

CATERING  
MENU.

EST 2020



CREPE STORY

*classy catering*

# S A V O R Y C R E P E S

## **venice breeze**

basil pesto, shaved  
parmesan cheese, prosciutto  
di parma, arugula, balsamic  
drizzle

## **ham & Gruyère**

ham, Gruyère cheese, butter  
with fresh provencal herbs,  
micro greens  
\*we can substitute with turkey  
breasts

## **spring date**

herb butter, pancetta,  
parmesan cheese, ricotta, sun  
dried tomatoes, micro greens

## **creperese**

fresh mozzarella cheese,  
tomatoes, fresh basil,  
balsamic, extra virgin olive  
oil, Maldon salt

## **goat cheese lover**

creamy goat cheese, sun  
dried tomatoes, arugula,  
fresh basil, extra virgin  
olive oil, balsamic

## **la greek**

crumbled feta cheese, fresh  
oregano, kalamata olives,  
tomatoes, red onion, baby  
spinach, extra virgin olive oil,  
balsamic drizzle

\*gluten free/dairy free batter available

# S W E E T C R E P E S

## **the OG**

nutella, banana, strawberry

## **coconut kingdom**

nutella, coconut flakes, kiwi fruit, powdered sugar, whipped cream

## **hogo fogo**

our signature homemade four berry sauce, fresh berries, powdered sugar, whipped cream

## **french kiss**

homemade warm raspberry sauce, vanilla ice cream

## **lemon drop**

fresh squeezed lemon juice, sugar

## **banana dream**

caramel, banana slices, walnuts, vanilla ice cream

## **peaches**

peach slices, vanilla cream, powdered sugar, whipped cream

## **cinnamon hug**

cinnamon sugar, melted butter, powdered sugar, whipped cream

## **crepe au sucre**

melted butter, sugar

nutella crepe toppings:

coconut  
sliced almonds  
walnuts  
hazelnuts  
pistachios  
sprinkles

\*gluten free/dairy free batter available

\*all sweet crepes come with powdered sugar

# B R U N C H F A V O R I T E S

## **avocado toasts**

french baguette with seasoned  
avocado spread, microgreens

## **avocado toasts with feta**

french baguette with seasoned  
mashed avocado, cherry  
tomato, crumbled feta cheese,  
microgreens

## **smoked salmon canapés**

French baguette topped with  
Crème Fraîche, smoked  
salmon and micro arugula or  
dill

# B R E A K F A S T C R E P E S

## **good morning**

Crème Fraîche, scrambled  
eggs, bacon, chives, side of  
greens and strawberries,  
balsamic drizzle

## **sunrise crepe**

basil pesto, ricotta, scrambled  
eggs, mozzarella cheese, side  
of greens and strawberries,  
balsamic drizzle

## **the breakfast classic**

Gruyère cheese, ham, egg,  
chives, side of greens and  
strawberries, balsamic drizzle

## **smoked salmon queen**

Crème Fraîche, smoked  
salmon, dill, chives, shallots

A P P E T I Z E R S  
A N D  
F I N G E R F O O D

**cheese & charcuterie**

variety of your favorite meats,  
european cheeses, olives,  
nuts, fruit, dried fruits and  
crackers

**melon & prosciutto**

melon and prosciutto di  
parma bites, fresh basil,  
balsamic drizzle

**feta canapés**

French baguette topped with  
whipped feta cheese, olives,  
fresh herbs and micro greens

**caesar crostini**

toasted French baguette  
topped with Caesar salad,  
bacon, parmesan cheese

**rustic BLT bites**

small sandwiches with mayo,  
bacon, lettuce and tomato

**veggie & hummus**

variety of fresh veggies,  
homemade hummus with  
herbs, pita bread

**caprese skewers**

mozzarella cheese, cherry  
tomato, basil, balsamic  
drizzle

**bruschetta**

toasted French baguette  
topped with garlic, diced  
tomatoes, fresh basil,  
balsamic and olive oil

**smoked salmon canapés**

French baguette topped with  
Crème Fraîche, smoked  
salmon and micro arugula

\*our appetizers and salads are served in buffet style on  
rustic boards, bowls or trays

\*some appetizers or salad needs access to the kitchen

# S A L A D S

## **greek salad**

lettuce, tomatoes, cucumber,  
kalamata olives, red onions,  
extra virgin olive oil,  
balsamic, oregano, feta cheese

## **warm pasta salad**

pasta, pancetta, arugula,  
sun dried tomatoes, extra  
virgin olive oil, parmesan  
cheese

## **watermelon and feta**

watermelon pieces, feta cheese,  
fresh basil, fresh mint, balsamic  
vinegar, shallots

\*our appetizers and salads are served as a buffet style on  
rustic boards, bowls or trays

\*some appetizers or salad needs access to the kitchen