

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 Crudit  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 Morn  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.*

\$42.95 Per Person

40 Guest Minimum

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

Wait Staff Required at \$192 Per Server for 4 Hours, \$48 Per Hour Thereafter



(301) 340-2800

www.mromelettemd.com