

# Catering Menu

30 persons minimum, up to 125

## Tier 1

Choose: Three Pancake flavors, EGGS, 3 MEATS, 3 SIDES: \$25/PERSON

## Tier 2

Choose: Two Pancake Flavors , 2 MEATS, 2 Sides: \$20/PERSON

## Tier 3

Choose: One Pancake Flavor, 1 Meat, 1 Side: \$15/PERSON

**Classic Flavors** included in the above rates

## **Specialty Flavors**

+\$2 and up, per person

## **Vegan, Keto & Gluten Free Options**

+\$3 and up, per person

## **Savory Pancakes**

+\$4 and up, per person

## **Meats:**

Pork Bacon  
Pork Sausage  
Turkey Bacon  
Turkey Sausage  
Vegan Sausage

## **Sides:**

Scrambled Eggs  
Hash Browns  
Grits

\*Seasonal fruit is included

# **CLASSIC FLAVORS**

## **1. Traditional Buttermilk Pancakes**

Light Fluffy wholesome goodness. Made with fresh buttermilk, Served with Warm maple butter

## **2. Blueberry Pancakes**

Blueberry pancakes laced with maple butter syrup and dripping with hot bursting blue juices

## **3. Cinnamon Roll Pancakes**

Our cinnamon roll inspired creation, with a cinnamon swirl baked right in and served as Two Large size pancakes. Topped with a Homemade cinnamon and cream cheese glaze

## **4. Red Velvet Pancakes**

Tender fluffy pancakes finished with a cream cheese icing to mimic red velvet cake

# **SPECIALTY FLAVORS**

## **5. Lemon Ricotta Pancakes**

A light lemony pancake with ricotta cheese and lemon zest cooked right in the batter. Topped with a Blackberry glaze

## **6. Chocolate Chip & Candied Bacon Pancakes**

Chocolate chip pancakes, topped with brown sugar candied bacon, and Nutella Maple syrup

## **7. Oreo Explosion Pancakes**

Crushed Oreos in a rich chocolate batter, with fresh whipped cream between the pancakes. Topped with Crushed Whipped Oreo Cream, chocolate syrup. No need for Syrup!

## **8. Raspberry Cheesecake Pancakes**

Light fluffy pancake made with cream cheese, and Graham cracker crust in the batter. The topped with cheesecake and a fresh raspberry compote

## **9. Apple Cider Pancakes**

Sweet and fluffy pancakes made with apple cider and topped with cinnamon sugar apples

## **10. Banana Cinnamon Walnut Pancakes**

Fresh smashed bananas and cinnamon cooked into the batter, topped with walnuts and served with warm butter pecan syrup

## **11. Oatmeal Chocolate Chip Pancakes**

Pancakes cooked with vanilla almond rolled oats and chocolate chips. served with cinnamon chocolate syrup

## **12. Pistachio Pancakes**

Pistachio pancakes topped with pistachio nuts and warm maple syrup

## **13. White Chocolate Macadamia Pancakes**

Fluffy vegan pancakes with all the flavor of a white chocolate macadamia nut cookie. topped with white chocolate chips

## **14. Butter Pecan Pancakes**

Fluffy, sweet Butter filled Pancakes are bursting with real butter pecan cake and studded with crunchy pecans! Top with Butter and Butter pecan syrup. Truly heavenly

## **15. Vanilla Chai-Spiced Pancakes**

If you love Chai tea, you're gonna fall head over heels for this Pancake! The spicy goodness with a subtle vanilla flavor, topped with walnuts and a warm maple butter cinnamon syrup

## **16. Nutella Pancakes with Boozy Hot Chocolate Sauce**

These light fluffy Nutella pancakes come drizzled in a smooth and creamy hot chocolate sauce

## **17. Strawberry and Amaretto Pancakes**

Strawberry pancakes topped with amaretto syrup and sugared almonds

## **18. Espresso Martini Pancakes**

These boozy cocktail-inspired pancakes with espresso are the perfect caffeine boost for your day!

Topped with chocolate shavings and coffee syrup

# **SAVORY FLAVORS**

## **19. Corned Beef Hash & Potato Pancakes**

A Shredded Potato Pancake topped with Fresh homemade Corned beef and green onions

## **20. Bacon Cheeseburger Pancakes**

Savory pancakes made with onions and garlic and special seasonings, then hamburger and cheddar cheese are cooked into the batter. Then topped with More hamburger Cheddar, green onions, sauteed onions and drizzled with BBQ Sauce.

## **21. Maple Bourbon Bacon Pancakes**

Crispy bacon Cooked right into the batter! Topped with more bacon and a warm homemade Maple Bourbon Butter

## **22. Shrimp & Grits Pancakes**

A Savory Cheese Grit cake, topped with large Succulent Shrimp, Andouille Sausage, Green Onions and Cajun gravy.

## **23. Zucchini & Corn Pancakes**

Vegan Friendly Pancake with Fresh grated Zucchini basil and oregano cooked into the batter

# **SPECIAL DIETARY FLAVORS**

## **24. Vegan-Banana Walnut Pancakes**

This pancake is Gluten, Soy, and Dairy Free! Topped with a warm Banana Peach Topping

## **25. Keto Mixed Berry Pancakes**

Our never gritty Keto pancakes. Almond flour based, with strawberries, blueberries cooked into the batter. Then topped with a warm Raspberry/Mix berry compote

## **26. Coconut Pancakes with Strawberries and lime syrup**

These dairy-free pancakes are made with coconut milk, and topped with syrupy strawberries, then dolloped with a coconut yogurt

## **16. Tequila Almond Nut Pancakes**

Almond flour pancake with almonds in the batter topped with a tequila reduction honey maple syrup and topped with more almonds and whipped cream

Keto and Vegan-Friendly

## TERMS:

**Onsite Buffet style**-\$600 base rate 2hrs of Service

**Drop-Off Service**-\$300 base rate

(simple drop off in aluminum pans & paper products)

- \$200 deposit required to secure your date
- A 20% service charge applies to all catering
- Set up takes approximately 90 min. Break down 60 min.

\*Base Rate covers overhead and insurance. Your final quote is determined by the market value of your food/ingredients, delivery/travel cost

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PANCAKES

BREAKFAST & BRUNCH

## **Truck Catering**

### **Booking Fee**

This fee is only to book the truck, with the Prix Fix menu below

- \$400+tax for 2 hours of service  
Up to 50 people
- \$600+tax  
51-125 people  
\$75 for each additional hour.

### **Prix Fix Menu**

\$12.00+tax per person

#### ***Choose Three, from our Classic Flavors:***

Buttermilk, Blueberry, Red Velvet or Cinnamon Roll

#### ***Choose Two Breakfast Meats:***

Pork Bacon, Pork Sausage, Turkey Sausage

There is a \$100 deposit required to secure the date.

\*You have the option of paying for your group after services have been completed, in which we will keep a running tally, or they can pay individually at the truck.

Service fees and labor are applicable