

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

April 20, 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

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*Roast AAA Top Sirloin, au jus*

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Chipotle tequila BBQ baby back pork ribs

Fillet of sole lemon dill creamy sauce

Saffron rice with roasted vegetables, raisins & almonds

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, pina colada, mango layers cake*

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

*Vanilla crème caramel, cinnamon raisin rice pudding*

*\$41.75 Adults / \$36.75 Seniors*

*Children aged 2 – 12 - \$2 per year*