pickles*

*House made assorted marinated vegetables*

*Fresh sliced fruits tray,*

*Watermelon, cantaloupe, honeydew, oranges, kiwi, fresh berries*

*Cheese board*

*Cheddar, blue, brie, provolone, Swiss Emmenthal*

*House made graven Lox with capers lemon & horseradish cream*

*Chilled shrimp, marinated mussels & clams cocktail sauce*

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*Beef bourguignonne*

*Fillet of salmon crusted with pistachio*

*Gnocchi basil cream sauce*

*Chefs Potatoes*

*Medley of seasonal vegetables*

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*Deluxe Dessert Buffet*

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

*Chocolate macaroon cake with white chocolate syrup, vanilla Crème caramel,*

*Carrot cake, pistachio rice pudding, raspberry ricotta torte*

*\$55.75 adults - \$52.75 seniors*

*Children age 2 – 13 - \$3 per year*