## CATERING MENU

OPTION 1-Liege Waffle with 6 sweet toppings

OPTION 2 - Liege Waffle with 4 sweet and 2 savory toppings
*Add Brussels style waffle for an additional \$2.00/Guest
*Add Gluten Free waffle for an additional $\$ 2.00 /$ Guest

## Sweet Toppings

Complimentary Powdered Sugar and Whipped Cream

- Belgian Chocolate
- House Vanilla Cream
- Sprinkles
- Maple Syrup
- Fresh Strawberry
- Oreo Crumb
- Pineapple Curd
- Captain Crunch
- Cinnamon Toast Crunch
- Caramel
- Blueberry Compote - Bourbon-Blackberry Compote
- Chocolate Chips
- Biscoff Cookie Spread
- Nutella
- Peanut Butter Mousse
- Fresh Blueberry
- Sliced Banana
- Cherry Jam
- Cheesecake Chunks
- Cinnamon Cream Cheese Icing


## Savory Toppings

- Maple-Glazed Bacon Bits
- Breaded Chicken Tenders
- Shredded Buffalo Chicken
- Korean Braised Short Rib (+\$2.00/Guest)
- 12 Hour Smoked Pulled Pork
- Sliced Polish Sausage in Caramelized Onion

Savory Toppings Include Your Choice of Up to Two Sauces and Two Sides

## Sauces

- Poblano Crema
- Wally Sauce
- Ranch Dressing
- Honey Mustard
- Sriracha Mayo
- Marinara Sauce
- Jalapeno Sauce
- Maple BBQ Sauce


## Sides

- House Creamy Mac N Cheese
- House Tomato Bisque
- Shredded Sharp Cheddar
- Shredded Jack Cheese
- Caramelized Red Onions
- Creamed Corn
- Chipotle Slaw
- Blue Cheese Slaw

Our team will work closely with you to completely customize a menu that fits your event.

## Pricing Structure

## OPTION 1

- 25-50 Guests....... $\$ 600.00$
- 51-75 Guests....... $\$ 750.00$
- 76-100 Guests..... $\$ 1,000.00$
- 101-125 Guests.... $\$, 1,250.00$
- 126-150 Guests.... $\$ 1,500.00$
- 151-175 Guests.... $\$ 1,750.00$
- 176-200 Guests... $\$ 2,000.00$

OPTION 2

- 25-50 Guests...... $\$ 850.00$
- 51-75 Guests...... $\$ 1,200.00$
- 76-100 Guests.... $\$ 1,575.00$
- 101-125 Guests... $\$, 1,950.00$
- 126-150 Guests... $\$ 2,200.00$
- 151-175 Guests... $\$ 2,450.00$
- 176-200 Guests... $\$ 2,700.00$


## \$600 MINIMUM ORDER ON ALL PRIVATE EVENTS

EVENT SIZE WILL DETERMINEHOURSOFON-SITE SERVICE.
60 PEOPLE ORLESS $=1.5$ HOURS OF SERVICE

$$
\begin{aligned}
& 60-100 \text { PEOPLE }=2 \text { HOURS OFSERVICE } \\
& 100+\text { PEOPLE }=3 \text { HOURSOFSERVICE }
\end{aligned}
$$

Wewill arrive $60-90$ minutes prior to scheduled event time. Waffles are bakedfresh on site. Plates, plasticware \& napkins are provided with each order.

Allevent planning requires a signed contractand $50 \%$ deposit. A trip charge will apply to events located more than 15 miles from Chicago Illinois.

