



Breakfast

6 person minimum

Waffle Bar *\$11/guest*

Our traditional Liège waffles with an assortment of fresh berries, Belgian chocolate syrup, whipped cream and Ohio maple syrup

McWaffle *\$8/guest*

Bacon or sausage, fried egg and gruyère layered inside a fresh split Belgian waffle

Mini Quiches *\$5/guest*

Assorted freshly baked mini quiches: Bacon & Swiss, Wild mushroom & goat cheese, Broccolini & smoked gouda

Mini Biscuits *\$4/guest*

Assorted freshly baked mini biscuits with butter, seedy and savory, prosciutto, gruyère and jam

Biscuits & Gravy *\$6/guest*

Freshly baked buttermilk biscuits with our house made pepper gravy

Yogurt Parfait Bar *\$9/guest*

Yogurt with our house made granola, an assortment of berries, lemon curd and salted caramel

Sweet Breads & Fresh Fruits *\$5/guest*

Banana caramel, blueberry lemon and morning glory served and arranged with fresh fruit and whipped maple butter

Morning Pastry Tray *\$36*

8 assorted mini muffins, 6 mini pop-tarts, 8 mini croissant horns

MORNING FEASTS

Waffle Traditional *\$26/guest*

Mini waffles, whipped maple butter, berries sausage, and scrambled eggs with chives and coffee/juice service

Early Riser *\$32/guest*

Assorted mini quiches, 2 breakfast meats, potato hash, fresh fruit and coffee/juice service

COFFEE SERVICE

Taste of Belgium's signature roast with all provisions

\$20 minimum/\$4 per guest



Lunch Platters/ Boxed Lunches

WAFFLE SANDWICH PLATTERS

Hot sandwich platters served with pickles (serves 8) \$78

Southwest Waffle Sandwich

Turkey, pepper jack, tomato and chipotle mayo

Ham & Brie Waffle Sandwich

Thinly sliced apples and walnut & basil pesto

BAGUETTE PLATTERS

Baguette sandwich platters served with pickles (serves 8) \$78

Belgian Turkey Club

Turkey, applewood bacon, Havarti, lettuce, tomato and aioli

Chicken Salad

Roasted beets, shallots, celery, toasted walnuts, spinach, chives, walnut & basil pesto and lemon rosemary aioli

Tuna Salad

Imported tuna packed in virgin olive oil, shallots, celery, cucumber, tomato, baby gem romaine and caper aioli

Capicola & Ham

Capicola, applewood ham, peppadew, gruyère, baby romaine, olive pesto and balsamic reduction drizzle

Fresh Vegetable

Havarti cheese, sliced cucumber, Tuscan kale, carrots, peppadew and olive pesto

BOX LUNCHES

6 person minimum

Baguette Sandwich or Small Entrée Salad: Niçoise, Endive Cobb, Farro Vegetable, Jewel

Served with chips, pickle & brownie \$14

Served with fresh fruit & brownie \$16



Lunch & Dinner

ENTRÉES

Full size entrée portions with side salad
(serves 6-8) \$88

Waffle & Chicken

Our signature dish! Our traditional Liège waffle served with our signature fried chicken breast and drizzled with hot sauce and Ohio maple syrup

Braised Brown Ale Short Rib

3 oz portion served with potato confit, haricots verts, blackberry sage reduction and au jus

Belgian Meatballs & Stoemp

Delectable house made meatballs with Sirop de Liège and served with stoemp

Grilled Salmon

Served over farro, fingerlings, spinach, blistered tomato and rum spiced butter

SIDES

Caramelized Brussels Sprouts

(serves 6-8) \$48
Pancetta, mustard and capers, parsley and Sherry vinaigrette

Haricots Verts Almondine

(serves 6-8) \$48
French beans, toasted almonds and brown butter

Broccoli & Bearnaise

(serves 6-8) \$48
Sautéed and served with house made Bearnaise

Cavatappi & Cheddar Mornay

(serves 6-8) \$27
Irresistible version of "mac & cheese"

