

CREPES - Savory 6 crepes per pan \$40.00/ pan

Our specialty Parisian crepes with savory fillings in a convenient oven or chafing dish ready pan. Choose buckwheat or white flour crepes.

Mushroom Feta and Spinach Crepes

Mushrooms, fresh spinach and Greek Feta cheese with white wine and mushroom sauce.

Grilled Chicken Crepes

Grilled chicken breast, Mozzarella and tomatoes with Pesto sauce.

Roasted Turkey Crepes

Sliced turkey breast meat, sun-dried tomato cream cheese, tomatoes & Jack Cheese.

Shrimp Ratatouille Crepes

Shrimp, mozzarella & our own ratatouille of sautéed tomato, zucchini, eggplant, garlic and onions with white wine mushroom sauce.

Ham & Swiss Crepes

Ham, Swiss cheese and honey mustard spread.

Beef Briand Crepes

With balsamic onions, Brie cheese and horseradish sauce.

Chicken Pomodoro Crepes

Grilled chicken, mozzarella cheese and marinara sauce.

Salmon Crepes (add \$6.00)

Spinach and fresh salmon with white wine and mushroom sauce.

Santa Fe Chicken Crepe

With mild green chilies, jack cheese, sour cream & salsa on the side.

Roasted Turkey and Brie Crepe

With roasted red bell peppers and our white wine mushroom sauce.

CREPES - Sweet pan of 6 \$30.00

Please select one type per pan. All sweet crepes are served with fresh whipped cream on the side.

Banana & Nutella**Strawberry & Nutella****Mixed Fruit & Yogurt****Lemon & Sugar****Apple Cinnamon****Strawberries & Cream****Grand Marnier & Fresh Berries**

add \$5.00

DESSERT TRAYS**COOKIE TRAY \$22.00/ dozen**

A selection of our most favorite cookies: Chocolate chip, oatmeal raisin and snickerdoodles.

BROWNIE TRAY \$22.00/ dozen

Chocolate fudge brownies with walnuts.

DESSERT SAMPLER TRAY 30 pieces \$35.00

Bite-size Chocolate fudge brownies, half-size cookies, and dessert bars.

CREPE STATION

25 - 175 guests

Made to order at your Party!

Enjoy crepes prepared by our Chef at your home, office or almost anywhere. We will bring our unique crepe stoves and everything necessary for making crepes to your guests' wishes. Additional charges may apply. Please call us for a quote.

Set-up charge \$250.00

(includes one Chef for max. 65 guests cooking crepes for 2 hours)

Savory Crepes \$10.00 per person

Choose three savory crepes.

Sweet Crepes \$7.50 per person

Choose three sweet crepes.

Savory & Sweet Crepes 16.00 per person

Choose three savory crepes and three sweet crepes.

SANDWICH TRAYS

Choose from any of our delicious made to order sandwiches. Sandwiches can be prepared on any bread available or as a wrap in low-carb wheat tortilla

12" tray, 4 sandwiches (serves 4-8) \$28.00**16" tray, 8 sandwiches (serves 8-16) \$54.00****18" tray, 10 sandwiches (serves 10-20) \$64.00****Grilled Chicken & Pesto Sandwich**

Baby greens, tomatoes and Jack cheese on Focaccia bread.

Roasted Turkey and Avocado

Baby greens and Jack cheese on sliced sourdough.

Roast Beef & Brie

With baby greens and tomatoes on a ciabatta bun.

Ham & Cheese

Baby greens, sliced tomatoes and honey mustard on a ciabatta bun.

Fresh Tomato and Mozzarella Sandwich

With pesto mayonnaise on French roll.

Napa Chicken Sandwich

Melted Swiss cheese, bacon, balsamic onions, tomato and greens.

Chicken Salad Sandwich

Tasty salad of chicken, dried cranberries, pecans and apple with baby greens on sliced nine grain bread.

Tuna Salad Sandwich

Albacore tuna, celery and capers with baby greens on nine grain bread.

BOXED LUNCH \$11.00

Choose a sandwich from our list of made to order sandwiches add a serving of either fresh fruit, Orzo pasta, potato or mixed green salad, and one of our homemade cookies or brownies.

SALADS

All of our tossed salads are made to order in disposable serving bowls with our house-made dressing on the side.

Small serves 4-6 , Medium serves 7-14, Large serves 15-25

Caesar Salad **Sm. \$20 Med. \$34 Lg. \$68**

Crisp romaine lettuce with shredded Parmesan and croutons.

Grilled Chicken Caesar Salad **Sm. \$26 Med. \$48 Lg. \$95**

Traditional Caesar salad topped with cubed grilled chicken breast.

