

Flaming Crepe Bar

Crepes are made fresh and flambéed by our chefs. Guests create their own crepe with an assortment of fresh fruit including strawberries, bananas, blackberries, blueberries, and raspberries, fresh whipped cream, our signature cheesecake mousse, chocolate and vanilla custard, nutella, caramel, chocolate syrup, and powdered sugar.

Cafe Terrace Savory Crepes

Choice of savory crepes made fresh to order and served in a French newspaper wrap.

Chef's picks

Rome: Herbed turkey, havarti, tomatoes, and sun-dried tomato and basil aioli

Modena: Grilled chicken, swiss, tomatoes, and pesto aioli

Crankey: Herbed turkey, Havarti, and cranberry mayo sauce

Paris: Black forest ham with brie or swiss

Substitute Vegetarian crepe options

Milan: Sautéed peppers & onions with swiss cheese, fresh tomatoes, with sun-dried tomato basil aioli

Valencia: Spinach, Artichoke, mushrooms, Havarti cheese and pesto aioli

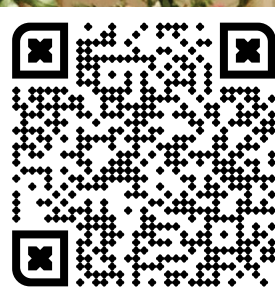
****Gluten free crepes available upon request**

Speak to an event coordinator during your consultation

Utah Celebrations Catering has no hidden service fees. All pricing includes self-serve buffet, your wait staff, disposable plates and cutlery, and beverages.

Ask an event coordinator about additional upgrades and services.

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Scan here to see our
full menu and pricing

Or, visit utahcelebrations.com
call/text (801)836-3508



Get a proposal for your
event today -

Our courteous staff members
are ready to assist you!

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Front



*Serving Salt Lake City,
Provo, Park City, Nephi,
and the surrounding areas
since 2008*

