

Curated Brunch

Options

The Bougie Waffle offers curated brunch menus designed to support a range of events, from corporate gatherings to private celebrations and hosted experiences.

Our menus focus on scratch-made dishes, balanced flavors, and presentation that feels polished without being overworked. Each offering is structured to deliver consistency, ease of service, and a dining experience that aligns with the tone of your event.

Whether you're planning a well-paced morning meeting or a more expansive brunch gathering, our packages are designed to scale while maintaining quality and attention to detail.

Review our menu options and pricing below to find the format that best fits your event



LITTLE BOUGIE BRUNCH - STARTS AT \$16.50PP

BOUGIE BRUNCH - STARTS AT \$20PP

BIG BOUGIE BRUNCH: - STARTS AT \$25PP

Service Details

- Full-service includes table staging and on-site setup
- Waffles are prepared to order for optimal quality
- Access to electrical connections is required for on-site service

Guest Count & Booking

- Minimum of 50 guests for full-service bookings
- Smaller gatherings and drop-off service available by request

Menu Enhancements

Additional items may be added to customize your experience:

- Assorted pastries and muffins
- Yogurt parfaits
- Coffee
- Fresh Pressed Juice

Customization

For smaller gatherings, drop-off and drop & set service may be accommodated upon request



Event Dining

At The Bougie Waffle, event dining is approached with structure, care, and a clear standard.

We provide thoughtfully executed food experiences designed to support the tone of your gathering, whether that's a private dinner, corporate event, or hosted celebration.

Our menus are built from the ground up using quality ingredients, balanced flavors, and presentation that feels polished without being overworked. Service is paced, organized, and aligned with the flow of your event, allowing guests to settle in and engage without disruption.

This is not volume-driven catering.

This is food that contributes to the atmosphere, respects the guest, and reflects the standard of the host



LITTLE BOUGIE: - STARTS AT \$19.00PP

BOUGIE: - STARTS AT \$22PP

BIG BOUGIE: - STARTS AT \$35PP

Service Details

- Full-service includes table staging and on-site setup
- Waffles are prepared to order for optimal quality
- Access to electrical connections is required for on-site service

Guest Count & Booking

- Minimum of 50 guests for full-service bookings

Menu Enhancements

Additional items may be added to customize your experience:

- Custom Cake
- Coffee
- Fresh Pressed Juice
- Professional Event Photography

Customization

For smaller gatherings, drop-off and drop & set service may be accommodated upon request.



Children's Event

Dining

At The Bougie Waffle, we approach children's events with the same level of care, structure, and quality as any other gathering, scaled thoughtfully for younger guests. Our menus are designed to be approachable, balanced, and well-prepared, offering familiar favorites made with the same scratch-made standard and attention to detail found across all of our services. Selections are streamlined to ensure ease of service, while still allowing for customization based on preferences and dietary needs. Each experience includes coordinated service, appropriate presentation, and a smooth flow that allows both children and adults to enjoy the event without disruption.

**STARTING AT \$650
DESIGNED FOR INDOOR, HOSTED GATHERINGS**



Details

- Choice of two entrées
- Choice of one side
- Selection of two: water, juice, fresh fruit, or candy bags
- Assorted toppings to complement the menu
- Cake or cupcakes available as an additional enhancement
- Service Details
- Full-service experience including setup, service, and cleanup
- Table staging and décor aligned with the event
- On-site attendants for smooth, consistent service
- Leftover packaging provided for convenience
- Access to prep space with electrical connections is required
- Serviceware
- Compostable bamboo or palm leaf plates and utensils included
- Children ages 1–10, with service structured to support a smooth and enjoyable experience for both guests and hosts.



Curated Small Plate

Service

A more dynamic approach to event dining. Our tasting stations feature a selection of smaller, chef-prepared dishes served from multiple points throughout the space, allowing guests to move, engage, and experience the menu at their own pace.

Each station is designed to support flow and interaction, while maintaining the same standard of quality, presentation, and execution found across all of our services.

This format works especially well for events where connection and movement are part of the experience, encouraging guests to explore, return, and engage throughout service.

Menus are tailored to your event, with selections and quantity guided by guest count and overall scope.



INVESTMENT IS DETERMINED BASED ON MENU SELECTIONS AND EVENT SCALE.

To maintain the quality and flow of our Tasting Stations experience, the following are required:

- A venue or private residence with adequate space for multiple service stations
- A dedicated prep area or secondary kitchen space, separate from guest-facing areas
- Access to electrical connections at or near each station location
- Clear pathways to support guest movement between stations
- Sufficient space to allow for safe and efficient staff workflow
- On-site access for load-in, setup, and breakdown
- Parking or proximity suitable for equipment transport
- Appropriate ventilation for on-site cooking, where applicable
- Final guest count confirmed in advance to guide station quantity and flow



3 - hour Food Truck Service

The Bougie Waffle food truck is reserved for private bookings and designed to support the flow of your event with a structured, on-site dining experience.

