# CATERING

## - SWEET -

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

#### WAFFLE

Liège waffle 3.75 - Gluten friendly waffle 4.75

### TOPPINGS

Minimum of 3 toppings

Crème fraîche - freshly whipped cream 1.75 vanilla bean ice cream 2.00
Belgian chocolate sauce 1.50
Nutella 1.25
crunchy Biscoff cookie spread 1.50
caramel sauce 0.75
fresh strawberries 2.00
fresh blueberries 2.00
fresh raspberries 2.50
fresh berry mix 4.00



#### DISCOUNTS & FEES

- №100-199P or more = -10%: 200 or more P is -20% before 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



Belgian fries with dipping sauce 4.00



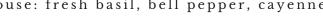
We bring a selection of our sauces and ketchup

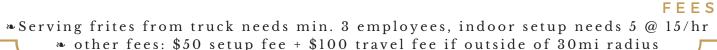
• Fry sauce

·Aioli: garlic, black pepper

•Greens: chives, green onion

•Brasil: tomato paste, pineapple, curry •Andalouse: fresh basil, bell pepper, cayenne





- \*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) 946 9920