



Live COOKING STATIONS

16.95 per person

120 for 4 hours of On-Site Chef Cooking Stations

Includes 1 hour of set-up

40/hour for each Chef after 4 hours

Our Recommendations: 0-75 Guests = 1 Chef 0-40 Guests = 1 Chef 0-75 Guests = 1 Chef
 76-150 Guests = 2 Chefs 41-80 Guests = 2 Chefs 76-150 Guests = 2 Chefs

Savory Crepes	Omelet	Sweet Crepes
<u>Cooked to order with following fillings:</u>	<u>Cooked to order with following fillings:</u>	<u>Cooked to order with following fillings:</u>
Moist Scrambled Eggs	Bavarian Ham	Cinnamon Apple Compote
Ham	Diced Tomatoes	Whipped Cream
Diced Chicken Breast	Onions	Chocolate Sauce
Tillamook Cheddar Cheese	Peppers	Strawberries
Diced Onions	Sautéed Mushrooms	Almond Slices
Diced Peppers	Spinach	Banana Slices
Diced Tomatoes	Tillamook Cheddar Cheese	Caramel Sauce
Sautéed Mushrooms	Salsa	Blueberry Sauce
Sautéed Spinach	Sour Cream	Mascarpone
Ketchup	Ketchup	

**All LIVE Cooking Stations are accompanied by:*

- Baby Red Breakfast Potatoes
- Market-Fresh Fruit Platter
- Flaky Croissants with Butter & Preserves

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.