

Fremin's Guidelines For Functions

Venue Rental Fees

Upstairs at Fremin's we offer 1200 sq. ft. of unique ceremony and reception space. Our space accommodates up to 125 guests in a social atmosphere and 75 guests seated.

We have an additional 800 sq. ft. of balcony space with seating for 40 guests.

Tuesday - Saturday \$200.00 rental fee

We are happy to accommodate your function at anytime on

Sunday or Monday for an additional \$2000.00 restaurant opening fee.

All functions must be held within a three hour duration. Any function held beyond this time will be subject to a premium of \$5.00 per guest.

• Rental fees include •

Personal catering consultant, on-site manager, preparation of the facility and clean up

A Personal Touch

Whether you seek modern elegance, minimalist sophistication, or an over-the-top fairy tale wedding, our chefs will dazzle you with a delectable menu customized to enhance your special event.

Deposits and Billing

A non-refundable deposit of \$500.00 is required to reserve the space, date, and time.

No event is considered definite until a deposit is received. This deposit will also act as a damage deposit.

If no damage is incurred the deposit will be credited to the balance of your bill.

Full payment is due upon completion of the event.

Guarantee

A final guest count will be required (7) days prior to the date of your function.

It is your responsibility to contact Fremin's with your guaranteed number of guests.

If a final guarantee is not received, the original expected number will be your guarantee.

Taxation and Service Charge

An 8% tax and a 20% service charge will be added to all food and beverage prices.

All food and beverage must be purchased from Fremin's.

Any gratuity is left to the discretion of the customer.

All prices are subject to change.

Inquiries

For further information or to book an event, please contact Joy Lynn Naquin or Dina Fremin at (985)449-0633, fax (985)449-1293, email joy@deltacmi.com or visit our website at www.fremins.net.



Reception Menu Package Choices

(Minimum of 40 guests)

- *Silver Tray Service is included in every package* •

Platinum Package - \$46.95 per guest plus tax and service charge

Call Bar Package

Champagne Greeting for all Guests Upon Arrival

Champagne Toast

11 Light Hors D'Oeuvres (6 seafood)

2 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$8.00 per guest

Gold Package - \$39.95 per guest plus tax and service charge

Call Bar Package

Champagne Toast for Bridal party

9 Light Hors D'Oeuvres (4 seafood)

2 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$8.00 per guest

Silver Package - \$33.95 per guest plus tax and service charge

House Bar Package

Champagne Toast for Bridal party

8 Light Hors D'Oeuvres (4 seafood)

1 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a call bar package for additional \$5.00 per guest

Upgrade to a premium bar package for additional \$8.00 per guest

- Each of the above packages is offered without liquor at \$3.00 less per guest •

- Priced per guest plus tax and service charge •

Light Hors D'Oeuvres

Miniature Creole Meatballs	Almond Crusted Duck Strips
Crawfish Kickers	Anitpasto Mozzarella Kabobs
Crabmeat Jalapeno Kickers	Beef Egg Rolls
Fried Chicken Breast Tenderloin	Asian Shrimp Toast
Black Sesame Coated Chicken Skewers	Assorted Finger Sandwiches (Ham, Turkey, Roast Beef, & Chicken Salad)
Chicken Cordon Bleu Bites	Mini Muffalatta
Seafood Stuffed Mushrooms	Shrimp Cocktail
Roasted Garlic and Spinach Stuffed Mushrooms	Smoked Salmon on a Wonton Chip with Wasabi Cream
Fried Artichoke Boulettes	Assorted Mini Quiche
Crispy Fried Catfish Bites	Asparagus Wrapped in Pastry
Golden Fried Gulf Shrimp	Spinach & Artichoke Dip
Golden Fried Coconut Shrimp	Crab Dip
Shrimp En Brochette	Shrimp Mold
Gazpacho Gulf Shrimp Shooters	Crawfish Dip
Mini Meat Pies	Baked Brie with Honey and Almonds

