

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

May 4, 2024

Butter Lettuce, House made dressings

*Pickled green beans, Marinated Artichokes, Pickled Mushrooms,
Marinated olives, Roast Fennel, Pickled Beets, roasted pickled cauliflower*

Sliced tomatoes with goat cheese & balsamic reduction

Caesar Salad with asiago croutons, bacon bits

Asparagus Spears with raspberry vinaigrette

Pickled Bell Peppers, Potato Salad, Coleslaw

Marinated Mussels & Clams

House Made Graven Lox with pickled onions, horseradish cream, lemon & capers

~~~~~

*Roast AAA Top Sirloin, au jus*

~~~~~

Roast pork loin with creamy mushroom

Fillet of salmon almond lemon butter

Penne Alla Sorrentina

Chef's Potatoes

Medley of Seasonal Vegetables

~~~~~

*Dessert Buffet*

*tiramisu, raspberry ricotta, coconut layers cake*

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

*Bayley's crème Brulée, impossible cake*

*\$41.75 Adults / \$36.75 Seniors*

*Children aged 2 – 12 - \$2 per year*