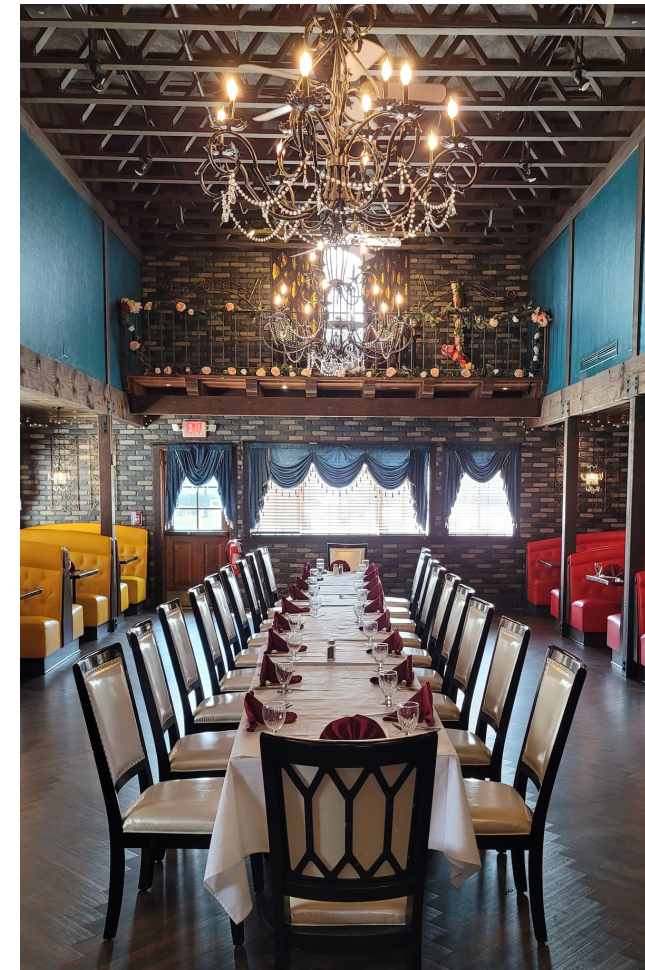




Banquet Private Party or Catering Services



Let us do the cooking
and the dishes for your
next gathering



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630-357-1005

Elevate your private party at Paris Bistro. Perfect for celebratory brunches, stylish luncheons, corporate meeting, or cocktail-style receptions. We welcome groups of approximately 40 guests in one of our private rooms, 100 guests on our formal room, 100 guests at our semiprivate room

Brunch

Petit déjeuner PKG 1

Starts from \$26.95/person (family style)

Fruit Ou Salade

Choice of Fruit or salad

Les Entree

Choice of three entrees served with bacon, and country fried potatoes. Please see our brunch menu for selections (no steak and eggs, no sliders, no lobster roll no arrachera, no veal)

Soirée Bistrot Brunch PKG 2

Starts from \$27.95/person

Le Salade

Choice of any salad

Les Entree

Choice of four Items from Brunch menu (add sliders or lobster roll for additional \$9)

Carcassonne PKG 3

Starts from \$28.95/person

Le Salade

Choice of any salad

Les Entree

Choice of Salmon, Chicken, Pasta Primavera any crepe (additional \$6 for seafood crepe)

More On France PKG 4

Starts from \$29.95/person

Le Salade Et Soup

Choice of any salad or Soup

Les Entree

4oz Steak frites, Salmon, any Crepes (additional \$6 for seafood crepe)

Lascaux PKG 5

Starts from \$35.95/person

Les Hord D' oeuvres

Choice of Three appetizers (add charcuterie et fromage \$5 per person)

Le Salade

Choice of any salad

Les Entree

Chicken, Salmon, 4oz Steak frites choice of any crepe
(Additional \$6 for seafood crepe)

Dinner

Dîner à Paris PKG D1

Starts from \$31.95/person

Les Salade

Summer in Paris

Les Entree

Choice of three Entrées Chicken, Pork, Vegetarian, Pasta (no Steak, no beef)

Côté (Sides)

