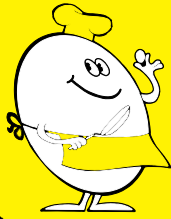


Get Your
Party
Started
Today!



Mr. Omelette®

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:

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

CREPES ALA CART - CHEF PREPARED CREPES

Made to Order to Include:
Fresh Broccoli, Mushrooms,
Asparagus, Fresh Spinach, Sundried
Tomatoes, Grilled Onions, Tri Color
Peppers, Monterey 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****

**Coffee/Tea/Condiments
Soda/Seltzer/Ice**

***All alcohol supplied by customer.*

\$39.95 Per Person

40 Guest Minimum

**Chef(s) Included for up to 4 Hours,
1 1/2 Hours Serving Time**

**Wait Staff Required at \$168 Per
Server for 4 Hours, \$42 Per
Hour Thereafter**



(805) 222-5674

www.mromeletteca.com