

CREME LACREPE

Lunch & Dinner Crêpe Cart

Savory And Sweet Crêpes

Course 1: Gluten Free Buckwheat Crêpes

Complete

egg sunny side up, jack cheese and ham

Nordique

jack cheese, dill lemon sauce, diced tomatoes and smoked salmon

Parisienne

mushroom, chicken breast, in a béchamel sauce topped with melted swiss cheese

Farmer

spinach, asparagus, melted goat cheese, sliced avocado, diced tomatoes topped with roasted almonds

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 / 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: \$30

Minimum 20 people

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