



Mother's Day Menu – 2025

Every table is served Appetizers Family Style

Crudités with Ranch Dressing Dip

Chickpea Provençal – Garlic Potato Salad

Mini Quiche

Mini Terrine of Tomato Basil Soup

Mini Butter Croissants Mini Chocolate Croissants

MAIN COURSE CHOICES:

Suzette's Benedict

Three Cheese Soufflé with Toasted Brioche, Ham and Lemon Crème Sauce

Salmon Fillet GF

Rice Pilaf, Mango Dijon Glaze, Mango Salsa and Mixed Vegetables

Roast Beef GF

Lyonnaise Potatoes with Mixed Vegetables

Beef Bourguignon Crepe

Chicken Crepe with Sherry Cream Sauce

Roasted Vegetable Crepe with Feta Cheese GF upon request

Caramelized Onion and Mushrooms Crepe GF upon request

DESSERT CHOICES:

Lemon Raspberry Crepe GF upon request

Chocolate Silk Tart

Lemon Tart

Fresh Strawberry Short Cake

Pavlova with Mixed Fresh Fruit and whipped cream GF

Coconut Almond Tart GF

Gelato or Sorbet GF

\$50 plus tax and gratuity

CHILDREN'S MENU – 9 and under

House made Mac 'n Cheese

Peanut Butter and Jelly Clown Crepe GF upon request

Banana Nutella Crepe GF upon request

Cheese Crepe GF upon request

Mixed Berry Crepe GF upon request

Gelato or Sorbet for Dessert GF

\$15 plus tax and gratuity