Heavy Hors D'Oeuvres

• *Gumbo, Jambalaya & Pasta* •

Seafood Gumbo

Chicken & Sausage Gumbo

Duck & Andouille Gumbo

Shrimp Jambalaya

Chicken & Sausage Jambalaya

Shrimp & Tasso Farfalle

Jambalaya Pasta

Crawfish & Andouille Farfalle

Garlic Shrimp or Chicken Rotini Pasta

Bronze Chicken and Fire Roasted Artichokes with Orecciette or Penne Pasta

Seafood Crepes with Beurre Blanc

• *Desserts* •

Creole Pralines

Assorted Petits Fours

Bread Pudding with Rum or Praline Sauce

Chocolate Dipped Strawberries (seasonal)

Mini Pecan Tarts

Chess Squares

Baklava

Double Fudge Chocolate Brownies

White Chocolate Macadamia Nut Cookies

Macerated Berry Shooters

Reception Menu Package Upgrades

• Specialty Hors D' Oeuvres •

Priced per guest plus tax and service charge

Seafood

New Potato filled with Maine Lobster, Roasted Corn, and Chervil Salad \$4.75

Ahi Tuna Tartar in an Asian Spoon \$4.00

Apple Wood Bacon Wrapped East Coast Scallops \$4.25

Cajun Cheddar Biscuit topped with New Orleans Barbequed Shrimp \$4.00

Andouille Crusted Oyster with House Made White Remoulade \$3.00

Petite Crab Cakes with Roasted Red Pepper Coulis \$4.00

Crawfish Cheesecakes with Crème Fraiche \$3.50

Gulf Shrimp and Grits \$3.00

Meat

Grilled Lamb Chop Lollipops with a Blackberry Glaze \$4.50

Pulled Pork and Creamy Slaw on Ciabatta Toast Points \$3.00

Pear and Bleu Cheese Wrapped Prosciutto \$3.50

Bourbon Filet Beef Tips Crostini \$3.50

Smoked Duck and Poblano Quesadilla \$3.25

Vegetarian

Bruschetta with Olive Tapenade \$2.50

Goat Cheese Stuffed Cherry Tomato Lollipops \$3.00

Thai Vegetable Spring Rolls \$3.00

Asparagus Lemon Risotto Served in a Spoon \$2.50

Spinach Gruyere Mushroom Quiche \$3.00

Reception Menu Package Upgrades

• Stationary Stations •

Priced by display or platter plus tax and service charge
Serves 30 - 40 guests

Sushi Display \$200.00

Sushi rolls with soy sauce, pickled ginger, and wasabi

Charcuterie Platter \$200.00

A delicious display of smoked and cured meats to include: head cheese, smoked boudin, salami, capocola, and paté. Accompanied by stone ground mustard, cornichons, assorted olives and crostinis

Smoked Salmon Display \$200.00

Thin sliced side of smoked salmon served with whipped cream cheese, capers, diced red onion, fresh dill and ciabatta crostinis

Fruit & Cheese Display \$200.00

An array of imported and domestic cheese to include: brie, gorgonzola, swiss, and smoked gouda. Fresh seasonal fruits to include: red and green grapes, melon, pineapple, and mixed berries

Mediterranean Antipasto Platter \$150.00

Marinated feta, sun-dried tomatoes, kalamata olives, pepperoncini peppers, and hummus.
Accompanied by toasted pita chips

Bruschetta Platter \$150.00

Fresh tomato, basil, feta, olive tapenade, sun-dried tomato pesto, eggplant caponata, white bean and tasso. Served on French bread crostinis

Reception Menu Package Upgrades

• Action Stations •

Priced per guest plus tax and service charge
Includes a uniformed chef

Pasta Stations

Crawfish & Andouille Farfalle \$5.00
Bronzed Chicken & Fire Roasted Artichoke with Orecchiette or Penne Pasta \$5.00

Carving Stations

Smoked Beef Brisket \$5.00
Top Round Roast \$5.00
Bone-in Steamship Ham \$4.00
Prime Rib \$8.00
Whole Beef Tenderloin \$10.00
Steamship Round - 150 Guest Minimum \$6.00

Presented with artisan breads, spreads, and red currant horseradish cream

Lobster Ravioli Station

Handmade lobster ravioli with a roasted corn and Roma tomato cream sauce and a drizzle of truffle oil \$9.00

Dessert Stations

Bananas Foster Flambé \$5.00
New Orleans style bananas foster flambé served over French vanilla ice cream or cheesecake scoops

