

CREME LA CREPE

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 (18 - 20% recommended)