

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

January 31, 2026

Mixed greens salad, House made dressings

*Pickled green beans, Marinated Artichokes, peppers & Mushrooms,
sliced pickled turnip & Beets, roasted pickled cauliflower & olives*

Sliced tomato with goat cheese balsamic reduction

Caesar Salad with asiago, gluten free croutons & bacon bits

Asparagus Spears with raspberry vinaigrette/ cucumber salad

Potato Salad, Coleslaw with cranberries, apricot & poppy seeds

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 Cod with creamy lemon dill sauce

Pan fried kubassa with onions, peppers & mustard sauce

Curried quinoa with mushroom & vegetables

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate macaroon, vanilla layers cake, cashew almond torte*

*Green Tea Pavlova with lavender cream & fresh fruit,  
crème caramel, cashew mahalabiya & sliced fruits tray with berries*

*\$43.75 Adults / \$38.75 Seniors*

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