

AS WEDDINGS become less formal, the boundaries on what's considered appropriate fare continues—much to our delight—to expand. Once reserved for early-morning meals, the waffle is an increasingly popular party-time request for Spilled Milk Catering owner **Amit Gulati**. “They add something fresh and fun to an event,” he says. Pressed on site in endless batter and topping combinations, the waffle can go sweet or savory—becoming a blank palette ready to transform your favorite dishes, hometown flavors, or treasured family recipes. On this page, A. Dominick Events founder **Aimee Dominick** brings a build-it-yourself bar to life in modern hues of copper and cream; on the opposite page, Spilled Milk executive chef **Kerry Nieh** shows just how versatile the waffle can be with four full-plate interpretations of the dish.

### What's on the Table

1. Fudge-dipped waffle popsicles.
2. Funfetti and chocolate stacked waffle cakes.
3. Toppings galore! Choices include berries, crushed Oreos and Heath bars, mixed nuts, shredded coconut, and other candies.



■ **SAVORY**  
Jalapeño-honey corn waffle with pulled pork, cabbage slaw, and roasted-apple barbeque sauce



■ **SWEET**  
Vanilla funfetti waffle with Champagne-macerated berries and whipped cream

## Waffles

by Spilled Milk Catering + A. Dominick Events



■ **SWEET**  
Chocolate waffle with salted-caramel ice cream quenelle, bacon crumbles, and a bourbon-soaked cherry



■ **SAVORY**  
Salted-pretzel waffle with smoked brat, porter-cheddar sauce, and shaved scallions