

# CHEFSTABLE CATERING

## SALT & STRAW

### **ChefStable Catering brings Salt & Straw ice cream to special events!**

We are proud to partner with our neighbors at Salt & Straw to bring their delicious ice cream to your event. Please give us at least two weeks lead time to get all of the details lined up. We are happy to work with other caterers as well as events without caterers. If using ChefStable Catering for your event, discounts may apply.

### Event Pricing Information

#### **Please contact us for a custom quote built for your unique event.**

Includes ice cream, staff hours & service style but depends on guest count, timing & set up. Contact – saltandstraw@chefstable-catering.com - office 503.238.8889

#### Staff Hours

Most events require 2 staff  
Billed at \$30 per hour  
Estimate 5.5 hours each  
Includes loading, set up, service, breakdown, unloading & travel times

#### Service Style

See next page for details  
Subject to availability & appropriate site

Salt & Straw Cart - \$500  
Salt & Straw Kiosk - \$250  
Table Top Service - \$40

#### Ice Cream

See next page for flavors  
Minimum Order - 4 gallons  
Service charge of 20% - on ice cream only

#### Container Options

3 gallon container – 80 4oz servings - \$315  
1 gallon container – 25 4oz servings - \$105  
No more than four flavors recommended

#### Sample Event

100 Guests or Less • **Total \$1,084**  
4 Gallons of Ice Cream \$420 •  
Service Charge \$84 • Staff \$330 • Kiosk \$250



Please contact our planners for a customized quote. The prices & equipment are applicable for Portland metro area and can be subject to change. For information and quotes in the LA area please call 323.268.2343.

Menu update 04.25.17

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## SALT & STRAW

sugar cones, salt & straw disposable cups, spoons & napkins are included  
leftovers can be hand packed into pint containers

### Flavors Available

#### Classic Flavors

Almond Brittle with Salted Ganache  
Chocolate Goopy Brownie  
Petunia's Cookies & Cream with Raspberry Swirl  
(vegan & gluten free)  
Sea Salt with Caramel Ribbons  
Strawberry Honey Balsamic w/ Black Pepper  
Arbequina Olive Oil  
Cinnamon Snickerdoodle  
Double Fold Vanilla  
Freckled Woodblock Chocolate  
Honey Lavender  
Pear & Blue Cheese  
Coava Coffee & Cocanú Craque

#### Toppings Available

Select 3 for an additional \$ 2.00 per guest  
Belgian Fudge Sauce, Salted Caramel Sauce,  
Seasonal Fruit Compote, Honey Marshmallows,  
Toffee Crumbles, Pecan Praline, Crispy Bacon,  
Salted Nuts & Whipped Cream

### Service Options

#### Cart (for outdoor use only)

A custom built trailer with a red & white canopy.  
The cart is for outdoor use only & requires  
manual rolling access to the location & a three  
prong outlet. Footprint is approx. 6'x9' (\$500)

#### Kiosk

6 foot table with a wraparound hand painted  
wood base & distressed wood serving boxes.  
Footprint is approx. 6'x8' (\$250)

#### Table Top Service

Ice cream will be featured in insulated white  
plastic tubs on top of a 6 foot table with red &  
white checked linens. (\$40)



Kiosk



Cart

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