

CREME LA CREPE

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

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

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 (18 - 20% recommended)
