

CATERING MENU

- SWEET -

Sweet, dough-based, caramelized waffle.
Authentic family recipe using pearl sugar imported from Belgium

WAFFLE

Liège waffle 3.50

TOPPINGS

Minimum of 2 toppings

Crème fraîche - freshly whipped cream 1.45

vanilla bean ice cream 2.00

Belgian chocolate sauce 1.50

Nutella 1.25

crunchy Biscoff cookie spread 1.50

caramel sauce 1.00

fresh strawberries 2.00

fresh blueberries 2.00

fresh raspberries 2.50

fresh berry mix 4.00



DISCOUNTS & FEES

- 100 P = -20%, 200 P = -25%, 300 P = -30% before \$ 50 setup and employee fee
- Sweet menu requires minimum of 3 employees @ 15/hr
- Outside of 30mi radius: \$100 travel fee

- SAVORY -

Our Belgian fries, or frites, have been voted Best of Utah for years in a row.
They are hand-peeled and fried twice for the ultimate crunch



FRITES

Belgian fries with dipping sauce 3.50

HOME MADE DIPPING SAUCES

We bring a selection of our sauces and ketchup

- Fry sauce
- Aioli: garlic, black pepper
- Greens: chives, green onion
- Brasil: tomato paste, pineapple, curry
- Andalouse: fresh basil, bell pepper, cayenne

FEES

- Serving frites from truck needs min. 3 employees, indoor setup needs 5 @ 15/hr
- other fees: \$50 setup fee + \$100 travel fee if outside of 30mi radius

- We offer on the spot baking and serving with 10 years of experience
- Choice between service from our truck or from a classy indoor/outdoor setup

- For a personalized quote, more menu options, or smaller groups, contact

Hade: info@brugeswaffles.com ~ (801) 9469920