



ULTRA PREMIUM ICE CREAM



@PLK1848.COM

INTRODUCTION

ABOUT US

PATRA LEE'S KITCHEN SPECIALTY FOODS founded in 2018, is an African American Woman-Owned specialty foods manufacturer & wholesaler created to meet the demand for handcrafted, small-batch products. We specialize in products that are full of flavor, elegantly presented and deliciously self-indulgent.

Our ice cream brand, PLK 1848 Handcrafted Heritage Ice Cream is a selection of classic ultra-premium vintage ice cream shop flavors interspersed with interpretations and creations that celebrate the Pan African culinary diaspora. From the ingredients to the aromas, textures and hues, our ice cream flavors are culturally inspired and globally celebrated.

PATRA LEE'S KITCHEN holds the following licenses and permits in the State of Texas, Department of State Health Services:

- Food Manufacturer and Wholesaler – License #1027564
- Frozen Dessert Manufacturer – Permit # 481896

We Serve:

Food Service - Concessions - Corporate Events - Private Events



Rebecca Dirden Swindle, CEO and Chef

INTRODUCTION

OUR PRODUCTS



PLK 1848 Handcrafted Heritage Ice Cream is a selection of classic premium vintage ice cream shop flavors interspersed with interpretations and creations that celebrate the Pan African culinary diaspora. From the ingredients to the aromas, textures and hues, our ice cream flavors are culturally inspired and globally celebrated. Our ice cream catering services are sure to impress and delight your guests with an assortment of display & service options. We've carved our own niche in Houston's frozen dessert industry, inspiring a following of gourmet ice cream lovers everywhere we go. Whether you're seeking a unique dessert option in place of a cake, an ice cream dessert pairing or a boozy ice cream parlor bar, give your guests a distinct and delicious memory with a PLKatering Experience.

- Five custom bases serve as the foundation for each flavor concept, all of which are proprietary recipes blended and pasteurized in-house. These bases include two (2) egg-free recipes, as well as one (1) non-dairy/"nut milk" based recipe.
- Our ice cream is small-batch, which means we make it to order. It is also ultra-premium ice cream because it is between 16% -20% butterfat, which makes it the highest butterfat ice cream you can find in the country.

- We use fresh and local ingredients and import some specialty items like chocolate, liqueurs, spices, etc. from all over the world.
- New concepts are introduced annually and seasonally.
- We bake many of the cookie and cake inclusions ourselves, or source from Texas-based bakers and pastry chefs and make these available for individual sale.



CATERING PACKAGES

PLK POP UP ICE CREAM SHOP



We take the ice cream shop on the road and pop-up deliciousness at your indoor or outdoor event. From weddings to graduations, parties, family reunions, corporate team outings, after church ice cream socials, quinceaneras to bar mitzvahs, we can set up our pop up shop to meet your event's unique needs and guests.

CATERING PACKAGES

PLK POSH SERVICE



PLK Posh Service is polished catered dessert service with an elegant touch. Our ice cream is served in stainless, glass or premium plastic tableware and flatware, or a custom cone making it a delicious choice for a significant celebration. This package is suitable for indoor spaces and outdoor spaces that have a covered area and out of direct sunlight.



CATERING PACKAGES

PETIT CONE OR CUP SERVICE



When a scoop is too much but a spoonful's not enough, or if all you're looking for is a delicious tasty bite or a pre/post-meal sorbetto palate cleanser, enjoy our petite service. Our mini cones are made with a neutrally flavored dough and measure approximately 3" in height. With a bright white color, our flat-bottomed zest spoons will fit almost any decor and theme while creating a clean and fresh canvas for our ice cream. You can choose between a BPA free recyclable plastic spoon (5.5"), or the environmentally friendly compostable sugarcane / bagasse (4") spoon, or a 2 oz silver jigger. This package is suitable for indoor spaces and outdoor spaces that have a covered area and out of direct sunlight.



CATERING PACKAGES

THE BARLOUR



If old fashioned soda floats, sherbet punches or champagne sorbet cocktails is what your event is craving, then the PLK Barlour is exactly what you need. The basic recipe being ice cream + liquid + topping, the PLK Parlor Bar lends itself to an assembly-line approach (with a little help from our staff) with two simple stations:

Station #1: Your pick of 3 PLK Ice Creams, Sorbet or Sherbets of your choice

Station #2: Your pick of 3 beverages of your choice. We like to use gourmet sodas such as Jones or Hanks. For adult options, we offer upon request, Prosecco, Moscato, Champagnes, wines or sangrias.

