Catering Menu

CRISPY CRÊPE

1436 SOUTH BLVD | CRISPYCREPE.COM

SALADS - SERVES 15

Asparagus Caesar Salad
Grilled asparagus and romaine
Arugula & Tomato Mozzarella
Vine-ripened tomatoes tossed with fresh mozzarella, and crisp arugula
Black Bean & Mango
Tossed in a cilantro vinaigrette
Mediterranean Couscous Salad
Toasted couscous and finely diced veggies
Pesto Potato Salad
With crisp green beans and grape tomatoes
Spinach Romaine Salad
With cucumbers, tomatoes, and kalamata olives
Tabbouleh Salad
$38
Capellini Salad
$38
With ginger-lemon vinaigrette
Tortellini Salad
Basil Vinagrette
$40

ASSORTED PLATTERS- SERVES 15

Freshly Sliced Fruit
Assortment of fresh seasonal fruit
$25
Hummus Platter
House-specialty hummus, served with toasted pita bread
$25
Mezze Platter
Hummus, stuffed grape leaves, and olive tapenade, served with toasted pita bread and French baguette slices
$35
Antipasto
Marinated kalamata olives, baby mozzarella balls, roasted red pepper relish, grilled asparagus, and brie cheese
$38

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BREAKFAST - PER PERSON

Queen City  $9
Assorted mini croissants filled with eggs and cheese; eggs, cheese, and turkey bacon; and eggs, cheese, and turkey sausage

Liegé Waffles  $6
Mini Liegé waffles, served with syrup

Cinnamon Roll Liège Waffle  $7
Topped with brown sugar, almond streusel and cinnamon roll icing

SOUTH END LUNCHEON - PER PERSON

Assorted Panini Sandwiches  $11
To include Basil Grilled Chicken, Turkey Arugula with Hummus spread.
Also Roast Beef, Pepper Relish & Brie

SAVORY CRÊPE LUNCHEON - PER PERSON

Assorted Savory Crêpes  $11
Herb crusted crêpes, served room temperature, to include Shrimp Avocado, Turkey and Hummus, Tomato Mozzarella with Olive Tapenade

MAKE YOUR OWN LUNCHEON - PER PERSON

Shwarma Chicken  $12
Sliced chicken marinated in Moroccan spices, to include pita bread, romaine lettuce, red onions, roma tomatoes, and tahini vinaigrette

Caesar Asparagus Grilled Chicken  $12
Basil marinated sliced grilled chicken, grilled asparagus, romaine lettuce, parmesan cheese, crostinis, and marinated grape tomatoes

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DESSERT PLATTER - PER PERSON

Mini Sweet Crêpe Platter
Includes Maple Crunch Cheesecake and Vanilla Bean Mascarpone crêpes $6

Warm Mini Crêpes
Includes Apple Streusel and Cinnamon Roll crêpes $6

Chocolate Dipped Strawberries
Includes 1 dozen strawberries $25

CRÊPE CAKES

Sweet Crêpe Cakes
Maple Crunch Cheesecake $55
Cookie & Mascarpone Cream $55

Savory Crêpe Cakes
Goat Cheese and Chicken $65
With baby spinach and Béchamel sauce
Herbed Ricotta and Spinach $65
With artichoke and baby spinach, topped with red pepper pesto

BEVERAGES

Coffee Service $24
Serves 8 people

Sweet or Unsweet Tea $10
1 gallon

Bottled Beverages $2.5 each
San Pellegrino, bottled water

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