



BREAKFAST CREPES PLATTERS

Bite size breakfast crepes. Serves 6 to 8 people.

Please choose from the following:

Fiesta Omelette (V) - Eggs, mozzarella, pico de gallo, avocado, homemade salsa. \$75

The Harvest Omelette (V) - Eggs, avocado, roasted tomatoes, spinach, arugula, mozzarella, E.V. olive oil. \$75

The Chef's Omelette - Eggs, merguez beef sausage, mozzarella cheese, sautéed mushrooms, E.V. olive oil. \$85

MINI OPEN TOAST PLATTERS

Bite size open toasts. Serves 6 to 8 people.

Please choose from the following:

Aubergine Toast Roasted Eggplants & Tomatoes, Goat cheese, Italian marinated Olives, E.V.O.O, over Multigrain Toast. \$75

California Avocado Toast (V) - Avocado Spread, Cherry Tomatoes, Arugula, Fresh Lemon & E.V.O.O, over Multigrain Toast. \$75

Caprese Avocado Toast (V) - Avocado Spread, Fresh sliced Tomatoes & Buffalo Mozzarella & Basil leaves, Balsamic Reduction, Fresh Lemon & E.V.O.O, over Multigrain Toast. \$85

SAVORY CREPES PLATTERS

Bite size savory crepes. Serves 6 to 8 people. \$85

Please choose from the following:

Hummus & Falafel (V) - Feta cheese, olives, arugula, shakshuka salsa, cucumber tzatziki.

Fiorentina (V) - Sautéed spinach, basil pesto, ricotta, mozzarella, sautéed mushrooms.

Grilled Chicken - Sautéed mushrooms, mozzarella, arugula, mushroom pesto sauce.

Roasted Turkey - Avocado, brie cheese, mixed greens, basil pesto sauce.

Gyro Beef - Cucumber tzatziki, roasted tomatoes, sautéed onions, feta cheese, mixed greens.

The Norwegian - Smoked salmon, capers, red onions, cream cheese, arugula, dill sour cream.

SWEET CREPES PLATTERS

Bite size sweet crepes. Serves 6 to 8 people. \$75

Please choose from the following:

Almondine - Almond butter, toasted almonds, bananas, honey

Nutty Nutella - Nutella, toasted almonds, walnuts

The Classic - Nutella, fresh strawberries, bananas, whipped cream

Framboise - White chocolate, raspberry, bananas, fresh strawberries

The Morning Sunshine - Warm brie cheese, fig jam, bananas, walnuts

PANINI PLATTERS

Mini grilled panini platter. Serves 6 to 8 people. \$85

Please choose from the following:

Grilled Chicken - Roasted tomatoes, roasted red peppers, arugula, mozzarella, basil pesto aioli

The Gobbler - Roasted turkey, avocado, spinach, roasted tomatoes, mozzarella, basil pesto aioli

Smoked Salmon - Red onions, kalamata olives, cream cheese, spinach, basil pesto aioli

PASTA PLATTERS

Serves 8 to 10 people. Please choose from the following:

Veggie Penne - Sautéed mushrooms, cherry tomatoes, roasted red peppers, julian zucchini & yellow squash, finely chopped garlic, fresh basil, fresh herbs, lemon butter sauce. \$85

Penne Pesto - Grilled chicken breast, sautéed mushrooms, basil pesto sauce, shaved parmesan over penne pasta. \$95

Bolognese Penne - Moroccan meatballs, parmesan, fresh herbs, homemade fresh tomato & garlic sauce. \$115

Penne Rosa - Filet of salmon, shrimp, fresh herbs, homemade shakshuka bell peppers cream sauce. \$135

SALAD PLATTERS

Serves 8 to 10 people. Please choose from the following:

Caesar Salad - Romaine lettuce, kale, cherry tomatoes, herb croutons, lemons, creamy caesar dressing. \$75

Mediterranean Salad - Organic spring mix, romaine, cucumber, kalamata olives, cherry tomatoes, shaved red onions, feta cheese, served with our homemade mediterranean dressing. \$75

Nicoise Salad - Organic spring mix, romaine, baby potatoes, green beans, palm hearts, marinated olives, parsley, boiled egg, shaved red onions, capers, cherry tomatoes, house-made dijon shallot dressing. \$95

Vivel Salad - Organic spring mix, organic shredded kale, organic dates, toasted almonds, goat cheese, fresh strawberries, with our homemade pear honey mustard dressing. \$75

Quinoa Avocado Salad - Tricolor peruvian quinoa, fresh avocados, chickpeas, kalamata olives, cherry tomatoes, feta cheese, organic spring mix, sesame seeds, house-made mediterranean dressing. \$95

We can customize any menu you want,
depends on your needs and budget.



Contact us at
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