FOOD SERVICE



We produce our products in two container sizes, 9.5L tub (2.5 gallon) and 5 L pans (1.32 gallon). We are happy to work with you to determine the best container size and net weight that will fit your freezer storage needs. The cost of our 9.5L tubs start at \$90, and our 5L pans start at \$45. Deliveries are made Wednesday-Friday within greater Houston, TX metro area and delivery is FREE. The minimum delivery fee for outside of Houston will vary based on shipping/delivery location. We require ten (10) full business days to complete and effectively pack most orders, as our ice cream is made fresh in small batches to ensure quality, and we pack utilizing dry ice to ensure fresh, frozen product delivery and the best service. Please complete our Food Service Estimate Request Form on our website to get started and we'll send you a proposal.

DETAILS

PRICING, REQUIREMENTS, ADD-ONS

PLK POP UP ICE CREAM SHOP \$1000

- Price starting at 200 guests; \$8.50 per additional guest.
- For parties of 450+, we charge \$7.00 per additional guest after 200 guests.
- For parties of 600+, we charge \$6.00 per additional guest after 450 guests.
- For Ice Cream Sundaes - Choose up to four (4) signature flavors and four (4) toppings (NOTE: Ice cream sundae flavors are limited to Vintage Vanilla, Milk Chocolate, Strawberry Chamomile & Caramel).
- For dipped service without toppings, you may select any flavor from our menu.
- One 10x10 PLK tent, or plain white 10x10 catering tent based on your decor. If you would prefer a tent & décor that is thematic to your event, we can create one at a separate cost. If you would prefer actual glassware/stemware options, we can include those at an additional cost.
- One (1) 4-Flavor dipping cabinet (maintains ice cream temperatures of -8 to -4 degrees Fahrenheit); one (1) ice cream storage freezer.
- 1 serving table with linens and replete with cups, napkins, spoons and toppings.
- 3 servers/1 helper.
- 4 hours of service; 1 hour of setup.
- Unlimited servings per guest.
- Travel within 25 miles of our headquarters (77018).
- Certificate of Insurance for your venue.

PLK POSH SERVICE \$1500

- Price starting at 100 guests; \$7.50 per additional guest (maximum 500 guests).
- For parties of 101-200, we charge \$7.00 per additional guest.
- For parties of 201+, we charge \$6.50 per additional guest.
- Parties of 201+ guests require an additional hour of service (+\$150) per 100 additional guests.
- Choose up to three (3) signature flavors and three (3) toppings.
- Three (3) stainless steel insulated ice cream catering units with silver dome lids; one (1) ice cream storage freezer.
- Up to three (3) 6 ft serving tables one with a PLK banner display, linens and replete with cups, napkins, spoons and toppings. If you would prefer a tent & décor that is thematic to your event, we can create one at a separate cost. If you would prefer actual glassware/stemware options, we can include those at an additional cost.
- If you would prefer disposable tableware and flatware options, please us know.
- Formal uniformed staff of up to 3 servers/1 helper.
- 4 hours of service; 1 hour of setup.
- Unlimited servings per guest.
- Travel within 25 miles of our event headquarters (77018).
- Certificate of Insurance for your venue.

DETAILS

PRICING, REQUIREMENTS, ADD-ONS

PLK PETIT CONE OR CUP SERVICE - \$750

- Price starting at 60 guests; \$5.50 per additional guest (maximum 200 guests). Please note that this package is our minimum service package, and we do not offer different pricing for less than 60 guests.
- Parties of more than 80 guests require an additional hour of service (+\$150) per 100 additional guests.
- Choose up to two (2) ice cream flavors.
- Two (2) Black Ice Cream Cold Cocks with Lids and stainless steel insulated sheath
- One (1) 6 ft serving table with a PLK banner display and replete with linen, cups, napkins, spoons.
- 2 servers/1 helper.
- 2 hours of service; 1 hour of set up.
- Unlimited servings per guest.
- Travel within 25 miles of our event headquarters (77018).
- Certificate of Insurance for your venue.

PLK BARLOUR - per guest price quote will be based on your selected options.