Apple Gorgonzola Salad **Sm. \$24 Med. \$38 Lg. \$75**

Mixed organic greens with caramel-coated spiced walnuts, apples and Gorgonzola cheese with balsamic vinaigrette.

Spinach Cranberry Salad **Sm. \$24 Med. \$38 Lg. \$75**

Baby spinach with Feta cheese, dried cranberries and walnuts with raspberry vinaigrette.

Greek Salad **Sm. \$26 Med. \$48 Lg. \$95**

Romaine lettuce with French beans, celery, cucumbers, cherry tomatoes, capers, red onions, Feta cheese and a sherry vinaigrette.

Garden Salad **Sm. \$18 Med. \$35 Lg. \$60**

Mixed greens with cherry tomatoes, cucumbers and balsamic vinaigrette.

SALAD COMBO TRAY

Prepared fresh daily and displayed on a bed of mixed organic greens. Choose any three: Potato salad, pasta salad, fruit salad, chicken salad, curry chicken salad, tuna salad and Greek salad.

12" tray, serves 4-8 \$38.00

16" tray, serves 10-15 \$68.00

18" tray, serves 15-20 \$78.00

DELI SALAD PARTY BOWLS

Small bowl 2 quarts, Medium bowl 4 quarts, Large bowl 8 quarts

Pasta Salad small \$18.00 medium \$36.00 large \$72.00

Orzo pasta with sun-dried tomatoes, red onion, basil and Feta cheese.

Potato Salad small \$18.00 medium \$36.00 large \$72.00

Red potatoes, with celery, onion and mayonnaise.

Fruit Salad small \$18.00 medium \$36.00 large \$72.00

Seasonal fruit.

Tuna Salad small \$32.00 medium \$64.00 large \$128.00

Albacore tuna with capers, onions and mayonnaise.

Chicken Salad small \$32.00 medium \$64.00 large \$128.00

With cranberries, onion, pecans and apple.

Curry Chicken Salad sm. \$32.00 medium \$64.00 large \$128.00

With raisins, onion, toasted almonds and apple.

CRUDITE TRAY

Crisp broccoli, red and green bell pepper, radishes, cauliflower, carrots, celery, cucumber and jicama artfully arranged.

Served with a flavorful Pesto dip.

12" tray, serves 6-8 \$32.00

16" tray, serves 10-15 \$56.00

18" tray, serves 20-25 \$78.00

FRUIT TRAY

Seedless watermelon, honeydew, cantaloupe, pineapple, strawberries, grapes, kiwi fruit and other seasonal fruit.

12" tray, serves 6-8 \$36.00

16" tray, serves 10-15 \$56.00

18' tray, serves 20-25 \$78.00

CHEESE TRAY

A variety of cheeses including creamy French brie, goat cheese, Swiss, cheddar and jack cheese. Served with toasted croutons.

12" tray, serves 6-8 \$55.00

16" tray, serves 10-15 \$70.00

18" tray, serves 20-25 \$95.00

BRIE EN CROUTE , serves 20-30 \$45.00

Topped with caramel-coated spiced walnuts and baked in puff pastry.

QUICHE

pan, serves 9-12 \$50.00

10" round, serves 8-12 \$47.00

Our popular deep-dish quiche with a pate brisee crust ready to heat in the oven or chafing dish.

Quiche Lorraine**Portabella Mushroom Roasted Red Pepper Quiche****Broccoli and Cheddar Quiche****Spinach Potato Artichoke Quiche****LASAGNA pan, serves 9-12 \$48.00**

Choose from meat or vegetarian lasagna.

MEXICAN BOUDIN pan, serves 9-12 \$55.00

10"round, serves 8-12 \$50.00

Poached chicken, mild green chilies and Jack cheese on cayenne pepper polenta.

SALMON EN CRUTE serves 9-12 \$80.00

Fresh, whole fillet of salmon baked with spinach in a decorative pastry shell. Served with roasted red pepper aioli.

DELIVERY

Your catering delivery may be scheduled between

9:00 AM and 3:30 PM every day based on availability. Delivery is free in Los Gatos and Monte Sereno with a \$300.00 order. For all other orders a charge of \$25.00 or more may apply. Delivery charges and times do not apply for crepe stations.

Ordering Information

Place your order by phone (408) 354-3144

All items are subject to availability. Prices are subject to change. Please place your order at least two business days in advance. Place your order early for best selection. Cancellations of or changes to existing orders

require at least one working day notice. All orders must be prepaid and may be picked up from 9:00am -4:00pm daily. Credit cards accepted.