Crepes Suzette Flambé \$5.00
French dessert consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Grand Marnier or orange Curaçao liqueur on top, served flambé

French Vanilla Strawberry Crepes Flambé \$5.00
Homemade French vanilla ice cream folded in a crepe shell topped with a strawberry rum sauce

Baked Alaska Flambé \$6.00
Flamboyant dessert featuring your choice of ice cream flavor and cake coated with a sweet meringue and torched tableside

Beverage Brands & Beverage Services

House Bar Package

Bourbon - Evan Williams
 Blends - Canadian Mist
 Scotch - Clan McGregor
 Vodka - Taaka
 Gin - Seagram's
 Rum - Castillo
 Tequila - Tempo
 Domestic Beer
 House Wines
 Cabernet Sauvignon,
 Chardonnay,
 White Zinfandel,
 Merlot &
 Pinot Grigio

Call Bar Package

Bourbon - Jim Beam
 Blends - Canadian Club, VO.
 Scotch - J&B
 Vodka - Smirnoff
 Gin - Seagram's
 Rum - Bacardi
 Tequila - Sauza Silver
 Domestic Beer
 Drafts
 Frozen Call Drinks
 Speciality Call Martinis
 House Wines
 Cabernet Sauvignon,
 Chardonnay,
 White Zinfandel,
 Merlot &
 Pinot Grigio

Premium Bar Package

Bourbon - Jack Daniels
 Blends - Crown Royal
 Scotch - Chivas Regal
 Vodka - Absolut
 Gin - Beefeater
 Rum - Bacardi
 Tequila - Jose' Cuervo
 Domestic & Imported Beer
 Drafts
 Frozen Premium Drinks
 Speciality Premium Martinis
 House Wines
 Cabernet Sauvignon,
 Chardonnay,
 White Zinfandel,
 Merlot &
 Pinot Grigio

Beverage Services

• Cash Bar •

Under this proposal, guests will purchase each drink of their choice on a cash basis

House Brands \$4.50 - \$5.00
 Domestic Beer \$2.75

Call Brands \$5.00 - \$6.00
 Imported Beer \$3.50 - \$4.00

Premium Brands \$6.00 - \$7.50
 House Wines \$6.00

• Tally Bar •

Under this proposal, the host will be charged for each drink consumed by your guests
 Priced per guest plus tax and service charge

House Brands \$4.50 - \$5.00
 Domestic Beer \$2.75

Call Brands \$5.00 - \$6.00
 Imported Beer \$3.50 - \$4.00

Premium Brands \$6.00 - \$7.50
 House Wines \$6.00

House Wines \$23.95
 House Champagne \$23.95

Breakfast

Continental Breakfast

Freshly Baked Pastries
Coffee, Juice and Milk
\$9.95 per person plus tax and a service charge

Buffet Style Breakfast

(Minimum of 40 guests)

Scrambled Eggs
Sausage
Bacon
Hash Browns
Grits
Biscuits with Butter and Jelly
Coffee, Juice and Milk
\$12.95 per person plus tax and a service charge

Gourmet Breakfast

Classic Eggs Benedict
French Style Potato Etouffee
Homemade Cajun Sausage Links
Fresh Berries with Whipped Cream
Coffee, Juice and Milk
\$19.95 per guest plus tax and a service charge

Lunch Buffet

(Minimum of 40 guests)

\$16.95 per guest plus tax and a service charge

- We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly •

Soup or Salad (select 1 of either)

- You may select one of each for an additional \$3.95 per person •

Soups

Chicken & Sausage Gumbo
Cream of Broccoli Soup
Cajun Potato Soup
Creole Shrimp & Corn Soup
Chicken Tortilla Soup

Salads

House Salad
Caesar Salad
Spinach Salad
Spring Mix Salad
Greek Salad

Entrees (select 3)

Roast Beef Au Jus
Garlic Chicken Pasta
Stuffed Bell Peppers
Honey Pecan Pork Chops
Baked Chicken

Chopped Sirloin Steaks
Shrimp Pesto Pasta
Sliced Baked Ham
Sliced Turkey
Honey Pecan Chicken
Pork Loin with Carmelized
Onions & Apples

Lasagna
Fried Chicken
Fried Catfish
Shrimp Stew
Pork Roast

Sides (Select 4)

