

HOW TO BUILD A *Waffle Bar*

WAFFLES

American waffles

Belgian waffles

Hong Kong Egg Waffles

Make different sized waffles. Not only will this add dimension to your waffle bar, it will make for beautiful visuals and will help minimize waste as not everyone will come with a huge appetite.

SWEET TOPPINGS

Banana

Berries

Buttermilk

Caramelized apples

Chocolate Chips

Chocolate syrup

Cinnamon

Condensed milk

Dulce de leche

Hazelnut spread

Honey

Ice cream

Jam

Kiwi

Mango

Maple syrup

Marshmallow sauce

Powdered sugar

Toasted Coconut

Vanilla cream

Whipped cream

Yogurt

SAVORY TOPPINGS

Avocado

Bacon

Bruschetta

Butter

Candied bacon

Capers

Cream cheese

Eggs

Fried chicken

Hollandaise sauce

Hot honey

Lox

Salted nuts

Shredded cheese

Simple salad

Tomatoes

BAR ESSENTIALS

Bar sign

Decorative bowls

Decorative trays

Labels

Napkins

Plates

Scoops For toppings

Serving plates

Spreader knife

Tongs

To keep waffles warm before serving, warm oven to 200°F and place them in a single, uncovered layer on the wire rack. Do not cover them as they will steam and get soggy.