



Catering Event

Summer Menu 2015

Catering Event

CORPORATE CATERING MENUS

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 12:00 pm 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.

Full Service Events

Our account executives are ready to assist you in creating your event, from customized menus to service staff, linens, equipment and décor.



Catering Event

Catering Event

• 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. (\$1.25)

Breakfast Waffle Bar

Build Your Own: \$10.95 per Person - Minimum 15 - 1 Chef per 40 Guests at \$45 per Hour, 2 Hours Minimum.

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

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

Breakfast Platters

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

Bowl of Freshly Cut Fruits

Small \$42 / Large \$68

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

Waffle French Toast Platter

Small \$78 / Large \$112

Served with Strawberry Purée and Maple Syrup

Ready Made Breakfast Waffle Platter

Small \$68 / Large \$102

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

Strawberry Romanoff

Small \$80 / Large \$145

Sliced Strawberries with Caramel Brandy Sauce

Smoked Salmon Platter

Small \$105 / Large \$180

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 \$68 / Large \$102

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

NYC- Bagel Bar: Assorted Manhattan-Style Bagels

Small \$39 / Large \$59

with Smoked Salmon, Vegetable and Plain Cream Cheeses

Add a Small Bowl of Smoked Salmon Cream Cheese \$6.00, Vegetable Cream Cheese or Plain Cream Cheese \$4.00

1712 I Street N.W- Washington D.C. 20006

(Tel) 202-944-2700 (Fax) 202-944-2701

www.wickedwaffle.com - tjagnet@wickedwaffle.com



Catering Event

Catering Event

Breakfast à la Carte

Café Wicked Waffle

\$8.95 per Guest

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

Café du Sud

\$10.95 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 Guests

\$62.00 per Pan

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

Assorted Yogurts

\$1.95 Each

Greek Style Assorted Yogurts

\$2.95 Each

Hard Boiled Eggs and Sea Salt

Minimum 10

\$1.25 Each

Scrambled Eggs

Minimum 10

\$3.95 per Serving

Rasher of Bacon

Minimum 10

\$3.75 per Serving

Chicken Sausage

Minimum 10

\$4.75 per Serving

3 Country Link Sausages

Minimum 10

\$3.75 per Serving

Baked Parmesan Potato Rösti Hash

Minimum 10

\$4.10 per Serving

Organic Müesli and Kashi Bar

Minimum 15

\$9.95 per Guest

Greek Yogurt, Plain Organic Yogurt, Mangoes, Assorted Berries, Toasted Almonds and Walnuts, Dried Cranberries, Dried Unsulfured Apricots, Pineapple and Raisins, Organic Milk, Maple Syrup, Clover Honey

Substitute for our famous Gluten Free Waffles for an Additional

\$1.25 per Waffle

Please Read More about Gluten Free on our Website.



Catering Event

Catering Event

**Most Popular Lunch \$13.95 per Guest
Or Build Your Own Masterpiece for an Additional \$1.00 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 \$8.95 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, Ciabatta, or Sesame 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*
- *Grilled Vegetables with Humus Spread*
- *Natural Black Forest Ham Cheddar and Maple Mustard*
- *Fresh Mozzarella Vine Ripen Tomatoes, Basil Leaves and Nicoise Vinaigrette*
- *Prosciutto di Parma, Mozzarella & Arugula Balsamic and a Drizzle of E.V.O.O. Dressing*
- *Mosaic Club, Natural Smoked Turkey or Ham (please choose) Crispy Bacon and Mayonnaise.*
- *Pacific Smoked Salmon, Shaved Onions, Capers and Cream Cheese*

Side Salads \$3.75 per serving
(Minimum 10 Servings)

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

- *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)*
- *Paella Salad Saffron Rice with Diced Cucumbers and Tomatoes (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*
- *Grilled Corn and Black Beans with Cilantro Oil (Vegan and Gluten Free)*
- *Organic Baby Spinach with Strawberries and Mushrooms and your Choice of Dressing (Vegan w/ Balsamic, GF)*

1712 I Street N.W- Washington D.C. 20006
(Tel) 202-944-2700 (Fax) 202-944-2701

www.wickedwaffle.com - tjudget@wickedwaffle.com



Catering Event

Catering Event

Desserts

- Jumbo Cookies** **\$2.49 Each**
Cranberry Almond, Chocolate Chunk, Oatmeal Raisins
- Dessert Bars** **\$2.49 Each**
7 Layers, Caramel Pecan, Vegan cranberry, Snicker, Raspberry Crumb, Vegan Blueberry
- Crêpes à la Française** **\$1.99 Each**
Rolled with Nutella, Strawberry Preserve, Chocolate, Caramel, Strawberry and Cream
- Triple Layered Chocolate Cake** **Serves 6** **\$20.99 Each**
Decadent French Chocolate Cake with Rich Chocolate Ganache
- Freshly Cut Fruits and Berries** **\$4.95 per Serving**
A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes
- Substitute for our famous Gluten Free Waffles for an Additional** **\$1.25 per Waffle**
Please Read More about Gluten Free on our Website.