Service is planned based on guest count, menu selection, and event scope. Each booking is approached with the same standard of execution, scratch-made offerings, efficient service, and a format that allows guests to engage without disruption.

This is a private, pre-arranged experience designed to arrive, serve with purpose, and conclude seamlessly. Investment is determined based on menu, guest count, and service needs.



Private Truck Experience - Tier I Starting at \$1,500

- Choice of one:
 - Savory specialty waffle OR
 - Classic waffle OR
 - Entree
- Choice of two sides
- Assorted toppings

Private Truck Experience - Tier II Starting at \$2,500

- Choice of two:
 - Savory specialty waffles
 - Classic waffles
 - Bougie Waffle entrées
 - Dessert offering

Choice of two sides



Included

*Compostable bamboo or palm leaf serviceware
Enhancements Available*

*A selection of additional proteins and vegan options may be incorporated based on your event.
Investment*

Minimums are determined by location, guest count, and overall scope of service.

Smoked Gouda Mac & Cheese Experience

Our Smoked Gouda Mac & Cheese is a signature offering, rich, balanced, and built with depth of flavor. Prepared with our house-blended cheese base and finished with a smooth, savory sauce, it's designed to stand on its own while also supporting a range of thoughtful additions. When paired with curated toppings, it becomes a composed dish that feels both familiar and elevated.



Smoked Gouda Mac & Cheese Experience

Starting at \$1250.00

Included Selections

Protein (choose one)

- Shrimp
- Steak
- Chicken
- Bacon

Vegetables (choose two)

- Corn
- Mushrooms
- Broccoli
- Roasted vegetables

Finishing Toppings (choose two)

- Hot sauce
- Truffle oil
- Ranch
- Sweet Chick sauce



Included

**Compostable bamboo or palm leaf serviceware
Enhancements**

Stemmed disposable wine glasses available

Expanded protein selections available upon request

Guest Count

Designed for gatherings of 50 guests or more

Side Dishes

Orange Chicken Fries
Buffalo Chicken Eggrolls
French Toast Eggrolls
Shrimp & Grits
Brisket Mac
Gouda Mac
Garlic Steak Bites Mac
Peach Cobbler Nachos
Garlic Rice
Stir-Fried Greens
Strawberry Shortcake
Apple Pie Nachos
Fruit Salsa



Truffle Fries
Mexican Roasted Sweet
Potatoes
Garlic Green Beans
Smothered Green Beans
Honey Corn Bread
Seasonal Salad
Mixed Fruit



Beverages

Water
Bougie Punch
Hot Coffee
Fresh Pressed Juice

\$2.00pp
Call for pricing
Call for Pricing
Call for pricing

Savory Waffles



Classic

Plain Jane – Maple Syrup & Fruit
*Classy B – Lemon Honey Butter
Bougie Bae – Balsamic Veggies
Chilli – Jalapeno Cheddar
*Nashville Hottie – Slaw
*Cheddar Cornbread BLT
French Toast

*includes protein

Specialty

*The Sweet Chick – Maple Sirricha
*Princess Peach – Jalapeno Peach syrup
*Caribbean Queen – Guava * Pic
*BBW – Balsamic Blackberry Syrup
*The Empress – Scallion (Vegan Option)
*Charo – Pork Belly & Smokey Maple
*AvoCanto – Queso Blanco Sauce
Savory French toast

Sauces

Sweet Chick Glaze
Smokey Maple
Lemon Honey Butter
Ranch
Chipotle Ranch
Hothouse Honey

Queso Blanco
Honey Teriyaki
Jalepeno Peach
Balsamic Blackberry



Dessert Waffles

Classic

Plain Jane
Classic Liege
Liege – Assorted flavors
Smores
Oreo
Birthday Cake
Maple Bacon
Tootie Frooty
Chocolate Chip

Specialty

Nana's Puddin
Strawberry Shortcake
Espresso
Peach Cobbler
The Lady – Lavender sugar
Tres Leches
Green Goddess – Matcha
Matcha Strawberry
Sweet Potato Pie

Toppings

Syrup
Ice Cream
Vanilla syrup
Caramel syrup
Chocolate Syrup
Strawberry Syrup
Chocolate coffee beans

Granola
Sprinkles
Chocolate Chips
Assorted Wafers
Oreo Cookie
Fresh fruit
Whipped Cream