

Wicked Waffle Catering Menu 2024



Wicked Waffle

Ordering

Please allow a 48 hour notice when placing orders. We will accommodate last minute orders whenever possible.

Minimums

\$150 food & beverage delivery minimum

Delivery

Wicked Waffle Catering serves the entire DMV area, We cook and deliver orders from Mosaic Cuisine Restaurant located in Rockville, Md. 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 Cash, MasterCard, Visa, American Express, Discover and checks with proper identification. Interest will be charged on all invoices outstanding beyond 30 days.

Taxes

Maryland taxes will be added to all orders.

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.

Wicked Waffle Catering Menu 2024

Breakfast Waffle 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. (\$2.25)



Waffle Bar Let us Build Your Waffle: \$13.95 per Person

Minimum 15 – 1 Chef per 40 Guests at \$55/hour, \$75/ weekends, 2 Hours Minimum. 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)

Wicked Waffle Catering Menu 2024

Omelette Bar

Build Your Own Omelette: \$17.95 per Person



Minimum 15 – 1 Chef per 30 Guests at \$55/hour, \$75/ weekends, 2 Hours Minimum. 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, American Cheese, Swiss Cheese,

Basil Pesto, Guacamole, Sriracha Humus,

Hot Sauce, and Ketchup

Fresh Rolls and Ready-Made Waffles, Maple Syrup, Butter *and Preserves.*

Gluten free waffles can be added for an additional \$2.25 per person.

Combo Waffle-Omelette Bar

Build your own waffle and omelette bar

\$24.95 per person

Minimum 20 – 2 Chef per 30 Guests at \$55/hour, \$75/ weekends, 2 Hours Minimum. If you have more than 30 guests, additional chefs will be required at a ratio of 1 chef per 30 guests maximum.

Wicked Waffle Catering Menu 2024

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 Muffins

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 **\$10.00** - Vegetable Cream Cheese or Plain Cream Cheese **\$7.00***

Wicked Waffle Catering Menu 2024

Breakfast à la Carte

Gluten free waffles can be substituted for an additional \$2.25

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 or Tortillas (Pan) Serves 12 to 14 Guest \$95 per Pan

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

Fresh Rolls and Ready-Made Waffles, Maple Syrup, Butter and Preserves.

Gluten free waffles can be added for an additional \$2.25 per person.

Crustless Quiche (Whole Quiche) Serves 6-7 Guests \$75

- *Spinach*
- *Lorraine (Ham, Bacon, Swiss cheese)*

Accompanied with a Small tray of Mosaic Green Salad.

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 \$5.00 per Serving

Baked Parmesan Potato Rösti Hash Minimum 10 \$5.95 per Serving

Wicked Waffle Catering Menu 2024

Most Popular Boxed Lunch \$16.95 per Guest

Select the Sandwiches from Specialty Sandwiches Below and a side salad

Individual Packaging

(Minimum 10 Orders)

(add a CANNED SODA OR BOTTLED WATER for \$1.5)

All on Waffle Breads or We will gladly substitute the Waffle Bread with Wheat, White or Rye Deli Sliced Loaves, Wraps, Bagels, Ciabatta, or Brioche.

Specialty Sandwiches:

- Natural Smoked Turkey Breast with French Brie and Maple Mustard
- Chicken Salad with Toasted Walnuts and Red Grapes
- Natural Black Forest Ham Cheddar and Maple Mustard

Side Salads:

Mosaic Green Salad (Toasted walnuts, dried cranberries and balsamic Vinaigrette)

Caesar Salad with Rustic Croutons and Parmesan Dusting

SandwichTray

(Minimum 10 Orders)

\$ 11.95 Each

Lunch à la Carte

(Minimum 10 Units)

All on Waffle Breads or We will gladly substitute or combine the Waffle Bread with Wheat, White or Rye Deli Sliced Loaves, Wrap, Bagels, Ciabatta, or Brioche.

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
- Natural Black Forest Ham Cheddar and Maple Mustard
- 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

Side Salads \$6.45per 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)
- 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 2024

Desserts

(Minimum 10 servings)



Jumbo Cookies \$2.95 Each

Assorted Muffins \$3.95 Each

Chocolate Chip, Berry Jam.

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

Mini Chocolate Fountain

(25 Guests Max)

\$ 300



Max 25 Guests, 5 lbs of melted chocolate, one chocolate fountain attendant will be required at \$40/hour.

2 Hour Minimum

Chocolate Fountain Dipping Items: Fresh strawberries, Marshmallows, Kiwis, cantaloupe pieces, and ladyfingers.

Wicked Waffle Catering Menu 2024

Wicked Waffle Soup Box Serves 10 Cups \$85.00

(Served with a Tray of Savory Waffles)



- *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!***
- *Turkish red lentil Soup Al-Iemona (Vegan)*

Chilled or Room Temperature Prix Fixe Lunches

Minimum 10 Guests

Prix Fixe Chilled Lunches

Minimum 10 Guests

Honey Rosemary Chicken

\$25 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

\$29 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

\$28 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*

Prix Fixe Hot Lunches

Minimum 10 Guests

Hot Menu 1

\$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*

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Gluten Free Hot Menu 2

\$24 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 3

\$29 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

Freshly Brewed Coffee or Decaf (Makes 12 Servings) \$34.00 per Thermos
with creamers and sweeteners

Tea Service (Makes 12 Servings) \$34.00 per Thermos
Imported Black, Green and herbal teas

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