

Wicked Waffle Catering Menu 2022



Ordering

Please allow 48 hours' notice when placing orders. We will accommodate last minute orders whenever possible.

Minimums

The minimum guest count for each item ordered is 10.
The minimum food and beverage order for delivery is \$150.00

Delivery

Wicked Waffle Catering serves the entire Washington D.C. Metropolitan area. Please call us about delivery and pick up charges. Please allow 30 minutes delivery window from 15 minutes before to 15 minutes after your scheduled delivery time.

Hot Food

Hot items require chafing dishes. Wicked Waffle offers disposable and stainless steel chafing dishes at an additional charge. Please allow at least 30 minutes for food to heat in the chafing dish.

Cancellation

Cancellation, including orders cancelled due to inclement weather, must be made no later than 24 hours on the business day prior to your event. Orders cancelled after that time will be charged in full to the client.

Payment

Wicked Waffle Catering accepts MasterCard, Visa, American Express, Discover and checks with proper identification. Corporate accounts may be obtained, on approval, by completing a credit application. Accounts are billed Net 10. Interest will be charged on all invoices outstanding beyond 30 days.

Taxes

Local and state taxes will be added to all orders.



Wicked Waffle Catering Menu 2022



Waffle Bar or Omelette Bar

- 235-CALORIE WAFFLES ARE WHAT WE CREATE
(LIKE A 6" SUB ROLL, ONLY TASTIER & HEALTHIER)
- SERVING PREMIUM ALL-NATURAL MEATS-NO ADDITIVES
- NOW OFFERING GREAT TASTING GLUTEN-FREE WAFFLES. (\$2.45)

Waffle Bar

Let us Build Your Waffle: \$13.95 per Person

Minimum 15 – 1 Chef per 40 Guests at \$60/hour, \$75/ weekends, 3 hours minimum with setups. If you have more than 40 guests, additional chefs will be required at a ratio of 1 chef per 40 guests maximum.

A chef Will Prepare in Front of Your Guests Freshly Baked Brussels Style Waffles.

Strawberries, Bananas and Blueberries if in Season
Fresh Whipped Cream
Roasted Fuji Apples
Nutella
Chocolate and Caramel Sauce
Strawberry Coulis and Romanoff Sauce

(Please Let us know ahead of your event about any allergies or dietary needs)

Omelette Bar

Build Your Own Omelette: \$17.95 per Person



Minimum 20 – 1 Chef per 30 Guests at \$60/hour, \$75/ weekends, 3 hours minimum with setups. If you have more than 30 guests, additional chefs will be required at a ratio of 1 chef per 30 guests maximum.

A chef Will Prepare in Front of Your Guests Freshly Made Omelettes.

Fresh Farm Whole Eggs or the Whites only.
Apple wood Bacon, Fresh Turkey Breast and Sausage
Grilled Onions, Charred Bell Peppers, Roasted Mushrooms, Baby Hydroponic Spinach, Tomatoes,
Sharp Cheddar Cheese, Muenster Cheese, Swiss Cheese,
Basil Pesto, Guacamole, Sriracha Humus,
Hot Sauce, and Ketchup

Fresh Rolls and Ready-Made Waffles, Maple Syrup, Chocolate Sauce, Nutella and Caramel Sauce
Gluten free waffles can be added for an additional \$2.45 per person.

Wicked Waffle Catering Menu 2022

Combo Waffle-Omelette Bar

Build your own waffle and omelette bar
\$24.95 per person



Minimum 20 – 1 Chef per 25 Guests at \$65/hour, \$75/ weekends, 3 Hours Minimum. If you have more than 25 guests, additional chefs will be required.

Wicked Waffle Catering Menu 2022

Breakfast Platters

Small (serves 8-10) / Large (serves 15-20)



Bowl of Freshly Cut Fruits

Small \$64 / Large \$89

A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes

Waffle French Toast Platter

Small \$88 / Large \$147

Served with Strawberry Purée and Maple Syrup

Ready Made Breakfast Waffle Platter

Small \$74 / Large \$118

Sweet Waffles, Nutella Waffles, Banana Waffles, Strawberry Waffles and Apple Cinnamon Waffles, Served with Caramel Cream and Chocolate Sauce.

Strawberry Romanoff

Small \$85 / Large \$150

Sliced Strawberries with Caramel Brandy Sauce

Smoked Salmon Platter

Small \$115 / Large \$195

Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons, Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese

Wicked Waffle International

Small \$92 / Large \$139

Nutella and Strawberry Crêpes, Brussels Waffles and Fruits, Coffee Cakes and Assorted Scones

Panko Fried Chicken Breasts & Waffle Platter

Small \$98 / Large \$194

Brussel Waffles, Nutella Waffles, Panko Fried Boneless Chicken Breasts, Sriracha and Plain Maple Syrup, Maple Mustard. (Requires a chaffing dish)

NYC- Bagel Bar: Assorted Manhattan-Style Bagels

Small \$58 / Large \$98

with Smoked Salmon, Vegetable and Plain Cream Cheeses

*Add a Bowl of Smoked Salmon Cream Cheese **\$14.00** - Vegetable Cream Cheese or Plain Cream Cheese **\$9.00***

Wicked Waffle Catering Menu 2022

Breakfast à la Carte

Gluten free waffles can be substituted for an additional \$2.45

Café Wicked Waffle

\$12.95 per Guest

Hot Waffle French Toasts, Egg Bread French Toasts, Roasted Potato Hash and Link Sausages, Maple Syrup.

