

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

<i>Banana</i>	<i>Ice cream</i>
<i>Berries</i>	<i>Jam</i>
<i>Buttermilk</i>	<i>Kiwi</i>
<i>Caramelized apples</i>	<i>Mango</i>
<i>Chocolate Chips</i>	<i>Maple syrup</i>
<i>Chocolate syrup</i>	<i>Marshmallow sauce</i>
<i>Cinnamon</i>	<i>Powdered sugar</i>
<i>Condensed milk</i>	<i>Toasted Coconut</i>
<i>Dulce de leche</i>	<i>Vanilla cream</i>
<i>Hazelnut spread</i>	<i>Whipped cream</i>
<i>Honey</i>	<i>Yogurt</i>

SAVORY TOPPINGS

<i>Avocado</i>	<i>Lox</i>
<i>Bacon</i>	<i>Salted nuts</i>
<i>Bruschetta</i>	<i>Shredded cheese</i>
<i>Butter</i>	<i>Simple salad</i>
<i>Candied bacon</i>	<i>Tomatoes</i>
<i>Capers</i>	
<i>Cream cheese</i>	
<i>Eggs</i>	
<i>Fried chicken</i>	
<i>Hollandaise sauce</i>	
<i>Hot honey</i>	

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.