



# PARIS CREPERIE

Catering and Events Menu

For catering orders and live event reservations, contact events@pariscreperie.com





# **Sweet Crepe Recipes**

These recipes are available for catering orders and live event stations. Fresh fruit may be added to any crepe recipe

Butter and Sugar Brown or white sugar

**Nutella** Fan-favorite — simple and delicious!

Ruth Bader Cinnsburg Butter, melted sugar, cinnamon, vanilla glaze

Stark Chocolate Dark chocolate, raspberry puree sauce

**Berry Antoinette** French blueberry preserves, lemon zest, sweet cream cheese

Bear Claw Belgian cookie butter, vanilla glaze

### Savory / Breakfast Crepe Recipes

These recipes are available for catering orders and live event stations. Bacon or ham may be added to any crepe recipe

**The Yam-wise (live only)** Thyme sweet potato mash, goat cheese, red onion, pesto, arugula

The Revolution Brie, baked ham, scallions, honey dijon mustard, spinach

John Gouda-man Gouda, turkey, bacon, spinach, chipotle aioli

Lil Jardin Cheddar, roma tomato, spinach, asparagus

**Storming of the Basil** Mozzarella, chicken, sauteed mushrooms, roasted red peppers, pesto

**Steak News** Gruyere, steak tenderloin, garlic sauteed mushrooms, steak sauce (premium recipe)

**Quack of Dawn** Gruyere, duck rillette, tomato salsa, creme fraiche, avocado crema (premium recipe)

The French Standard Cheddar, scrambled eggs

Veggie Sunrise Cheddar, scrambled eggs, spinach

**Great Eggspectations** Cheddar, scrambled eggs, roma tomato, kale, garlic-parmesan aioli

Lumber-Jacques Gruyere, scrambled eggs, bacon, maple syrup

**Second Breakfast (live only)** Gruyere, scrambled eggs, leeks, roasted red peppers

## **Additional Savory Crepe Recipes**

These recipes are available for catering orders only (not available for live stations)

**The Yam-wise** Thyme sweet potato mash, goat cheese, red onion, pesto, avocado, arugula

Half Baked Cheddar, potato, scallion, bacon, broccoli, creme fraiche

Lilli's Cheddar, roma tomato, spinach, avocado, broccoli, asparagus

**Second Breakfast** Gruyere, scrambled eggs, potato, sauteed leeks, roasted red peppers

#### **Crepe Flavor Infusions**

For live event stations, the following crepe flavor infusions are available for an additional charge per person, per recipe: Cinnamon, Poppy Seed, Onion, Oregano, Parmesan

Crepe Prices — Catering Orders (see next page for live station pricing)					
Sweet Crepes	Each	Savory/Breakfast Crepes	Each	Savory Crepes	Each
Butter and Sugar	\$6	The French Standard	\$9	The Yam-wise	\$13
Butter Brown Sugar	\$6	Veggie Sunrise	\$10	Half Baked	\$14
Ruth Bader Cinnsburg	\$8	Great Eggspectations	\$12	The Revolution	\$13
Nutella	\$9	Lumber-Jacques	\$13	John Gouda-man	\$14
Stark Chocolate	\$9	Second Breakfast	\$12	Lil Jardin	\$13
Berry Antoinette	\$10	Quack of Dawn	\$16	Lilli's	\$15
Bear Claw	\$10	Steak News	\$18	Storming of the Basil	\$15

Fruit added to any sweet crepe is an additional \$1.70 per fruit. Bacon added to any savory crepe is an additional \$2.00.



#### Live crepe station prices include the following:

Food preparation, set-up, and break-down time Crepe Chef(s)

2-hours of unlimited crepe service Crepe menu displayed at the station Disposable products

# The following are NOT included in the price but can be added for an additional charge::

Table and linen rentals

Additional staff requested for service or clearing

Additional service time over 2 hours

Gluten-free accommodations

## **Live Crepe Station Pricing**

Menus are priced per person based on the number and combination of recipes offered during the event. The maximum number of crepe recipes you may select depends on the total number of guests Refer to the guide below. Please note, breakfast crepe recipes are available for live events up to 100 people.

Maximum guests at your event	Maximum number of crepe recipes you may select
Up to 25 guests	Up to 6 Recipes
Up to 75 guests	Up to 4 Recipes
Up to 100 guests	Up to 3 Recipes
Up to 150 guests	Up to 2 Recipes

Crepe Prices (Per Person) — Live Stations					
# of Crepe Recipes	0 Sweet	1 Sweet	2 Sweet	3 Sweet	4 Sweet
0 Savory		\$15	\$16	\$17	\$18
1 Savory	\$17	\$18	\$19	\$20	\$21
2 Savory	\$20	\$21	\$22	\$23	\$24
3 Savory	\$23	\$24	\$25	\$26	
4 Savory	\$26	\$27	\$28		

Fresh Fruit added to any sweet crepe recipe is an additional \$2.50 per person, per fruit. Bacon added to any savory crepe recipe is an additional \$3.00 per person. Premium Savory crepe recipes add \$5 per person. Flavor Infusions add \$2 per person per each flavor infusion. Breakfast crepes are priced as savory crepes. Requested recipe changes may result in menu price adjustments. Menu prices are subject to change without notice due to product availability, demand, and cost fluctuations.

#### **Final Price Breakdown**

In addition to 7% sales tax, the following common charges also apply. Staff gratuities are at your discretion and are not included in the menu price or any of the following fees.

