

# CATERING MENU.

EST 2020



CREPE STORY

*classy catering*

# A P P E T I Z E R S

## **cheese & charcuterie**

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

## **veggie & hummus**

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

## **melon & prosciutto**

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

## **smoked salmon canapés**

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

## **bruschetta**

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

## **caprese skewers**

mozzarella cheese, cherry tomato, basil

## **NEW RUSTIC BLT BITES**

french baguette with herb butter, bacon, lettuce, tomato

# 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, bacon, baby spinach, arugula, sun dried tomatoes, extra virgin olive oil, parmesan cheese

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

# SAVORY CREPES

## **venice breeze**

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

## **goat cheese lover**

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

## **creamy mushroom**

ricotta cheese, sautéed  
mushroom with butter and  
thyme, Italian pancetta,  
fresh baby spinach, olive oil

## **spring date**

herb butter, pancetta,  
parmesan cheese, sun dried  
tomatoes, balsamic drizzle

## **creperese**

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

## **ham & Gruyère**

ham or turkey, Gruyère  
cheese, butter with fresh  
provencal herbs

## **la greek**

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

**\*gluten free/dairy free batter available**

# SWEET CREPES

## **og**

NUTELLA, strawberries,  
bananas

## **coconut kingdom**

NUTELLA, coconut flakes, kiwi

## **hogo fogo**

homemade four berry sauce,  
fresh berries

## **french kiss**

hot raspberries, vanilla ice  
cream

## **lemon drop**

fresh squeezed lemon juice,  
cane sugar

## **nutella topping station**

**almonds   hazelnuts   sprinkles**  
**walnuts   pistachios   coconut**

## **banana dream**

banana slices, walnuts,  
caramel, vanilla ice cream

## **peaches**

peach slices, vanilla  
mascarpone

## **cinnamon hug**

cinnamon sugar, melted  
butter

## **marmalade**

strawberry, mixed berry and  
apricot for your guests to  
choose from

\*gluten free/dairy free batter available

# BRUNCH FAVORITES

## **avocado toasts**

french baguette with  
seasoned mashed avocado,  
microgreens

## **avocado toasts with feta**

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

# CREPES

## **good morning**

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

## **sunrise crepe**

basil pesto, ricotta, scrambled  
eggs, tomatoes, parmesan,  
prosciutto, balsamic, 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,  
avocado, shallots

## **ALL AMERICAN SWEET BAR**

mini pancakes made fresh on our  
crepe makers  
+ your choice of fruit, NUTELLA,  
maple syrup, cinnamon sugar,  
melted butter, marmalade

# **B E V E R A G E S**

## **citron pressé**

fresh squeezed lemon juice  
and sugar syrup, mint,  
served with ice  
(lemonade)

## **fruit infused water**

water with mint, berries or  
your choice of fruit, lemon  
and lime  
slices, served with ice

## **cucumber water**

water with cucumber, mint,  
rosemary, thyme, lemon and  
lime slices, served with ice

## **lemon berry lemonade**

syrup made with fresh  
berries and lemon juice,  
served with ice

**our beverages are self served and nicely presented in big  
mason jar dispensers**

# M E N U I N S T R U C T I O N S

## CREPE STATION

you can choose UP TO FOUR kinds of crepes to be served to your guests at the Crepe Station

we recommend choosing a simple menu for bigger events

we can adjust the size of crepes to feed your guests just the right amount to fit the occasion

you can have a sweet dessert station only if you decide to go with a different dinner style

you can have only Nutella crepe on the menu

gluten/dairy free? let us know and we will make an extra batch of batter

everything is prepared fresh on site. be ready please, we might need to use your kitchen

chefs at the Crepe Station can always make two crepes at a time

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## APPETIZERS AND BEVERAGES

all the appetizers are made/prepared fresh on site - in the kitchen when possible

appetizers and beverages are self served

third chef available when needed

server/bartender is available when needed

## INGREDIENTS

ingredients are part of your final cost

we shop everything we need for your menu at the day of the event

we shop only organic and make sure everything is fresh and high quality

you can set a budget for the groceries

we can give you an estimate based on your chosen menu

**please let us know if you need help with building your menu**