

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Aug 3rd, 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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Fillet of salmon almond butter lemon

Chipotle tequila BBQ baby back pork ribs

Penne basil cream sauce

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate framboise, coconut layers cake, raspberry ricotta*

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

*Vanilla crème caramel, almond Mahalabiya*

*\$43.75 Adults / \$38.75 Seniors*

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