

Sweet. Savory. Simply Divine.



Est. 2015

Contact

CREPECAFE.SISTERS@GMAIL.COM • 509 991 7532 • CREPECAFESISTERS.COM • @CREPECAFE.SISTERS

CATERING

CATERING PACKAGES

MINIMUM ORDER QUANTITY IS 100 CRÊPES

SWEET TOOTH | 950

Our Sweet Tooth package includes up to three seasonal sweet crêpes of your choice. For every additional 50 crêpes over the minimum order, there will be an additional \$450 charge.

SWEETER THAN SWEET | 1,100

Our Sweeter than Sweet package includes up to two seasonal sweet crêpes and one savory of your choice. For every additional 50 crêpes over the minimum order, there will be an additional \$500 charge.

SIMPLY DIVINE | 1,250

Our simply divine package includes up to two seasonal sweet crêpes and two savory of your choice. For every additional 50 crêpes over the minimum order, there will be an additional \$550 charge.

CERTAIN SWEET TOPPINGS MAY NOT BE AVAILABLE DEPENDING ON THE SEASON

DETAILS

TRAVEL

For any catering outside of Spokane County, a \$1/mile travel fee from our storefront (441 N. Nettleton St.) to catering destination will be added to the final total.

SERVICE CHARGE

A service charge of 15% will be added to your contracted price.

SERVICES PROVIDED

Venue location must provide sufficient spacing for a truck and food trailer to maneuver. Additional coordination with venue and client may be required. All crêpes will be made to order and spun on site to ensure freshness.

Crêpe Café Sisters LLC will provide paper plates, paper napkins, and plastic forks and knives. The customer may supply alternative utensils, which may better provide for the decor of the event.

CONTRACT

Event details will be discussed and documented in a contract agreed upon by client and Crêpe Café Sisters LLC.

TURN TIME

Because Crêpe Café serves on a made to order basis, turn times are critical to understand. In our trailer, the max amount of meals we are able to serve in a thirty minute timeframe with the Sweet Tooth package is 50. With our Simply Divine package, the max amount of meals we are able to serve in a thirty minute timeframe is 30. Based on health department regulations, a catering cannot exceed a four hour time period. If you have any questions regarding quantities and service, please feel free to reach out!

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Based on the package contracted, select which crêpes are to be served at the event. If there are any special requests or dietary restrictions, be sure to discuss that with us prior to your selection.

SWEET CRÊPES

A BEBE

Homemade lemon curd topped with fresh blueberries.

HONEY BEE

Peanut butter drizzled with honey.

BERRY NUTTY

Homemade strawberry sauce drizzled with hazelnut spread.
substitute hazelnut spread for dark or white chocolate

SWEET DUST

A dusting of cinnamon sugar.

RAZZLE DAZZLE

Homemade raspberry sauce topped with fresh raspberries.

MAIN SQUEEZE

Fresh squeezed lemon juice dusted with sugar.

PLAIN JANE

A homemade crêpe fresh off the burner.

NUTTY DUST

Drizzled hazelnut spread dusted with cinnamon sugar.
substitute hazelnut spread for dark or white chocolate

THE MAPLE LEAF

Drizzled maple syrup with butter to melt.

NUTTY BANANA

Drizzled hazelnut spread topped with fresh sliced banana.
substitute hazelnut spread for dark chocolate or white chocolate

THE DARLIN'

Homemade caramel sauce topped with fire roasted apple slices and dusted with cinnamon sugar.

BERRY SWEET

Homemade sweet cream and strawberry sauce, fresh raspberries, and fresh blueberries.

SAVORY CRÊPES

KICKIN' CHICKEN

Sliced chicken breast with cream cheese, cheddar cheese and topped with a gochujang and hot honey drizzle.

PICKETT (VE)

A Mediterranean style crêpe with spinach, feta, slow roasted tomatoes, and pesto.

add: artichoke hearts | sausage | ham | chicken

THE OINKER

Sliced hickory smoked ham with cheddar cheese to melt.

add: salsa | sour cream | spinach

THE DAWG

Cajun style andouille sausage with a mix of parmesan and mozzarella cheeses.

add: salsa | sour cream | spinach

CREPEDILLA

Your choice of cheese melted inside one of our homemade crêpes.
cheddar · parmesan & mozzarella mix · vegan mozzarella · feta

THE BEAN (VG)

Chipotle black bean patty, vegan mozzarella cheese, and spinach topped with artichoke hearts, slow roasted tomatoes, and garnished with dried oregano.

HAMMILICIOUS

Sliced hickory smoked ham with cheddar cheese topped with our homemade strawberry sauce.