

CAST IRON CATERING

A LA CARTE'

Take Control of Your Waffle Buffet!
Pickup or Delivery

Dozen Naked Waffles \$38.95
Belgian Street Food w/Powdered Sugar

Piping Bag of Toppings \$6.99
1 Piping Bag Tops 8-12 Waffles
Nutella ~ Vanilla OR Maple Buttercream

Premium Sides \$1.10
Slowberry Cobbler ~ Shredded Bacon ~ Candied
Pecans with Sea Salt

Sweet Sides \$.75-\$.85
Chocolate Chips ~ Fresh Whipped Cream ~
Maple Butter ~ Speculois Cookie Butter

Jar of Maple Butter \$4.65
Jar of Cookie Butter \$7.99
Tops 12+ Waffles

1 LB Fresh Sliced Strawberries \$6.99
1 Bunch of Bananas \$4.50
Large Can of Whipped Cream \$6.99

Packaged Drinks \$2.75
Tropicana OJ/Apple Juice ~ Sweet Tea ~ Water

Delivery Fee \$ Varies
Under 5 Miles: \$35
5-15 Miles Non-Peak Hours: \$60
5-15 Miles Peak Hrs. (7A-930A M-F): \$90

COOK ON SITE BUFFET

Trained Staff Cook & Serve Your Event!

Catered Deluxe Waffle \$6.99
Minimum Order of 75 for Cook on Site
*Travel Fee Applies (see below)
* Plus 18% Gratuity

Includes Setup & One Hour of Serve Time at
Your Location! Each Person Receives an
Authentic Belgian Liege Waffle Made From Our
Brioche Style Dough Cooked, Served & Topped
On Site by Trained Staff with All Deluxe Waffle
Toppings!

**See A La Carte' Catering Menu to Add
Coffee & Drinks to Your On-Site Buffet

Travel Fee \$ Varies

Covers Labor and Transportation Costs to and
From Your Location

Under 5 Miles: \$50
5-15 Miles Non-Peak Hours: \$75
5-15 Miles Peak Hrs. (7A-930A M-F): \$100

Additional Hour of Serve Time \$50.00
Per Extra Hour After Included First Hour

SHOP RENTAL

A Unique & Delicious Experience After 4 PM For
Your Special Event Up to 35 People, Order Off
of The Menu! BYO Decorations.

Monday-Thursday 2 Hour Rental: \$325
Includes Staff & \$150 Menu Credit
Friday-Sunday 2 Hour Rental: \$355
Includes Staff & \$160 Menu Credit
Each Additional Hour: \$85

~ MAKE ANY DRINK BETTER ~

Extra Dbl Espresso \$2.10 -- Flavored Syrup \$.75 -- Soy/Alm/Coc/Oat Milk \$.85-\$.95