Green Beans
Potatoes Au Gratin
Sweet Corn
Candied Sweet Potatoes
Green Bean Casserole
Eggplant Casserole

Wild Rice
Petit Pois
Scalloped Potatoes
Broccoli with Cheese
White Rice

Glazed Carrots
Mashed Potatoes
Vegetable Medley
Baked Spaghetti
Oven Roasted Herb
Potatoes

Homemade Desserts (select 1)

Blackberry Cobbler
Carrot Cake

Peach or Apple Crisp
Lemon Meringue Pie
Bread Pudding with Rum or Praline Sauce

Cheese Cake
Chocolate Cake

Luncheons

\$18.95 per guest plus tax and a service charge

- We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly •

Soup or Salad (select 1 of either)

- You may select one of each for an additional \$3.95 per person •

Soups

Chicken & Sausage Gumbo
Cream of Broccoli Soup
Cajun Potato Soup
Creole Shrimp & Corn Soup
Chicken Tortilla Soup

Salads

House Salad
Caesar Salad
Spinach Salad
Spring Mix Salad
Greek Salad

Entrees (select 2)

Chopped Sirloin Steak

8oz. Chargrilled chopped sirloin steak topped with your choice of either sauteed onions and bell peppers or mushroom sauce

Fresh Fish Almondine

Crispy fried almond crusted fillet topped with sliced almonds and lemon butter sauce

Shrimp & Pesto Pasta

Fresh Gulf shrimp, pan seared, set on fresh capellini and tossed with a pesto cream sauce

Chicken Orleans

Chargrilled breast of chicken, topped with a seasoned medley of onions, bell peppers and tomatoes

Pecan Chicken

Tender breast of chicken, blackened, then topped with our creamy pecan sauce

Stuffed Pork Chop

6oz. Italian sausage stuffed pork chop baked to perfection

Gulf Shrimp Tortellini

Fresh Gulf shrimp, with tomatoes, mushrooms, green onions, reduced cream and cheese filled tortellini

Grilled Pork Chop

6oz. Grilled center cut pork chop topped with sauteed onions and brown gravy

Sliced Brisket

Tender slices of smoked brisket au jus

Sliced Roast Beef

Tender slices of roast beef with rich au jus

- Each entree is served with complementing vegetables and starch •

Homemade Dessert

Lemon Meringue Pie
Carrot Cake

Tiramisu
Bread Pudding with Rum or Praline Sauce

Cheese Cake
Chocolate Cake

Dinner Buffet

(Minimum of 40 guests)

\$25.95 per guest plus tax and a service charge

- We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly •

Soup or Salad (select 1 of either)

- You may select one of each for an additional \$3.95 per person •

Soups

Cream of Crabmeat Soup
Duck & Andouille Gumbo
Seafood Gumbo
Creole Shrimp & Corn Soup
Chicken & Sausage Gumbo

Salads

Spring Mix
Caesar Salad
House Salad
Spinach Salad
Greek Salad

Entrees (select 3)

Seafood Stuffed Bell Peppers
Grilled Shrimp Ka-Bobs
Shrimp Fettuccini
Pepper Steak with Onions and Bell Peppers
Chicken Roulade with Seafood Stuffing
Medallions of Pork with a Creole Mustard Demi
Pork Roast with Carmelized Onions and Apples
Oven Roasted Boneless Chicken Breast with Lemon Thyme Beurre Blanc
Crawfish Etouffee
Chicken Orleans
Chopped Sirloin Steaks
Sliced Roast Beef Au Jus
Fresh Grilled Fish
Crawfish and Andouille Farfalle
Bronzed Chicken and Fire Roasted Artichokes with Penne Pasta

Sides (select 4)

Cut Green Beans
Whole Kernel Corn
Belgium Baby Carrots
Vegetable Medley
Sweet Potato Medallions
Pecan Wild Rice
Cajun New Potatoes
Shrimp & Eggplant Casserole
Green Bean Almondine
Garden Rice Pilaf
Petits Pois
Garlic Mashed Potatoes
Potatoes Au Gratin
White Rice
Pesto Pasta
Fettuccini Alfredo

Specialty Desserts (select 1)