Café du Sud

\$14.95 per Guest

Scrambled Eggs, Chicken Apple Sausage and Smoked Country Bacon Strips, Roasted Potato Hash, Assorted Rolls, Waffles and Bread Slices, Butter and Preserves. (Substitute Smoked Country Bacon for Turkey Bacon @ no Additional Charge)

Frittatas and Tortillas

Serves 12 to 14 Guest

\$7.95 PER PERSON IN INCREMENTS OF 12

- Potato, Spanish Onions and Virgin Olive Oil
- 3 Fromages (Chèvre, Muenster and Gruyère)
- Honey Ham and Vermont Cheddar Frittata
- Spinach, Bacon and Vermont Cheddar Frittata
- Roasted Mushrooms, Grilled Peppers and Parmesan Frittata



Assorted Yogurts

\$1.95 Each

Greek Style Assorted Yogurts

\$2.95 Each

Hard Boiled Eggs and Sea Salt

Minimum 10

\$1.95 Each

Scrambled Eggs

Minimum 10

\$5.95 per Serving

Rasher of Bacon (3 slices)

Minimum 10

\$5.50 per Serving

Chicken Sausage

Minimum 10

\$5.95 per Serving

3 Country Link Sausages

Minimum 10

\$4.95 per Serving

Baked Parmesan Potato Rösti Hash

Minimum 10

\$5.95 per Serving

Wicked Waffle Catering Menu 2022



Most Popular Luncheon \$16.95 per Guest

Or Build Your Own Masterpiece for an Additional \$1.50 per Person

Select the Sandwiches from Specialty Sandwiches Below and

A Side Salad and

A Jumbo Cookie - Dessert Bar.

Lunch à la Carte

Specialty Sandwiches \$11.95 each (Minimum 10 servings)

All on Waffle Breads or

We will gladly substitute or combine the Waffle Bread with Wheat, White or Rye Deli Sliced Loaves, Pita Pockets, Wraps, Bagels, Ciabatta, or Brioche Buns.

Or leave us the choices and we will prepare a beautiful sandwich display.

All sandwiches include Lettuce and Tomatoes

- Chicken Breast Marinated with Regianno Vinaigrette, Chipotle Ranch Dressing
- Natural Smoked Turkey Breast with French Brie and Maple Mustard
- Chicken Salad with Toasted Walnuts and Red Grapes
- Albacore Tuna Salad and Red Peppers
- Egg Salad with Mustard Dressing and Roasted Red Peppers
- Natural Black Forest Ham Cheddar and Maple Mustard
- Prosciutto di Parma, Mozzarella & Arugula Balsamic and a Drizzle of E.V.O.O. Dressing +\$2.00
- Mosaic Club, Natural Smoked Turkey or Ham (please choose) Crispy Bacon and Mayonnaise.
- Pacific Smoked Salmon, Shaved Onions, Capers and Cream Cheese +\$3.00 ea

Side Salads \$6.45 per serving (Minimum 10 servings)

(Some salad requires you to choose a dressing. (Balsamic, Caesar, Chipotle-TexMex or Honey Mustard)

- Ginger and Bell Pepper Cabbage Slaw (Mayo Free, Slightly Spicy, Very Popular, Vegan & Gluten Free)
- Garden Salad, Tomatoes, Cucumbers and your Choice of Dressing (Vegan w/ Balsamic Dressing and Gluten Free)
- New Potato Salad with Dijon and Crème Fraiche (Gluten Free)
- Chipotle Ranch Potato Salad with Fire Charred Peppers (Gluten Free)
- Sweet Potato and Yukon Gold Potato Salad with Cranberries and Raisins (Gluten Free)
- Moroccan Couscous with Coriander Cinnamon Vinaigrette (Vegan)
- Tuscan Pasta Salad with Grilled Vegetables Tossed in Balsamic Dressing (Vegan)
- Roasted Vegetables Over Greens & Feta Cheese, Choose your Dressing (Gluten Free)
- Caesar Salad with Rustic Croutons and Parmesan Dusting
- Organic Baby Spinach with Strawberries and Mushrooms and your Choice of Dressing (Vegan w/ Balsamic, GF)

Wicked Waffle Catering Menu 2022



Substitute for our famous Gluten Free Waffles for an Additional **\$2.45 per Waffle**
Please Read More about Gluten Free on our Website.