Wicked Waffle Soup Box Serves 10 Regular or 20 Sides \$60.00

(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)*



Catering Event

Catering Event

Chilled or Room Temperature Prix Fixe Lunches Minimum 10 Guests

French Gluten Free Le Lunch Dans Le Park

\$16.50 per Guest

*Your Choice of Crust-less French Quiches Served at Room Temperature: Increments of 6 portions.
Spinach or Lorraine or Mushroom with Herbes de Provence.
Arugula, Cranberry and Toasted Walnuts Tossed in Citrus Dijon Dressing
Fresh Fruit Salad Drizzled with Caramel
Vegan and Gluten Free Raspberry and Blueberry Bars*

Honey Rosemary Chicken

\$17.50 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
Ciabatta and Waffles.
Strawberry Crêpes with Caramel Cream*

Bouchon Beef Salad

\$20.25 per Guest

*Medium Rare Top Sirloin Crusted with Horseradish and Herb on a Bed of Mesclum and Colorful Roasted Vegetables Medley
Fusilli Salad with Greek Olives and Cherry Tomatoes, Virgin Olive oil Dressing
Sliced Baguettes and Waffles
Vanilla Pot de Crème and Cookies*

Costa Brava

\$22.75 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

\$22.95 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
Belgian Chocolate Cake, Decadent Chocolate Cake with Rich Chocolate Ganache*

Pacific Salmon

\$24.75 per Guest

*Grilled Pacific Salmon Brushed with Ginger Pesto and Served with Mango Tomato Pico de Gallo
Risotto Salad with Euro Cucumbers and Tomatoes, Regianno Vinaigrette
Fresh Mozzarella, Tomato and Pepper Salad
Assorted Breads and Butter
Chocolate Waffles, Liège Waffles, Chocolate Financiers and Fresh Strawberries*



Catering Event

Catering Event

Prix Fixe Hot Lunches Minimum 10 Guests

Hot Menu 1

\$14.95 per Guest

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

Hot Menu 2

\$17.55 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

\$17.95 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*

Hot Menu 4

\$18.95 per Guest

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

\$2.50 per Guest

Hot Menu 5

\$19.95 per Guest

*Beef Bourguignon Served over Buttered Dutch Egg Noodles
Roasted Vegetables over Greens & Feta Cheese, Choose your Dressing
Assorted Breads with Sweet Butter
Assorted Designer Bars, Jumbo Cookies and Brownies*



Catering Event

Catering Event

Beverages

Assorted Soft Drinks	\$1.75
Bottled Water	\$1.75
Bottled Juices <i>apple, grape, cranberry, grapefruit, orange</i>	\$2.49
Organic Sweetened Bottled Iced Tea	\$2.49
Iced or Hot Swiss Chocolate <i>with skim or whole milk</i>	\$38.00 per Thermos
Freshly Brewed Coffee or Decaf <i>with creamers and sweeteners</i>	\$34.00 per Thermos
Tea Service <i>Imported Black, Green and herbal teas</i>	\$34.00 per Thermos

Snack Platters

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

Cheese Platter <i>Imported and Domestic Cheeses, Garnished with Seasonal Fruits and Berries Accompanied by a Tray of Breads and Crackers</i>	Small \$80 / Large \$155
Crudités Platter <i>Batons of Carrots, Yellow Squash and Celery, Cucumber Coins, Red Peppers and Cherry Tomatoes, Button Mushrooms and Radishes etc. Served with Sesame Dill Dip</i>	Small \$55 / Large \$100
Trio of Spreads <i>Black Bean Chili Spread, Roasted Garlic Humus, and Edamame Humus Served with Toasted Pita, Sourdough and Ciabatta, Breads and Crackers</i>	Small \$75 / Large \$130
Elegant Sliced fruit Display <i>A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes</i>	Small \$58 / Large \$105
Strawberry Romanoff <i>Sliced Strawberries with Caramel Brandy Sauce</i>	Small \$80 / Large \$145
Smoked Salmon Platter <i>Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons, Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese</i>	Small \$105 / Large \$180