Bread Pudding with Rum or Praline Sauce
Chocolate Cake
Cheese Cake with topping
Pecan Pie
Tiramisu
Fresh Fruit Romanoff

Dinner

Soup or Salad (select 1 of either)

- You may select one of each for an additional \$3.95 per person •

Soups

Cream of Crabmeat Soup
Duck & Andouille Gumbo
Seafood Gumbo
Shrimp & Corn Soup (Cream or Creole)
Chicken & Sausage Gumbo
Oyster & Artichoke Soup

Salads

Spring Mix
Caesar Salad
House Salad
Spinach Salad
Greek Salad

Entrees (select 2)

Stuffed Shrimp - \$26.95

Fresh Gulf shrimp, served broiled stuffed with a rich shrimp, crawfish, and crabmeat stuffing

Steak and Stuffed Shrimp - Market Price

A combination of broiled stuffed jumbo shrimp and a tender 5oz. filet

Flounder Roulade - \$33.00

Flounder stuffed with a seafood dressing, rolled, broiled, and topped with stuffed jumbo Gulf shrimp, tomatoes, and mushrooms

Fresh Fillet of Fish Garcia - \$29.95

Fresh fillet of fish seasoned with herbs and spices, chargrilled to tenderness, served with sautéed jumbo shrimp

Chicken Salvatora - \$25.95

Chargrilled breast of chicken set on a golden fried eggplant medallion, topped with fresh asparagus spears and our creamy salvatora sauce

Pecan Chicken - \$23.95

Tender breast of chicken, blackened and topped with our creamy pecan sauce

Filet Burgundy - Market Price

Hand-cut 7oz. filet mignon grilled to perfection and topped with a burgundy mushroom sauce

Black Angus Ribeye - Market Price

Thick, hand-cut 12oz. chargrilled ribeye au jus

Filet Duo - Market Price

Two petite mignon medallions, chargrilled to perfection, one topped with cabernet sauvignon mushroom sauce and the other with our creamy crawfish sauce

Seafood Napoleon - \$29.95

Layers of fried eggplant medallions and seafood mornay, topped with sauteed shrimp, crabmeat, and oysters, then draped with two sauces, herbal infused cream and homemade tomato sauce

Dinner

Gulf Shrimp Tortellini - \$26.95

Fresh Gulf shrimp with diced tomatoes, mushrooms, green onions, reduced cream, and cheese filled tortellini

Chicken Roulade - \$25.95

Boneless chicken breast stuffed with our house mornay, rolled, and then broiled and topped with cream sauce

Fried Shrimp Platter - \$25.95

One dozen fresh Gulf shrimp deep-fried to perfection with French fries

Andouille Crusted Fresh Fish - \$28.95

Fresh fish crusted with andouille, Creole onions, and herbs then baked to a crisp, flaky texture laced with your choice of roasted red pepper relish or lemon thyme beurre blanc

Veal Chop Tchoupitouolas - \$49.00

Baby veal chop stuffed with prosciutto and fontina cheese topped with a mushroom demi cream sauce

Veal with Sun-Dried Tomatoes and Spinach - \$31.00

Tender veal leg slices paned with garlic, sun-dried tomatoes, and baby spinach in a red wine reduction

Soft Shell Crab Lafourche - \$30.00

Louisiana soft shell crab fried golden brown topped with lump crabmeat brandy mushroom cream reduction

Abbeville Pork - \$32.00

Frenched center cut pork loin grilled set on a bed of crawfish cornbread dressing and topped with an Abbeville cane syrup glaze and fried sweet potato nest

Chicken or Shrimp Artichoke Pasta - Chicken \$27.00 / Shrimp \$29.00

Gulf shrimp or chicken breast, artichoke hearts, sun-dried tomatoes, and sliced Portabello mushrooms sautéed in a garlic sherry cream sauce tossed with choice of pasta, fresh spinach, and parmesan cheese

Stuffed European Farm Raised Quail - \$34.00

2 partially boned quail stuffed with a crawfish andouille cornbread dressing topped with a raspberry demi glaze

• Each entree is served with complementing vegetables and a starch •

Homemade Desserts (select 1)

