

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

June 8, 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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Roasted chicken with rosemary & lemons

Fillet of salmon basil cream sauce

Curried quinoa with mushroom & vegetables

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate macaroon, hazelnut almond, mango layers cake*

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

*Vanilla crème caramel, pistachio rice pudding*

*\$43.75 Adults / \$38.75 Seniors*

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