CAST IRON CATERING

A LA CARTE'

Take Control of Your Waffle Buffet! Pickup or Delivery

Dozen Naked Waffles \$35.95 Belgian Street Food w/Powdered Sugar

Piping Bag of Toppings \$6.50 1 Piping Bag Tops 8-12 Waffles Nutella ~ Vanilla OR Maple Buttercream

Premium Sides \$1.00 Slowberry Cobbler ~ Shredded Bacon ~ Candied Pecans with Sea Salt Sweet Sides \$.65-\$.75 Chocolate Chips ~ Fresh Whipped Cream ~ Maple Butter ~ Speculois Cookie Butter

Jar of Toppings \$6.50 Tops 12+ Waffles Jar of Maple Butter or Speculois Cookie Butter

1 LB Fresh Sliced Strawberries \$6.50 1 Bunch of Bananas \$4.00 Large Can of Whipped Cream \$6.50

Packaged Drinks \$2.50 Tropicana OJ/Apple Juice ~ Sweet Tea ~ Water

Delivery Fee \$ VariesUnder 5 Miles:\$30Over 5 Miles Non-Peak Hours:\$45Over 5 Miles Peak Hrs. (7A-930A M-F):\$75

COOK ON SITE BUFFET

Trained Staff Cook & Serve Your Event!

Catered Deluxe Waffle \$6.00 Minimum Order of 75 for Cook on Site *Travel Fee Applies (see below) * Plus 15% 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
Over 5 Miles Non-Peak Hours:	\$75
Over 5 Miles Peak Hrs. (7A-930A M-F):	\$100

Additional Hour of Serve Time \$45.00

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:	\$295
Includes Staff & \$150 Menu Credit	
Friday-Sunday 2 Hour Rental:	\$325
Includes Staff & \$160 Menu Credit	
Each Additional Hour:	\$75