Choice of two sides

Le Sencille PKG D2

Starts from \$33.95/person

Les Hord D' oeuvres

Choice of two appetizers (add charcuterie et fromage, \$4 per person)

Les Salade

Choice of two salads, Summer in Paris, Caesar, Bistro

Les Entree

Choice of Entrees Chicken, Salmon or Pasta Primavera

Cote d' Azur PKG D3

Starts from \$37.95/person

Les Hord D' oeuvres

Choice of Three Appetizers (add charcuterie et fromage, \$4 per person)

Les Salade

Choice of any salad

Les Entree

Chicken, Salmon, Pasta Primavera, Duck Leg

Les Desserts

Sweet Crepes (choice of two- crepes family style)

Rocamadour PKG D4

Starts from \$47.95/person

Les Hord D' oeuvres

Choice of Any three appetizers (Family Style)

Les Salade

Choice of any salad (individual)

Les Entree

Chicken, Salmon, Pasta Primavera, Duck Leg, 6oz Steak frites

Les Desserts

Profiterole or Sweet crepes

Crepes/ Brunch

Mona Lisa

An 18" crepe stuffed with diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce

Boeuf Bourguignon

An 18" crepe stuffed with slowcooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese

Crêpe Lox

An 18" crepe stuffed with smoked salmon, dill mayo, capers cucumber, red onion, spinach, and cream cheese

French Brunch

A combination of three eggs cooked your way, butter or chocolate croissant, applewood bacon, country fried potatoes, petite salad and a choice of coffee or tea

Egg Benedicte

Crispy butter-toasted English muffin served with smoked salmon, avocado slices, fresh dill, capers, poached eggs topped with home-made hollandaise sauce

Canard et Waffles

Buttermilk braised fried duck leg, served in a waffle topped with bourbon orange syrup

French Toast

Custard brioche topped with applewood bacon, bourbon maple syrup served with country fried potatoes drizzled with house apricot jam

Tilapia

Oven roasted tilapia fillet served with light spice tomato sauce, niçoise olives, capers sauteed spinach

Pâtes au poulet

Fettuccini pasta, diced chicken, peas, over a garlic white wine Provencal herbs sauce (Other Pastas Available, Just Ask)

Toast à l'avocat

Choose two out of the three different avocado toast styles

Capri style: mozzarella, tomato, basil, balsamic lemon
Smoke salmon: capers and red onions

Plain Avocado: with a poached egg on top

Les Légumes Quiche

Pie crust baked with zucchini, yellow squash, sundried tomato, mushrooms, spinach, artichokes topped with gruyere cheese served with petit salad and a choice of soup du jour or onion soup

Jambon-Fromage

An 18" crepe stuffed with ham and provolone cheese, served with a petite salad

Les Légumes

An 18" crepe stuffed with roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese

Crêpe California

An 18" crepe stuffed with ham, fried egg, avocado, chipotle mayo, caramelized onions, mushrooms, and provolone cheese

Crêpe au Chorizo

An 18" crepe stuffed with scrambled eggs, mild chorizo, sour cream, avocado, cheddar cheese, and pico de gallo

Saucisse Au Lapin

An 18" crepe stuffed with roasted rabbit sausage, bell peppers, and home-made pesto sauce

Crepe Loraine

An 18" crepe stuffed with ham, spinach caramelized onions over mornay sauce topped with an over easy egg

Les Salade

Bistro Salad

Romaine lettuce, tomatoes, red onions, cucumber, French baguette, Provencal herbs dressing, parmesan cheese

Summer In Paris

Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing

Wedge Salad

Iceberg lettuce, tomato, red onions, bacon bits, crumbled blue cheese, and house blue cheese dressing

Niçoise

Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-hone

Salade Tropicale

Mixed greens, bacon bits, mango, avocado, cucumber, jicama, bell pepper, red cabbage, mango lime vinaigrette

All Packages will be +tax + 20% gratuity not included in package pricing. All food packages will include bread excluding the brunch events. Iced tea and coffee are included in all packages. Soda and hot tea can be added for + \$2.00. \$25 cutting cake

Additional Items or Custom Menu by Request