

Café Crème Catering

SFCM Students are eligible for a 15% discount on all items

Pastries and Baked Goods

All baked goods are served as 12 individual pieces on a tray

Mini Quiches	<i>(ham or bacon with mushrooms & gorgonzola cheese)</i>	\$30
	<i>(potatoes with onion & feta cheese, or red peppers with zucchini & feta cheese)</i>	
Mini Pastries	<i>(chocolate eclairs or fruit tarts or lemon tarts or french style creme puffs)</i>	\$30
Mini Muffins	<i>(chocolate chip)</i>	\$18
Vegan Mini Muffins	<i>(blueberry)</i>	\$18
Mini Brioches		\$24
Mini Croissants		\$24
Mini Chocolate Croissants		\$24
Mini Tartelettes	<i>(assorted mini tartlets 7 flavours)</i>	\$30
All Chocolate Mousse	<i>(assorted little pastries 7 different flavours, all chocolate based)</i>	\$30
Mini French style puffed cream	<i>(assorted mini puffs 6 different flavours)</i>	\$30

Salads

All of our salads except the poulet salad are made with fresh, organic mixed greens and arugula as their base

Mixed Greens Salad	<i>(cherry tomatoes, olives, cucumbers, & our house dressing)</i>	
	<i>(serves 8-10)</i>	\$19
	<i>(serves 16-20)</i>	\$35
La Nicoise	<i>(tuna, cherry tomatoes, cucumbers, black olives & our house dressing)</i>	
La Mozzarella	<i>(mozzarella, cherry tomatoes, bacon, dried cranberries & our house dressing)</i>	
Le Sud	<i>(feta cheese, cherry tomatoes, cucumbers, black olives & our house dressing)</i>	
La Chevre	<i>(goat cheese, cherry tomatoes, apples, walnuts, red peppers & our house dressing)</i>	
Le Poulet	<i>(chicken breast, romaine lettuce, cherry tomatoes, red peppers, mushrooms & rice vinegar)</i>	
	<i>(serves 8-10)</i>	\$25
	<i>(serves 16-20)</i>	\$43
French Potato Salad	<i>(serves 8-10)</i>	\$23
	<i>(serves 16-20)</i>	\$30
Bowl of Fruit Salad	<i>(strawberries, melon, honeydew and grapes)</i>	
	<i>(small)</i>	\$28
	<i>(large)</i>	\$48

Sandwiches

(all sandwiches are cut in half and served on a tray)

Le Jambon	<i>(forest ham with butter)</i>	\$6.75
La Dinde	<i>(roasted turkey with butter)</i>	\$6.75
Le Saucisson	<i>(salami, butter & cornichons)</i>	\$6.75
La Rilette	<i>(french pork paté, cornichons, dijon mustard)</i>	\$6.75
Le Poulet	<i>(chicken breast, cucumbers, carrots, cilantro, lettuce, rice vinegar dressing)</i>	\$6.75
Le Beef	<i>(beef, tomatoes, mustard & lettuce)</i>	\$6.75
Le Grec	<i>(feta cheese, pesto, cucumbers, black olives, lettuce)</i>	\$6.75
Le Tuna	<i>(tuna, black olives, tomatoes, lettuce & dressing)</i>	\$6.75
Le Brie	<i>(brie cheese, tomatoes, lettuce & dressing)</i>	\$6.75
Le Tofu	<i>(hummus, eggplant puree, cucumbers, carrots, black olives, lettuce & ginger sauce)</i>	\$6.75
Le Petit Chèvre	<i>(goat cheese, sun dried tomatoes, cucumbers & lettuce)</i>	\$6.75

Focaccia Finger Sandwiches 24 pieces \$48

<i>with Meat</i>	<i>(butter, roasted turkey, swiss cheese and greens)</i>
	<i>(butter, smoked ham, swiss cheese and greens)</i>
	<i>(roast beef, dijon mustard, swiss cheese and greens)</i>
<i>with Veggies</i>	<i>(goat cheese, sun dried tomatoes, french dressing and greens)</i>
	<i>(brie cheese, tomatoes, french dressing and greens)</i>

Specialty Platters

Cheese Platter	<i>(assorted cheeses serve 8-10)</i>	\$23
	<i>(assorted cheeses see 16-20)</i>	\$40
Raw veggies with dip	<i>(assorted raw vegetables with our french style dip)</i>	\$30
Assorted Charcuterie	<i>(salami, prosciutto & forest ham)</i>	
	<i>(serves 8-10)</i>	\$25
	<i>(serves 16-20)</i>	\$45
Charcuterie & Cheese	<i>(salami, prosciutto & forest ham with a choice of 3 different cheeses: brie, goat and comté)</i>	
	<i>(serves 8-10)</i>	\$38
	<i>(serves 16-20)</i>	\$68
	<i>(large platter of various charcuterie, 5 different cheeses and fresh fruit)</i>	\$85
Smoked Salmon	<i>(serves 8-10)</i>	\$32
	<i>(serves 16-20)</i>	\$58
Mini Croissants	<i>(ham and cheese 12 pieces)</i>	\$33
	<i>(roasted turkey 12 pieces)</i>	

Amuse Gueule	<i>(white bread with ham & butter or hummus & cucumbers & smoked salmon)</i> <i>(40 pieces)</i>	\$40
Mini Puffed Pastries	<i>(spinach & potato puffs 24 pieces) or (spicy beef turnover 24 pieces)</i>	\$24
	<i>(beef cocktail franks in puffed pastry 24 pieces)</i>	\$24
Mini Puffed Pastries	<i>(chicken & feta cheese)</i>	\$24
	<i>(spinach & cheese triangles)</i>	\$24
Skewers :	<i>(mozzarella cheese and cherry tomatoes 24 pieces)</i>	\$48

French Wines

(By the Bottle, typically serves 4-6 glasses)

White Wine

Sauvignon Blanc	<i>(Chateau La Rose du Pin - Bordeaux Region)</i>	\$28
Chardonnay	<i>(Monte Vallon - Languedoc Region)</i>	\$25
Blanc de Blanc	<i>(Sparkling Wine - Baron de Seillac - Brut)</i>	\$30

Red Wine

Cabernet Sauvignon	<i>(Ducourt Réserve de Famille - Bordeaux Region)</i>	\$28
Malbec	<i>(Le Gouleyant - Cahors - Sud ouest Region)</i>	\$30
Pinot Noir	<i>(Fruitage - Pays d'Oc - Aude)</i>	\$30

Beers

Stella Artois		\$4
Trumer Pils		\$4
New Castle		\$4

Drinks

Pitcher of Iced Tea	<i>(Hibiscus flowers, Lemon & Ginger or Mint)</i>	\$8.50
Pitcher of Orange Juice		\$15
Pitcher of Apple Juice or Cranberry Juice		\$8.50
Bowl of Fruit Punch	<i>(serve 16-20)</i>	\$25

Please place orders via e-mail by 2PM of the day preceding your event

Cafe Crème • cafecremesf@gmail.com • 50 Oak Street • San Francisco • CA. 94102

Please place orders via e-mail by 2PM of the day preceding your event

Cafe Crème • cafecremesf@gmail.com • 50 Oak Street • San Francisco • CA. 94102