Strawberry Cream Brulee

Chocolate Mousse with Raspberry Glaze

Chocolate Eruption Cake

Cheese Cake with Variety of Toppings

Bread Pudding with Rum or Praline Sauce

Bananas Foster New Orleans

Tiramisu with Fresh Berries and Mocha Cream

Traditional German Black Forrest Cake

• Prices per guest plus tax and service charge •

Menu Package Upgrades

• Specialty Hors D' Oeuvres •

Prices per guest plus tax and service charge

Seafood

New Potato filled with Maine Lobster, Roasted Corn, and Chervil Salad \$4.75

Ahi Tuna Tartar in an Asian Spoon \$4.00

Apple Wood Bacon Wrapped East Coast Scallops \$4.25

Cajun Cheddar Biscuit topped with New Orleans Barbequed Shrimp \$4.00

Andouille Crusted Oyster with House Made White Remoulade \$3.00

Petite Crab Cakes with Roasted Red Pepper Coulis \$4.00

Crawfish Cheesecakes with Crème Fraiche \$3.50

Gulf Shrimp and Grits \$3.00

Meat

Grilled Lamb Chop Lollipops with a Blackberry Glaze \$4.50

Pulled Pork and Creamy Slaw on Ciabatta Toast Points \$3.00

Pear and Bleu Cheese Wrapped Prosciutto \$3.50

Bourbon Filet Beef Tips Crostini \$3.50

Smoked Duck and Poblano Quesadilla \$3.25

Vegetarian

Bruschetta with Olive Tapenade \$2.50

Goat Cheese Stuffed Cherry Tomato Lollipops \$3.00

Thai Vegetable Spring Rolls \$3.00

Asparagus Lemon Risotto Served in a Spoon \$2.50

Spinach Gruyere Mushroom Quiche \$3.00

Menu Package Upgrades

• *Stationary Stations* •

Priced by display or platter plus tax and service charge
Serves 30 - 40 Guests

Sushi Display \$200.00

Sushi rolls with soy sauce, pickled ginger, and wasabi

Charcuterie Platter \$200.00

A delicious display of smoked and cured meats to include: head cheese, smoked boudin, salami, capocola, and paté. Accompanied by stone ground mustard, cornichones, assorted olives and crostinis

Smoked Salmon Display \$200.00

Thin sliced side of smoked salmon served with whipped cream cheese, capers, diced red onion, fresh dill and ciabatta crostini

Fruit & Cheese Display \$200.00

An array of imported and domestic cheese to include: brie, gorgonzola, swiss, and smoked gouda. Fresh seasonal fruits to include: red and green grapes, melon, pineapple, and mixed berries

Mediterranean Antipasto Platter \$150.00

Marinated feta, sun-dried tomatoes, kalamata olives, pepperoncini peppers, and hummus.
Accompanied by toasted pita chips

Bruschetta Presentation \$150.00

Fresh tomato, basil, feta, olive tapenade, sun-dried tomato pesto, eggplant caponata, white bean and tasso. Served on French bread crostini

Menu Package Upgrades

• *Action Stations* •

Prices per guest plus tax and service charge
Includes a uniformed chef

Pasta Stations

Crawfish & Andouille Farfalle \$5.00
Bronzed Chicken & Fire Roasted Artichoke with Orecchiette or Penne Pasta \$5.00

Carving Stations

Smoked Beef Brisket \$5.00
Top Round Roast \$5.00
Bone-in Steamship Ham \$4.00
Prime Rib \$8.00
Whole Beef Tenderloin \$10.00
Steamship Round - 150 Guest Minimum \$6.00

Presented with artisan breads, spreads, and red currant horseradish cream

Lobster Ravioli Station

Handmade lobster ravioli with a roasted corn and Roma tomato cream sauce and a drizzle of truffle oil \$9.00

Dessert Stations

Bananas Foster Flambé \$5.00
New Orleans style bananas foster flambé served over French vanilla ice cream or cheesecake scoops

Crepes Suzette Flambé \$5.00
French dessert consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Grand Marnier or orange Curaçao liqueur on top, served flambé

French Vanilla Strawberry Crepes Flambé \$5.00
Homemade French vanilla ice cream folded in of a crepe shell topped with a strawberry rum sauce

Baked Alaska Flambé \$6.00
Flamboyant dessert featuring your choice of ice cream flavor and cake coated with a sweet meringue and torched tableside