- Price starting at 60 guests; maximum 200 guests. Please note that this package is our minimum service package, and we do not offer different pricing for less than 60 guests.
- Parties of more than 80 guests require an additional hour of service (+\$150) per 100 additional guests.
- Choose up to three (3) sorbet, ice cream or sherbet flavors and three (3) beverages.
- Three (3) stainless steel insulated ice cream catering units with silver dome lids.
- Unlimited servings per guest however, we reserve the right to not provide additional servings to guest who appear inebriated.
- Two (2) 6 ft serving tables, one with a PLK banner display and replete with linen, napkins, heavy-duty glassware and straws if appropriate. If you would prefer a tent & décor that is thematic to your event, we can create one at a separate cost. If you would prefer actual glassware/stemware options, we can include those at an additional cost.
- Up to 3 servers/1 helper
- 4 hours of service; 1 hour of setup
- Travel within 25 miles of our event headquarters (77018)
- Certificate of Insurance for your venue

DETAILS

PRICING, REQUIREMENTS, ADD-ONS

ADD ON's

- Additional hour/s of service may be added for \$150/hour
- Additional server/s may be added for \$150/server
- Travel 25 - 37 miles* \$110 *from our event headquarters (77018)
- Travel 38 - 50 miles* \$220 *from our event headquarters (77018)
- Generator rental \$300 if client cannot provide power

REQUIREMENTS

Required Sanitization Essentials (3-Compartment Sink with heated water and enough tanks to supply and hold both clean and dirty water, handwashing sink, Electric Dipper Wells that are used for the sanitization of utensils; holds sterile water above 140 degrees Fahrenheit to prevent bacteria growth).

Required connection within 4ft of an electrical outlet on site (115V, 1/4 hp) for the duration of your event to support all equipment. Electrical is typically unavailable at parks or other public spaces.

PLK services events between the hour of 12PM - 10PM.

There will be an additional \$150 for each hour after the confirmed event run time as noted on the catering contract.

The above prices are base prices and should be used as an estimate. A detailed quote will be provided upon confirmation of your ice cream menu, and will also include tax and an 18% gratuity.

Our staff cannot ascend or descend stairs, and client is responsible for ensuring that our team can enter and exit the venue and setup area via a flat ground surface, a ramp or a freight elevator. Our staff will not be able to push our equipment (dipping cart, concession sink, freezers, service cart, etc.) up or down steep hills or driveways. Our equipment can range in weight from 100 lbs. to 200 lbs.

Client must guarantee a minimum of 38-inch wide clearance for any doorways, passageways, pathways, entrances, and exits through which our team and equipment must pass at the venue.

Client must guarantee a flat, hard surface (no gravel or soft dirt) on any passageways, pathways, entrances, or exits through which the cart must pass at the venue.

Kindly provide us with the number of people expected (50-person minimum) for a complete quote.

SIGNATURE FLAVORS

ICE CREAM	SHERBET	SORBET
<p>Pineapple Buttercake Aunt Sallie's Strawberry Shortcake Rumba (Rum Cake & Walnuts) Butter Pecan with Butter Pecan Cookies Mango Peach Cobbler Southern Smores Beninese Banana Pudding Cowboy Cookies & Cream Cinnamon Dulce Caramel Dark Chocolate Praline Pecan Buckshot (caramel stracciatella, praline ethiope', whiskey caramel swirl) 1848 Vanilla Sweet Cream Milk Chocolate Lemon Chiffon Holy Matrimony (vanilla with lemon and almond notes) Texas Bluebonnet</p> <p>INFUSED: Rouge Chocolat Bourbon Vanilla Butter Rum</p>	<p>Pineapple Satsuma Mandarin Lime Goombay Smash Passion Fruit Mango</p>	<p>Mangolada Salted Watermelon Ginger Peach Raspberry Batida Apple Tart Limon (lemon+lime) Spiced Sorrel Black Cherry Cardamom Pineapple Habanero</p> <p>INFUSED: Redemption (strawberry+lemon+ Sparkling Rose)</p> <p>Passion (passion fruit+Sparkling Brut)</p> <p>Peché de Vin (blackberries+peach+ Merlot blend)</p> <p>Mandarin Peach Mimosa (mandarin oranges+peaches+ Sparkling Brut)</p>
PREMIUM TOPPINGS *Priced Separately*	BASIC TOPPINGS	SAUCES/CREMES
<p>Butter Cookie Crumbles Coco-Brazil Nut Crunch Toasted Pistachios Salted Sugar Cookie Crumbles Toasted Sliced Almonds Toasted Salted Pecans Cajun Fried Pecans Morello Cherries in Brandy Lemon Lavender Cookie Crumbles Sprinkles For All Occasions from Sugar & Crumb TM</p>	<p>Oreo Cookie Vanilla Wafer Roasted Peanuts M&Ms Toasted Coconut Mini Chocolate Chips Choc Chip Cookie Rainbow Sprinkles Heath Bar Crunch Marachino Cherries Brownie Crumbles Pretzel Pieces</p>	<p>Chocolate Strawberry Compote Blackberry Compote Peach Compote Regular Caramel Salted Caramel Spicy Mango Swirl Carmelized Pineapples Strawberry Balsamic Caramel Whipped Creme Macerated Berries</p>



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