

# CREME LA CREPE

Brunch Crêpe Cart  
*Savory And Sweet Crêpes*

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## 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

### Japonnais

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*

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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 / 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*

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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: \$150*

*Price per person: \$30*

*Minimum 20 people*

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

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