

# Catering Menu

## CRISPY CRÊPE

1436 SOUTH BLVD | CRISPYCREPE.COM

### SALADS - SERVES 15

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

### ASSORTED PLATTERS- SERVES 15

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



Two day notice required for all catering orders

# Catering Menu

---

## BREAKFAST - PER PERSON

<b>Queen City</b>	<b>\$9</b>
<i>Assorted mini croissants filled with eggs and cheese; eggs, cheese, and turkey bacon; and eggs, cheese, and turkey sausage</i>	
<b>Liege Waffles</b>	<b>\$6</b>
<i>Mini Liege waffles, served with syrup</i>	
<b>Cinnamon Roll Liege Waffle</b>	<b>\$7</b>
<i>Topped with brown sugar, almond streusel and cinnamon roll icing</i>	

---

## SOUTH END LUNCHEON - PER PERSON

<b>Assorted Panini Sandwiches</b>	<b>\$11</b>
<i>To include Basil Grilled Chicken, Turkey Arugula with Hummus spread. Also Roast Beef, Pepper Relish &amp; Brie</i>	

---

## SAVORY CRÊPE LUNCHEON - PER PERSON

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

---

## MAKE YOUR OWN LUNCHEON - PER PERSON

<b>Shwarma Chicken</b>	<b>\$12</b>
<i>Sliced chicken marinated in Moroccan spices, to include pita bread, romaine lettuce, red onions, roma tomatoes, and tahini vinaigrette</i>	
<b>Caesar Asparagus Grilled Chicken</b>	<b>\$12</b>
<i>Basil marinated sliced grilled chicken, grilled asparagus, romaine lettuce, parmesan cheese, crostinis, and marinated grape tomatoes</i>	



Two day notice required for all catering orders

# Catering Menu

---

## DESSERT PLATTER - PER PERSON

<b>Mini Sweet Crêpe Platter</b>	<b>\$6</b>
<i>Includes Maple Crunch Cheesecake and Vanilla Bean Mascarpone crêpes</i>	
<b>Warm Mini Crêpes</b>	<b>\$6</b>
<i>Includes Apple Streusel and Cinnamon Roll crêpes</i>	
<b>Chocolate Dipped Strawberries</b>	<b>\$25</b>
<i>Includes 1 dozen strawberries</i>	

## CRÊPE CAKES

	<b>Sweet Crêpe Cakes</b>	
<b>Maple Crunch Cheesecake</b>		<b>\$55</b>
<b>Cookie &amp; Mascarpone Cream</b>		<b>\$55</b>
	<b>Savory Crêpe Cakes</b>	
<b>Goat Cheese and Chicken</b>		<b>\$65</b>
<i>With baby spinach and Béchamel sauce</i>		
<b>Herbed Ricotta and Spinach</b>		<b>\$65</b>
<i>With artichoke and baby spinach, topped with red pepper pesto</i>		

---

## BEVERAGES

<b>Coffee Service</b>	<b>\$24</b>
<i>Serves 8 people</i>	
<b>Sweet or Unsweet Tea</b>	<b>\$10</b>
<i>1 gallon</i>	
<b>Bottled Beverages</b>	<b>\$2.5 each</b>
<i>San Pellegrino, bottled water</i>	



Two day notice required for all catering orders