

BUFFET FRANCAIS

3 SALADS, 3 ENTREES, 3 SIDES

Salads – Choice of 3 Salads

Niçoise Salad: white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers

Vegan Salad: arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette

Chicken Salad: with croutons, cheese and tomatoes

Fraîche Salad: arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette

Caesar Salad: green salad, croutons dressed with lemon juice, olive oil, egg, worcestershire sauce, anchovies, garlic, dijon mustard, parmesan cheese and black pepper

Entrees – Choice of 3 Entrees

veal blanquette / beef bourguignon / veggie risotto / pasta bolognese / seafood pasta / pasta carbonara / veggie quiches / chicken dijon / vegan pasta

Sides – Choice of 3 Sides

potato gratin / cauliflower gratin / sauteed vegetables / mashed garlic potatoes

Includes French baguette and butter

Dessert

Scrumptious Crêpe Bar or Dessert Tray

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: \$200

Price per person: \$60

Minimum 30 people

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

*For more information email us at **bruno@cremedelacrepe.com** or call us at **310-469-2727***