Desserts

Jumbo Cookies **\$2.95 Each**

Dessert Bars **\$3.95 Each**

7 Layers, Caramel Pecan, Vegan cranberry, Snicker, Raspberry Crumb, Vegan Blueberry

Crêpes à la Française **\$2.95 Each**

Rolled with Nutella, Strawberry Preserve, Chocolate, Caramel, Strawberry and Cream

Freshly Cut Fruits and Berries **\$5.95 per Serving**

A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes

Wicked Waffle Soup Box Serves 10 Regular or 20 Sides \$85.00

(Served with a Tray of Savory Waffles)

- *Lightly Curried Sweet Potato Bisque Laced with Maple Syrup*
- *Puréed Wild Mushroom & Fresh Herbs, Shiitake and Forest Mushrooms Simmered with Herbs (Vegetarian)*
- *Tomato Pesto & Coriander Potage, Silky and Fragrant Accented with Jade Sauce (Vegetarian)*
- **All soups described above are gluten free!**
- *Daily Soup (Please call for Details)*

Wicked Waffle Catering Menu 2022

Chilled or Room Temperature Prix Fixe Lunches

Minimum 10 Guests

Prix Fixe Chilled Lunches

Minimum 10 Guests

Honey Rosemary Chicken **\$23.50 per Guest**

- Grilled Chicken Breast Marinated with Yogurt, Clover Honey and Rosemary Leaves, Over Crispy Greens and Virgin Olive Oil Dressing
- Moroccan Couscous Salad and Vegetable Medley Coriander Cinnamon Vinaigrette and Waffles.
- Strawberry Crêpes with Caramel Cream

Costa Brava **\$28.75 per Guest**

- Grilled Salmon and Basil Olive Oil Roasted Vegetable Salad
- Paella Salad: Saffron Rice with Baby Shrimp and Tomatoes
- Assorted Breads and Butter
- Belgian Chocolate Cake, Decadent Chocolate Cake with Rich Chocolate Ganache

On the Grill **\$29.75 per Guest**

- Medium Rare London Broil and Chicken Breast Grilled over Applewood, with Roasted Vegetables
- Organic Baby Spinach, Strawberries, White Mushrooms Salad, Tossed with Basil Vinaigrette
- Ciabatta Breads and Butter
- Yukon Gold and Sweet Potato Salad, Raisins and Dry Cranberries
- Beignet du Quartier Français

Prix Fixe Hot Lunches

Minimum 10 Guests

Hot Menu 1 **\$23.95 per Guest**

- Wicked Waffle Old World Classic Lasagna (Choose from meat or vegetarian)
- Caesar Salad with Waffle Crouton
- Assorted Cookies

Hot Menu 2 **\$25.25 per Guest**

- Grilled Boneless Lemon Chicken Breasts Old Fashion Mustard Sauce, Served over Rice Pilaf
- Grilled Vegetable Salad Topped with Feta Cheese and Balsamic Dressing
- Assorted Breads with Sweet Butter
- Assorted Cookies and Brownies

Gluten Free Hot Menu 3 **\$25.95 per Guest**

- Italian Eggplant Parmesan. Thick Sliced Eggplants Crusted in Olive Oil with Parmesan and Paprika Layered with Chunky Marinara Sauce and Provolone.
- Greek Salad with Tomatoes, Cucumbers, Peppers, Olives and Feta Cheese over Assorted Green Leaves
- Fruit Salad and Romanoff Sauce

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Hot Menu 4 **\$26.95 per Guest**

- *Fettuccini Alfredo with Balsamic Chicken Breast or with Shrimp Scampi Add **\$3.50 per Guest***
- *Caesar Salad with Waffle Croutons.*
- *Ciabatta Rolls and Butter.*
- *Strawberry Crêpes with Caramel Cream*

Hot Menu 5 **\$29.95 per Guest**

- *Beef Bourguignon Served over Buttered Dutch Egg Noodles*
- *Roasted Vegetables over Greens & Feta Cheese, Choose your Dressing*
- *Assorted Breads with Sweet Butter*
- *Beignet du Quartier Français.*

Beverages

Assorted Soft Drinks **\$1.95**

Bottled Water **\$1.95**

Bottled Juices *apple, orange* **\$3.50**

Organic Sweetened Bottled Iced Tea **\$3.50**

Iced or Hot Swiss Chocolate **\$40.00 per Thermos**
with skim or whole milk

Freshly Brewed Coffee or Decaf **\$34.00 per Thermos**
with creamers and sweeteners

Tea Service **\$34.00 per Thermos**
Imported Black, Green and herbal teas

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Snack Platters

Small (serves 8-10) / Large (serves 15-20)

Cheese Platter

Small \$90 / Large \$195

Imported and Domestic Cheeses, Garnished with Seasonal Fruits and Berries Accompanied by a Tray of Breads and Crackers

Crudités Platter

Small \$55 / Large \$100

Batons of Carrots, Yellow Squash and Celery, Cucumber Coins, Red Peppers and Cherry Tomatoes, Button Mushrooms and Radishes etc. Served with Sesame Dill Dip

Elegant Sliced fruit Display

Small \$85 / Large \$155

A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes

Smoked Salmon Platter

Small \$115 / Large \$195

Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons, Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese



Some of our Chefs worked for several acclaimed caterers in Washington DC and in Europe.

Please call us for special menus, cocktails, formal dinners, showers, bar/bat Mitzvahs, weddings, Birthdays.