



## Gourmet Crêpe Cart *Savory And Sweet Crêpes*

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### **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**

goat cheese, asparagus, spinach, walnuts, avocado and tomatoes

*All Served With Baby Greens and Homemade White Vinaigrette*

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### **Course 2: Scrumptious Crêpe Bar**

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

nutella / melted chocolate / organic honey / sea salt caramel  
banana / strawberries / mango / maple syrup / speculoos spread / toasted almonds

*All Served With Homemade Whipped Cream*

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### **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)*

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### **Pricing Guide**

*Set-up fee: \$200*

*Price per person: \$50*

*Minimum 20 people*

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

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