

Chateau Louis Hotel

Mothers Day Dinner Buffet

Gluten Free

May 12, 2024

5:00 pm – 8:30 pm

Cream of Wild Mushroom Soup

Baby greens with dressings, Caesar salad with garlic croutons

*Potato salad, Greek salad, quinoa salad with cranberry & cashew
broccoli salad, tomato bocconcini salad*

Chilled vegetables with dip,

House made pickled vegetables & olives

Fresh sliced fruit tray,

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

Cheese board

Cheddar, blue, brie, provolone, Swiss Emmenthal

Cold meat platters with Genoa salami, smoked capicollo,

Prosciutto, arbruzzo sausage

Chilled shrimp, graven lox, marinated mussels & clams cocktail sauce

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*Medallions of Beef red wine, peppercorn demi*

*Fillet of Sole with creamy lobster shrimp sauce*

*Wild Mushroom Risotto*

*Chefs Potatoes*

*Medley of seasonal vegetables*

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Deluxe Dessert Buffet

Green Tea Pavlova with lavender cream & fresh fruit,

Dark Chocolate macaroon with white chocolate syrup, Bayley's Crème caramel,

Berries cheesecake, pistachio rice pudding, mango layers cake

\$49.75 adults - \$46.75 seniors

Children age 2 – 12 - \$2.50 per year