CAST IRON CATERING

A LA CARTE'

Take Control of Your Waffle Buffet!
Pickup or Delivery

Dozen Naked Waffles \$44.95 Belgian Street Food w/Powdered Sugar

Piping Bag of Toppings \$7.75 1 Piping Bag Tops 8-12 Waffles Nutella ~ Vanilla OR Maple Buttercream

Premium Sides \$1.30 Slowberry Cobbler ~ Shredded Bacon ~ Candied Pecans with Sea Salt

Sweet Sides \$.90-\$.1.20 Chocolate Chips ~ Fresh Whipped Cream ~ Maple Butter ~ Speculois Cookie Butter

> Jar of Maple Butter \$4.95 Jar of Cookie Butter \$7.99 Tops 12+ Waffles

1 LB Fresh Sliced Strawberries \$6.991 Bunch of Bananas \$4.50Large Can of Whipped Cream \$7.50

Packaged Drinks \$2.95 Tropicana OJ/Apple Juice ~ Sweet Tea ~ Water

Delivery Fee \$ Varies

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

COOK ON SITE BUFFET

Trained Staff Cook & Serve Your Event!

Catered Deluxe Waffle \$7.80
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:
 \$75

 5-15 Miles Non-Peak Hours:
 \$100

 5-15 Miles Peak Hrs. (7A-930A M-F):
 \$125

Additional Hour of Serve Time \$65.00 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: \$355

Includes Staff & \$150 Menu Credit

Friday-Sunday 2 Hour Rental: \$385

Includes Staff & \$160 Menu Credit

Each Additional Hour: \$95

~ MAKE ANY DRINK

BETTER~

Extra Dbl Espresso 2.50 - Flavored Syrup 90 - Soy/Alm/Coc/Oat Milk 95 - 1.05