

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 07.31.17

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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
Roasted Strawberry Coconut Sorbet
(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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