	Transportation Fee	Catering Service Fee	Administrative Fee
Live Event Stations	\$100+	18%	5%
Catering: Drop-off	\$25+	None	5%
Catering: Pick-up in café	None	None	5% on orders \$150+





#### **Boxed Lunches**

For eating on the go, quick breaks, or working lunches, all our baguette sandwiches are available as a boxed lunch. Boxes include one 6" sandwich, a bag of chips, and a large cookie. Minimum order is 12 boxes. You may choose up to three sandwich varieties for your boxed lunch order.

Substitute fresh seasonal fruit salad for the chips or cookie for \$4.00 per box. Cookie flavors are assorted unless a specific flavor is requested.

#### **Breakfast**

Parfait Chobani vanilla Greek yogurt with granola and fresh fruit (16 ounce serving size)

**Morning Pastry** Typical offerings include plain and flavored croissants, scones, muffins, danish, strudel, sticky buns, tea bread, and more! Please inquire for special requests.

Croissant Sandwiches Cheddar and egg with the option to add bacon or ham

Breakfast	Live Events	Small Platter	Large Platter	
Dieakiast	Per Person	Serves 10 People	Serves 20 People	
Parfait	\$7.00			
Morning Pastry Platter	\$3.50	\$35	\$70	
Add Spreads	\$0.50	\$5	\$10	
Egg and Cheddar Croissants	\$7.00	\$70	\$140	
Add Bacon or Ham	\$2.00	\$20	\$40	

### **French Baguette Sandwiches**

Caprese Fresh mozzarella, Roma tomato, fresh basil, balsamic glaze

Yam Goat cheese, sweet potato spread, red onion, avocado, basil pesto

Chicken Salad Celery, tomato, greens, mayo

Turkey Greens, red onion, tomato, mayo

Ham Brie, spinach, honey dijon

Steak Tenderloin Gruyere, greens, housemade steak sauce



Baguette	12" Sandwich 6" Sandwich 4" Sandwich		Boxed Lunch	
Sandwiches	Wrapped Only	Wrapped or Platter	Platter Only	6" Baguette Sandwich with Chips + Cookie
Caprese	\$18.00	\$9.50	\$6.50	\$16.50
Yam	\$19.00	\$10.00	\$7.00	\$17.00
Chicken Salad	\$17.00	\$9.00	\$6.00	\$16.00
Turkey	\$19.00	\$10.00	\$7.00	\$17.00
Ham	\$17.00	\$9.00	\$6.00	\$16.00
Steak	\$24.00	\$12.50	\$8.50	\$19.50





Classic Garden Salad Mixed greens, cucumber, tomato, shredded carrots, housemade vinaigrette

Caesar Salad Kale, Parmesan, croutons, dressed with creamy Caesar

Pesto Pasta Salad Penne pasta, Parmesan, grape tomato, basil pesto

Fruit Salad Assorted fresh seasonal cut fruits

Salads	Live Events	Small Bowl	Large Bowl
Salads	Per Person	Serves 10 People	Serves 20 People
Classic Garden	\$5.00	\$40	\$75
Kale Caesar	\$7.50	\$60	\$115
Pesto Pasta Salad	\$5.00	\$40	\$75
Fruit Salad	\$9.00	\$75	\$140

#### **Platters**

Fresh Crudite Hummus dip with carrots, celery, cherry tomatoes, bell pepper, cucumber, broccoli

Smoked Salmon Capers, red onion, fresh lemon, dill, sliced baguette

Antipasto Prosciutto, salami, fresh mozzarella, artichokes, olives, roasted red peppers, sliced baguette

Caprese Fresh mozzarella, Roma tomato, fresh basil, extra virgin olive oil, balsamic glaze

Sliced Fruit Freshly sliced seasonal fruit

Artisan Cheese Selection of fine cheeses with fresh fruit and assorted crackers

Diattore	Live Events	Small Platter	Large Platter
<b>Platters</b>	Per Person	Serves 10 People	Serves 20 People
Fresh Crudite with Hummus	\$6.00	\$58	\$115
Smoked Salmon	\$9.00	\$88	\$175
Antipasto	\$10.00	\$98	\$195
Caprese	\$6.00	\$58	\$115
Sliced Fruit	\$9.50	\$93	\$185
Artisan Cheese and Fruit	\$11.50	\$113	\$225







Supplement your meal with a selection of freshly made bakery desserts. Typical options are listed below. Please ask us about seasonal and specialty desserts and do not hesitate to let us know if you have any special requests!

	Live Events	Small Platter	Large Platter
Desserts	Each	Serves 8 to 10 People (15 pieces)	Serves 16 to 22 People (30 pieces)
Dipped Strawberries (Nutella or Chocolate)	\$2.50	\$40	\$78
Brownies and Blondies	\$3.50	\$40	\$78
Assorted Large Cookies	\$3.50	\$40	\$78
Assorted French Macarons	\$3.50	\$50	\$98
French Eclairs and Cream Puffs	Eclair \$5.00 Cream Puff \$6.50	\$85	\$165
Decorated Cupcakes	\$4.00	per person	per person

# **Beverages**

Availability, variety, and flavor options may change.

Beverages	Each
Boxed Water (pint)	\$3.00
San Pellegrino Sparkling (pint)	\$4.00
Spindrift — 12 oz (raspberry lime, blackberry)	\$3.00
San Pellegrino Flavored Drinks (lemon, orange)	\$2.50
Maine Root Sodas (ginger brew, orange, blueberry, root beer)	\$3.50
Coke — 12oz glass bottle, Diet Coke — 20oz bottle	\$3.00
Bottled Juices (apple, orange, lemonade)	\$3.50
Counter Culture Coffee (box serves 10–12)	\$35.00
Coffee/Tea Station available for live events up to 75 ppl	\$3.50 per person

