

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Sept 7th, 2024

Mixed greens salad, 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/ sliced fruits tray with berries

Marinated Mussels & Clams

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

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*Roast AAA Top Sirloin, au jus*

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Fried breaded fillet of cod tartar sauce & lemons

Chipotle tequila BBQ baby back pork ribs

Penne basil cream sauce

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Black forest, coconut layers cake, raspberry panna cotta*

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

*Bailey's crème Brulée, pina colada*

*\$43.75 Adults / \$38.75 Seniors*

*Children aged 2 – 12 - \$2.5 per year*