

# Mrs. Crepe Party Complete

Eggceptionally delicious fresh crepes made-to-order right before your eyes with any combination of ingredients.

#### **STARTERS**

Raw Vegetable Crudité with Dip

Imported and Domestic Cheese Platter

Four Hot Hor d'Oeuvres Spanikopita, Mini Pizzas, Potato Puffs, and Artichoke Stuffed Mushrooms Substitutions Available (see Cocktail Menu)

# **CREPE ENTREES\***

Crepes are made in any combination. Choose **TWO (2)** of the following fillings:

Organic Spinach with Fresh Mushrooms and Feta Cheese

Asparagus with Grated Cheese and Cherry Tomatoes

Fillet of Flounder with White Wine Sauce

Italian Artichokes with Rice and an Alfredo Sauce

Layered Refried Beans, Spanish Rice and Plum Tomatoes with Mango Salsa Verde

Organic Ratatouille with Homemade Tomato-Basil Sauce

Smoked Salmon with Cream Cheese, Pine Nuts and Fresh Dill

Fresh Mozzarella Cheese with Pesto Sauce

# **MEXICAN CREPES TO INCLUDE:**

Montery Jack Cheese, Black Beans, Corn, Tri Color Peppers, topped with Chopped Tomato, Sour Cream, and Guacamole

**5) 222-5674** 

## CREPES ALA CART - CHEF PREPARED CREPES

Made to Order to Include: Fresh Broccoli, Mushrooms, Asparagus, Fresh Spinach, Sundried Tomatoes, Grilled Onions, Tri Color Peppers, Montery Jack Cheese, Cheddar Cheese, Fresh Tomato Salsa. Served with a Cheese Morné Sauce (counts as two fillings).

## **CHOICE OF 2 SALAD W/DRESSING**

Choose **TWO** of the following salads

Fresh Greek Salad with Crumbled Feta Cheese and Olives

Organic Spinach with Field of Greens Salad with Mushrooms, Tomatoes, and Mandarin Oranges

Crisp Caesar Salad with Fresh Parmesan Cheese and Croutons

Organic Kale Salad with Cranberries & Pumpkin Seeds

#### PASTA

Homemade Vegetable Neopolitan Lasagna OR choose your favorite pasta from our Mrs. Pasta Party menu

#### BREADS

Basket of Fresh Butter Croissants with Butter

#### DESSERTS

Fresh Fruit Display with Berries

Loaf Cakes, Assorted Bars, Rugelach, and Delicious Brownies & Cookies

Mini French Pastries Napolians, Fruit Tarts and Eclairs

\*Special made to order Vegan and Gluten Free crepe dishes available on request

# **BEVERAGES\*\***

Non-Alcoholic Champagne Punch or Mimosa<sup>\*\*</sup> Coffee/Tea/Condiments Soda/Seltzer/Ice

\*\*All alcohol supplied by customer.

\$49 Per Person 40 Guest Minimum

Chef(s) Included for up to 4 <u>1 1/2 Hours</u> Serving Time Wait Staff Required at \$212 Per Server for 4 Hours, \$53 Per Hour Thereafter, if needed



# www.mromeletteca.com