



Paris Bistro CATERING SERVICE

Ma maison est ta maison

We also offer Tea Parties \$45 adults
\$20 Children 4-12-year-old
Check our Private Parties for Baby
showers, Bridal showers, Birthdays,
Anniversaries and more
Place your order at 630-357-1005 or
call Gabriela Trejo at 773-718-2929

Contact Us:

- (630) 357-1005
- parisbistronaperville.com

Take and Bake
Portion sizes

Provence (P)
Trays Feed Approximately 4-8 people
Brittany (B)
Trays Feed approximately 6-12 people

Sweet Crepes

Crème Brule	P-\$68/B-\$102
Nutella, Crème Brulé filling, fresh bananas, or strawberries, whipping cream, chocolate sauce	
Pina Colada	P-\$60/B-\$90
Coconut mascarpone cream cheese, diced flambe pineapple topped with strawberries	
Monkey & Nuts	P-\$58/B-\$87
Nutella, banana stuffed crepe with figs and caramelized walnuts drizzled with chocolate sauce	
Pomme ala Mode	P-\$50/B-\$76
Flambeed with orange liquor, cinnamon sugar apples and drizzle with caramel sauce	
Suzette	P-\$51/B-\$77
Peaches flambéed with orange liquor and caramel sauce	
Crème de la Crème	P-\$53/B-\$80
Whipped custard vanilla mascarpone cream, stuffed with bananas and drizzle with caramel sauce	
La Citron	P-\$38/B-\$57
Fresh squeezed lemon and lemon slices in a buttery crepe	
Cannoli	P-\$51/B-\$77
Chocolate chip ricotta impastata stuffed crepe drizzle with caramel sauce	
Berry and Berry Nice	P-\$58/B-\$87
Whipped berry mascarpone filling, fresh berries, and drizzly with raspberry sauce	
Smore's	P-\$68/B-\$102
Marshmallows, Hershey chocolate, graham cracker, dark chocolate sauce	
La Fraiche	P-\$60/B-\$90
Whipped custard mascarpone, kiwi, strawberries, mango, bananas, caramelized walnuts	
La Poire Pochee	P-\$50/B-\$76
Poach pear, chocolate sauce, almonds and whipping cream	
Chocolat	P-\$50/B-\$76
Chocolate mousse, fresh raspberries, raspberry sauce and whipping cream	
Dubai Chocolate	P-\$68/B-\$102
Pistachio whipping cream, nutella, strawberries and kataifi	
Tiramisu	P-\$68/B-\$102
Lady fingers deep in an espresso Kahlua, mascarpone cream cheese, cocoa power	

Mangue	P-\$60/B-\$90
Flambeed Cardamon mangos served with mango pure, chocolate sauce mango gelato	
Churro	P-\$51/B-\$77
Deep fried crepe sprinkle with cinnamon sugar served with Nutella and lechera sauce	
Plantines	P-\$58/B-\$87
Deep fried plantines served with lechera	

Savory Crepes

Jambon Fromage	P-\$49/B-\$73
A single crepe with ham provolone cheese and petit salad	
Crêpe California	P-\$70/B-\$110
Ham, fried egg, avocado, chipotle mayo, caramelized onion, mushrooms, provolone cheese	
Crêpe au chorizo	P-\$64/B-\$96
Scrambled eggs with mild chorizo, sour cream, avocado and cheddar cheese pico de gallo	
Crêpe Lox.	P-\$70/B-\$110
Smoked Salmon, dill mayo sauce, cucumber, red onion, spinach, capers and cream cheese	
Monalisa	P-\$70/B-\$110
Diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and mornay sauce	
Boeuf Bourguignon	P-\$77/B-\$115
Slow cooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese	
Saucisse Au Lapin	P-\$70/B-\$110
Roasted Rabbit sausage, bell peppers, and home-made pesto sauce	
Crepe Lorraine	P-\$70/B-\$110
Ham, spinach, caramelized onions, over mornay sauce topped with an over easy egg	
Les Legumes	P-\$70/B-\$110
Roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble blue cheese	
Riviera	P-\$70/B-\$110
Prosciutto inside and on top with arugula, pistou, fresh mozzarella, and grape tomatoes	
Duck a la Mariana	P-\$70/B-\$110
Crepe noodles with mariana, poached pears and bacon duck meatballs	