

GOURMET CRÊPE CART

SAVORY AND SWEET CRÊPES

Course 1: Gluten Free Buckwheat Crêpes

Filet Mignon: creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce

Nordique: jack cheese, dill lemon sauce, diced tomatoes and smoked salmon

Marine: fresh scallops and shrimp prepared in white wine clam sauce

Exquise: melted brie cheese over tomatoes, ham, topped with basil sauce

Farmer: spinach, asparagus, melted goat cheese, sliced avocado, diced tomatoes topped with toasted almonds

All Served With Baby Greens and Homemade White Vinaigrette

Course 2: Scrumptious Crêpe Bar

Our Chef Will Have The Following Ingredients Available For Your Guests:

nutella / melted chocolate / organic honey / dulce de leche / shredded coconut / sea salt caramel banana / strawberries / mango /
cinnamon apples / maple syrup / speculoos spread / toasted almonds

All Served With Homemade Whipped Cream

Set Up

All supplies are included (forks, knives, plates, napkins, menus...)

We usually arrive 45-60 minutes before serving

The price includes 3 hours (+\$125/hour for additional hours)

Pricing Guide

Set-up fee: \$150

Price per person: \$40

Minimum 20 people

Gratuities for the cook are not included (15 - 18% recommended)

For more information email us at catering@cremedelacrepe.com or call us at 310-658-2479