

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 with cheese or veggie)</i>	\$30
Large Quiches	<i>(four cheeses or goat cheese, red peppers and herbs or eggplant) serves 6</i>	\$36
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 or Mini Chocolate Croissants		\$24
Mini Tartlets	<i>(assorted mini tartlets 7 flavours)</i>	\$30
Mini Cup Cakes		\$18
Large Cup Cakes		\$24
Macarons		\$30
Mini Cheese Cakes		\$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) serves 8-10</i>	\$28
	<i>(serves 16-20)</i>	\$42
Dinner rolls	<i>(basket of small breads)</i>	\$10
La Niçoise	<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 Chèvre	<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>	\$38
	<i>(serves 16-20)</i>	\$56
French Potato Salad	<i>(serves 8-10)</i>	\$28
	<i>(serves 16-20)</i>	\$36
Bowl of Fruit Salad	<i>(strawberries, melon, honeydew and grapes)</i>	
	<i>(small)</i>	\$35
	<i>(large)</i>	\$49

Sandwiches

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

Le Jambon	(forest ham with butter)	\$8.75
La Dinde	(roasted turkey with butter)	\$8.75
Le Saucisson	(salami, butter & cornichons)	\$8.75
La Rillette	(french pork paté, cornichons, dijon mustard)	\$8.75
Le Poulet	(chicken breast, cucumbers, carrots, cilantro, lettuce, rice vinegar dressing)	\$8.75
Le Beef	(beef, tomatoes, mustard & lettuce)	\$8.75
Le Grec	(feta cheese, pesto, cucumbers, black olives, lettuce)	\$8.75
Le Tuna	(tuna, black olives, tomatoes, lettuce & dressing)	\$8.75
Le Brie	(brie cheese, tomatoes, lettuce & dressing)	\$8.75
Le Tofu	(hummus, eggplant puree, cucumbers, carrots, black olives, lettuce & ginger sauce)	\$8.75
Le Petit Chèvre	(goat cheese, sun dried tomatoes, cucumbers & lettuce)	\$8.75

Focaccia Finger Sandwiches 24 pieces serve 10-12 \$49

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

Specialty Platters

Cheese Platter	(assorted cheeses serve 8-10)	\$32
	(assorted cheeses see 16-20)	\$52
Raw veggies with dip	(assorted raw vegetables with ranch dip and hummus)	\$35
Assorted Charcuterie	(salami, prosciutto & forest ham)	
	(serves 8-10)	\$32
	(serves 16-20)	\$56
Charcuterie & Cheese	(salami, prosciutto & forest ham with a choice of 3 different cheeses: brie, goat and comté)	
	(serves 8-10)	\$45
	(serves 16-20)	\$82
	(large platter of various charcuterie, 5 different cheeses and fresh fruit)	\$95
Smoked Salmon	(serves 8-10)	\$42
	(serves 16-20)	\$72
Mini Croissants	(ham and cheese 12 pieces)	\$33
	(roasted turkey 12 pieces)	

Finger sandwiches	<i>(white bread with ham & butter or hummus & cucumbers & smoked salmon)</i>	
	<i>(40 pieces)</i>	\$45
Mini Puffed Pastries	<i>(vegetarian savory bites or mini cheese friand or mini mediterranean pastry -24 pieces)</i>	\$30
Mini stuffed Brioches	<i>(with hummus- 24 pieces)</i>	\$30
Mini Cheese Friand	<i>(puffed pastry filled with emmental & roquefort cheese béchamel - 24 pieces)</i>	\$30
Mini breaded Artichokes	<i>(breaded quartered artichokes with citrus and chives- 24 pieces)</i>	\$30
Mini breaded Goat cheese	<i>(breaded mini goat cheese perfect as appetizer - 24 pieces)</i>	\$30
Mini Puffed Pastries	<i>(chicken & feta cheese or spinach & cheese triangles - 24 pieces)</i>	\$30
Skewers	<i>(mozzarella cheese and cherry tomatoes skewers - 24 pieces)</i>	\$49

French Wines

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

White Wine

Sauvignon Blanc	<i>(Chateau La Rose du Pin - Bordeaux Region)</i>	\$30
Chardonnay	<i>(Monte Vallon - Languedoc Region)</i>	\$28
Blanc de Blanc	<i>(Sparkling Wine - Baron de Seillac - Brut)</i>	\$35

Red Wine

Cabernet Sauvignon	<i>(Ducourt Réserve de Famille - Bordeaux Region)</i>	\$30
Malbec	<i>(Le Gouleyant - Cahors - Sud ouest Region)</i>	\$33
Pinot Noir	<i>(Fruitage - Pays d'Oc - Aude)</i>	\$33

Beers

Stella Artois, Trumer Pils		\$4
New Castle		\$4
Anchor steam		\$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

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