



## *Lunch / Dinner Crepe Cart*

### First Course

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

*Basic* Ham & melted jack cheese

*Végétarienne* Organic Spinach, tomato and mushrooms topped with melted jack cheese

*Parisienne* Chicken breast & mushrooms prepared in creamy chardonnay sauce

*Nordique* Smoked salmon, tomatoes & cheese topped with a light lemon dill sauce

*Normandie* Melted goat cheese, spinach, sour cream, grilled onions & Ham

### Second Course

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

*Sucriée* Sugar & melted butter

*Fartine* Strawberries jam and fresh strawberries

*Délicieuse* Bananas, melted hot chocolate & almonds

*Fondante* Pears, topped with melted chocolate

*Splendide* Fresh strawberries & honey

*Oh là là* strawberries, bananas & nutella

## INCLUDES

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

*Min 20 \$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)

Coke, diet coke, sprite, ice tea, homemade fresh lemonade

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

Includes ceramic mugs