

# 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 [bruno@cremedelacrepe.com](mailto:bruno@cremedelacrepe.com) or call us at **310-469-2727**