



## **Easter Menu – 2023**

**Every table is served Appetizers Family Style**

Crudités

Deviled Eggs

Broccoli Grape Salad

Warm Herbed Cream Cheese with Baguette slices

Mini Quiche and Mini Terrine of Carrot Ginger Soup

Mini Butter Croissants and Chocolate Croissants

### **MAIN COURSE CHOICES:**

#### ***Suzette's Benedict***

Three cheese soufflé with Toasted Brioche, Ham and Lemon Crème Sauce

#### ***Thai Green Curry Tilapia GF***

Sautéed Tilapia in Ginger and Coconut Milk Green Curry served with Jasmine White Rice

#### ***Roasted Leg of Lamb GF***

Roasted Potatoes and Carrots

#### ***Glazed Baked Ham GF***

Potatoes Lyonnaise and Mixed Vegetables

#### ***Beef Bourguignon Crepe***

#### ***Chicken Crepe with Sherry Cream Sauce***

#### ***Roasted Vegetable Crepe with Feta Cheese GF upon request***

### **DESSERT CHOICES:**

#### ***Lemon Raspberry Crepe GF upon request***

#### ***Lemon Tart***

#### ***Coconut Almond Tart GF***

#### ***Pavlova with Mixed Fresh Fruit and whipped cream GF***

#### ***Chocolate Silk Tart***

#### ***Carrot Cake***

#### ***Gelato or Sorbet GF***

**\$45 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**