



Brunch Crêpe Cart *Savory And Sweet Crêpes*

Course 1: Gluten Free Buckwheat Crêpes

Complete

egg sunny side up, jack cheese and ham

Fromage

scrambled egg, brie cheese, bacon, onion, sauted mushrooms

Matinale

scrambled egg, bacon, jack cheese

Japonnaise

smoked salmon, egg, tomato, jack cheese

Allechante

eggs scrambled, diced tomatoes, melted jack cheese and avocado

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 / banana / strawberries / mango /
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: \$200

Price per person: \$40

Minimum 20 people

Gratuities for the cook are not included (18 - 20% recommended)
