

LIVE ACTION CATERING

JUST DESSERTS: \$7 - \$10 + \$150 CHEF FEE

Choose from the 3 Action Stations Below:

Chocolate Mousse & Vanilla Cream Crepes with Fresh Fruit - \$7.00

Three Dessert Crepes: Any 3 from our dessert menu. Guests can mix & match ingredients - \$8

Flambéed Desserts: Choose 2. Cherries Jubilee, Bananas Foster, Crepes Suzette - \$10.00

BASIC BREAKFAST: \$15 + \$100 CHEF FEE

Action Station: Traditional Maple Crepes

Scrambled Eggs, Roasted Red Potatoes and Smoked Apple Wood Bacon OR Andouille Sausage

COMPLETE BREAKFAST: \$20 + \$150 CHEF FEE

Action Station: Traditional Maple Crepes + Strawberries & Cream Crepes

Scrambled Eggs, Roasted Red Potatoes and Smoked Apple Wood Bacon OR Andouille Sausage, Fresh Fruit

OR Chilled Grilled Vegetables

SIGNATURE BRUNCH: \$27 + \$150 CHEF FEE

Action Station: Traditional Maple Crepes + Strawberries & Cream Crepes

Scrambled Eggs, Roasted Red Potatoes and Smoked Apple Wood Bacon OR Andouille Sausage, Fresh Fruit

OR Chilled Grilled Vegetables, Manicotti (*Italian Style Crepes*), Crepe Minis

ENTREES & STUFF: \$25 - \$32 + \$200 CHEF FEE

Choose **ONE** of the following Hot Action Station (\$25) or choose **TWO** (\$32):

Chicken with Tarragon Cream Sauce OR Basil Cream Sauce

Goat Cheese & Arugula

Panang Curry Crepes (choose up to 2 proteins) + Beef/Chicken/Tofu/Shrimp(+\$2pp)

Pulled Pork crepe - Carolina style with coleslaw

Smoked Ham with caramelized onions, gruyere & creole mustard

Reuben Style Crepe with Corned Beef & Gruyere

+PLUS House Salad with dressings, Roasted Red Potatoes, Manicotti Crepes (*Italian Style*), Chilled Grilled Vegetables

All pricing includes 2 Simply Crepes Staff Members for 3 Hours

Includes ~ 1HR of set up/clean up + 2Hrs Cooking.

Additional hours, \$50 per chef. Prices subject to Tax & 20% Gratuity.

Balance to be paid with cash or check upon services rendered with cash or check.

HORS D'OEUVRES

Simply Crepes recommends 3-5 pieces per person for cocktail hour

HAND PASSED, PER 100 PIECES

Jumbo Shrimp Cocktail - \$260.00

Assorted Stuffed Mushrooms - \$160

Grilled Beef Hibachi Skewers - \$220

Bacon Wrapped Dates with Goat Cheese - \$220

Caprese Skewers (Mozzarella & Tomato) - \$160

Premium Antipasti Skewers - \$160

Fresh Fruit Kebobs - \$160

Crepe Minis (Mediterranean Chicken, Turkey Smoked Gouda, Ham & Gruyere, Strawberry Fields, Pommes Brie, Portobello Goat Cheese) - \$125

Assorted Sweet Crepettes (chocolate mousse & raspberry, strawberries & sweet cream, Crème Brulee Cream with Banana) - \$125

Thai Spring Rolls - \$200

HEARTY TABLESIDE, PER 20 PIECES

Goat Cheese & Arugula - \$60

Manicotti - \$60

Ham & Asparagus (available spring/summer only) - \$60

Reuben w. Corned Beef, Sauerkraut & Russian Dressing - \$70

Smoked Ham & Gruyere Melts with Caramelized Onions and Creamy Alfredo - \$70

Chicken Cordon Bleu with Smoked Ham, Spinach & Gruyere Topped with Cream Sauce - \$75

Shaved Angus Steak, Caramelized Onions & Provolone - \$75