

Savory Crepes

Crepes are perfect for brunch, lunch, dinner, or an afternoon snack. Simply wonderful for any special occasion, corporate event, or fundraiser. Our uniformed chefs will prepare delicious made-to-order crepes right before your eyes.



French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu B listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese

Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$18.95 PP
75+ guests add a 3rd Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$168 Per Server for 4 Hours, \$42 Per Hour Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Supreme French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu C listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese

•Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$21.95 PP
75+ guests add a 3rd Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$168 Per Server for 4 Hours, \$42 Per Hour Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Ultimate French Crepe Party

- 1 Crepe Filling from Menu A listed on the right
- 1 Crepe Filling from Menu B listed on the right
- 1 Crepe Filling from Menu C listed on the right
- Classic Caesar Salad with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese
- Fresh Butter Croissants with Sweet Butter

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time
35 guest min. \$25.95 PP
75+ guests add a fourth Crepe Filling from Menu A at no additional charge
Wait Staff is Available at \$168 Per Server for 4 Hours, \$42 Per Hour Hour Thereafter
Inquire about our Heavy-Duty Plasticware or our China and Flatware Rental Services.

Vegetarian (Menu A):

- Mozzarella Cheese, Fresh Tomato with Pesto Sauce
- Spinach with Fresh Mushrooms, Feta Cheese and a Three-Cheese Morné Sauce
- Asparagus with Grated Cheese and Cherry Tomatoes
- Fillet of Flounder with a Lemon White Wine Sauce
- Italian Artichokes with Rice and an Alfredo Sauce
- Smoked Salmon Cream Cheese, Pine Nuts, and Fresh Dill Sauce

Beef and Chicken (Menu B):

- Roasted Chicken, Roma Tomatoes, Pesto, and Fresh Spinach, topped with Grated Cheese
- Braised Beef in Burgundy, Caramelized Onions, and Portabello Mushrooms
- Boneless Breast of Chicken, Pepper Jack Cheese, Black Beans, Corn, and Grilled Tri-Color Peppers topped with Chopped Tomato, Sour Cream, and Guacamole
- Roasted Chicken with assorted Fresh Mushrooms in a White Wine Garlic Cream Sauce

Our Favorite...

Chef prepared and made to order (counts as 2 selections) includes all of the following freshly prepared a la carte.

- Marinated boneless breast of chicken
- Sundried Tomatoes
- Roasted Asparagus
- Fresh Spinach
- Broccoli
- White Mushrooms
- Tri-Color Peppers
- Grilled Onions
- Monterey Jack Cheese
- Cheddar Cheese

Seafood (Menu C):

- Grilled Shrimp with Fresh Mango, Spinach, Roma Tomato, and Avocado
- Grilled Shrimp and Backfin Crab Meat in a Lemon Cream Sauce
- Lemon Herbed Shrimp with marinated, grilled Garden Vegetables
- Gulf Shrimp served with a Three Cheese Morné White Wine Sauce