Stoemp

(serves 6-8) \$27
Smashed potatoes enhanced with seasonal ingredients

Endive Au Gratin

(serves 6-8) \$48
Ham ribbon, baked endive and bechamel

Potato Confit

(serves 6-8) \$42
New potatoes, fennel and garlic slowly cooked in an aromatic olive oil bath

ENTRÉE SALADS

Niçoise

(serves 6-8) \$84
L'isola D'oro tuna, Arcadian greens, fingerlings, haricots verts, olives, red onions, tomatoes, cucumbers, hard-boiled egg and red wine vinaigrette

Endive Cobb

(serves 6-8) \$84
Grilled chicken, chopped bacon, blue cheese, hard boiled egg, baby gem romaine, endive, avocado, grape tomatos and buttermilk chive ranch

Farro Vegetable

(serves 6-8) \$68
Gruyère, baby gem romaine, cucumber, carrot, asparagus, grape tomatos, radicchio and sherry vinaigrette

Jewel

(serves 6-8) \$68
Goat cheese, arcadian greens, lacinato kale, roasted gold beets, apple, shaved shallots, pepitas, dill and pomegranate molasses vinaigrette

PICNIC SALADS

Cavatappi Salad

(serves 6-8) \$48
Pasta with fresh mozzarella, carrots, celery, peas, grape tomato, chives and capers and harissa vinaigrette

Olive Pesto Potato Salad

(serves 6-8) \$48
Bacon, fingerlings, shallots, haricots verts, parsley and olive pesto dressing

Shaved Brussels Sprout Salad

(serves 6-8) \$48
Shaved Brussels sprouts, chiffonade kale, shredded carrots, toasted almond, pecorino and lemon shallot emulsion dressing

French Lentil Salad

(serves 6-8) \$34
French Lentils, roasted root vegetables, celery, garlic, chervil and sherry vinaigrette

Taste of Belgium Chicken Salad

(serves 6-8) \$48
Roasted golden beets tossed with diced chicken, celery, chives, toasted walnuts and rosemary lemon aioli



Starters & Shareables

BOARDS

Charcuterie (serves 4-8) \$72

Cured meats, Pâté de Campagne, mousse truffée, cornichon, mostarda,
Artisan goat and cow cheeses, Dijon and baguette crostini

Fromage (serves 4-8) \$56

Artisan goat and cow cheeses, triple cream brie, smoked gouda,
havarti, spiced nuts, mostarda and baguette crostini

APPETIZERS

Waffle & Chicken (serves 8-12) \$72

Mini waffles speared with our signature fried chicken breast and
drizzled with hot sauce and Ohio maple syrup

Meatballs (serves 8-12) \$68

Our miniature sized house made meatballs of beef, pork, onions & Sirop de Liège

Belgian Bier Cheese & Pretzels (serves 8-12) \$66

Our house made pretzel knots and bier cheese made with Belgian beer

Brie en Croute (serves 8-12) \$78

Triple cream wheel of brie, apricot preserves and a hint of sage enveloped in pastry

Bacon Wrapped Figs (serves 8-12) \$78

Figs stuffed with goat cheese

Crudité with Dill Crème Fraiche (serves 8-12) \$48

Fresh cut vegetables, olives and dill caper crème fraiche

Fresh Fruit Platter (serves 8-12) \$48

Arrangement of seasonal and tropical fruit

FROM OUR BAKERY

Bake Sale Tray (serves 8-12) \$38

Brownie bites & cookies

Desserts Tray (serves 8-12) \$48

Mini cheesecakes, chocolate mousse cups and mini fruit tarts

MACARONS

Sweet (24 macarons) \$48

Flavors: TOB latté, pistachio honey, chocolate dipped strawberry, passionfruit,
lemon rose, bourbon cherry chocolate ganache, classic vanilla bean
Ask about our seasonal flavors

Savory (24 macarons) \$48

Ask about our seasonal flavors