

MOTHERS DAY MENU

SOUPS TO CALM THE SOUL

CLASSIC TOMATO BASIL SOUP CREAMY, COMFORTING, AND TOPPED WITH A SWIRL OF SOUR CREAM AND PARMESAN.

ROASTED BUTTERNUT SQUASH SOUP A VELVETY BLEND OF ROASTED SQUASH, CARAMELIZED ONIONS, AND A KISS OF GINGER—FINISHED WITH TOASTED PUMPKIN SEEDS.

BAGEL BAR BLISS

FRESHLY BAKED PLAIN BAGELS SERVED WITH AN ELEGANT SPREAD OF SMOKED SALMON, BABY SPINACH, SLICED AVOCADO, CUCUMBER RIBBONS, CREAM CHEESE, LOCAL HONEY, ASSORTED JAMS & CREAMY BUTTER

THE FULL ENGLISH BREAKFAST EXPERIENCE

FLUFFY SCRAMBLED EGGS, CRISPY BACON, SAVORY SAUSAGE, TRADITIONAL BAKED BEANS

PANCAKE PARADISE STATION

MADE-TO-ORDER STACKS OF BANANA PANCAKES, CLASSIC BUTTERMILK PANCAKES SERVED WITH FRESH STRAWBERRIES & BANANA SLICES MAPLE SYRUP & FLAVORED SYRUPS

ENTRÉES

HERB-CRUSTED SALMON DELICATE SALMON FILLET BAKED WITH A GOLDEN HERB CRUST, DRIZZLED WITH LEMON BUTTER SAUCE.

GRILLED CHICKEN BREAST JUICY AND TENDER, MARINATED IN CITRUS AND HERBS FOR A FLAVOR-PACKED BITE.

GARDEN VEGETABLE LASAGNA LAYERED WITH CREAMY RICOTTA, ZUCCHINI, SPINACH, AND RICH MARINARA—SERVED WITH A CRISP GREEN SALAD.

BEEF TENDERLOIN MEDALLIONS PERFECTLY GRILLED AND SERVED WELL DONE—HEARTY, BOLD, AND SATISFYING.

ELEGANT SIDES SELECTION

WILD RICE PILAF
SAUTÉED SEASONAL VEGETABLES
GREEN GARDEN SALAD
SWEET FRIED PLANTAINS
CREAMY MASHED POTATOES

SWEET FINALE: DESSERTS MADE WITH LOVE

CHOCOLATE DECADENCE CAKE LUSH, FUDGY LAYERS PAIRED WITH VANILLA BEAN ICE CREAM AND FRESH BERRIES.

LEMON MERINGUE PIE BRIGHT, ZESTY LEMON FILLING WITH AIRY MERINGUE AND WHIPPED CREAM CLOUD.

FRESH FRUIT SALAD CUPS

\$90 PER PERSON | \$40 PER CHILD



15% SERVICE FEE WILL BE ADDED TO YOUR BILL



#LONGBAYBVI

