



## *Brunch Crepe Cart*

### First Course

**Savory buckwheat crêpe** (Served with baby greens with house white vinaigrette dressing)

*Compleète* egg sunny side up Ham & melted jack cheese

*Allechante* Scrambled egg, avocado fresh tomatoes over melted jack cheese

*Japonnaise* Scrambled egg Smoked salmon, tomatoes topped with melted cheese

*Matinal* Bacon, scrambled egg, topped with melted jack cheese

### Second Course

**Scrumptious dessert crêpe** (Served with homemade whipped cream)

*Sucrée* Sugar & melted butter

*Tartine* Strawberries jam and fresh strawberries

*Delicieuse* Bananas, melted hot chocolate & almonds

*Fondante* Pears, topped with melted chocolate

*Bonjour* Fresh strawberries & maple syrup

*Oh là là* strawberries, bananas & nutella

## INCLUDES

Cart and set up  
chefs  
3 Hours Event Time  
Napkins disposable plates and Flatware

*Min 20pp \$25 per person + \$150 Travelling and set up fee*

## OPTIONS

*Cheese plate* (4.00 / person)

4 cheeses with dry fruits, served in the bar area when your guest are arriving

*Hors d'oeuvre tray* (\$35 / tray)

Tray of 25 hot and cold hors d'oeuvres served as your guest are arriving

*Beer and wine* Served at the bar (14 per person)

Champagne, Merlot, Chardonnay and Heineken beer

Includes wine champagne and beer glasses / Includes bar tender

*Soft Drink station* (2.00 per person)

Cranberry juice, Ice tea and orange juice included disposable glasses

*Coffee station* regular and decaf (1.75 per person)

Includes ceramic mugs