



2024 - 2025

THE 1848 ICE CREAM BRAND

Patra Lee's Kitchen (PLK) is a specialty foods manufacturer and wholesaler based in Houston. Our flagship brand, **1848 Handcrafted Heritage Ice Cream**, is super premium, small batch artisanal ice cream and sorbets. Our flavors are inspired by the culinary traditions, ingredients and stories of the Pan African and Pan Latin diasporas.

Flavors like Cinnamon Dulce' Caramel and Honey Rose with Sweet Moroccan Dukkah, as well as perennial favorites like Mango Peach Cobbler and Aunt Sallie's Strawberry Shortcake, not only bring a lot of flavor and texture, but also tell a story of the ingredients, their origins and sometimes the people that are uniquely tied to them. From the ingredients to the aromas, textures and hues, our ice cream flavors are culturally inspired and globally celebrated. Checkout the flavors we are currently scooping and our story as a business on our website, www.plk1848.com.

We hold the following licenses and permits with the Texas Department of State Health Services:

Food Manufacturer and Wholesaler License #1027564

Frozen Dessert Manufacturer Permit # 481896

What Sets Us Apart

Five custom bases serve as the foundation for each flavor concept, all of which are proprietary recipes blended and pasteurized in-house.

Our super-premium ice cream is made from a 16% butterfat mix, 35-40% overrun. This along with our uniquely blended recipes is what makes our ice cream so rich, dense, creamy and smooth. It's also what makes our ice cream a consistent award winner.

Use of fresh and local ingredients when available as well as high quality ingredients such as chocolates, cocoas, liqueurs, spices, etc. from all over the world.

We bake many of the cookie and cake inclusions ourselves, or source from Texas-based bakers and pastry chefs.

New concepts are introduced annually and seasonally.

Non-Dairy concepts are offered as well as all-fruit sorbets.



CATERING PACKAGES

PLK THEMED POP UP SHOP



Pictured here is our Texas themed, old school ice cream parlor. Ice cream is served via our stainless steel catering crocks. Pricing starts at \$2000, minimum 500 guests; maximum 1000 guests. Choose up to four (4) flavors; unlimited servings per guest. This package includes uniformed service staff, 4 hours of service; 1 hour of setup, unlimited servings per guest, travel within 25 miles of our headquarters (77018) and a Certificate of Insurance for your venue.

CATERING PACKAGES

PLK POP UP ICE CREAM SHOP



Pictured here is our branded 10'x10' ice cream tent. Ice cream is served from our four-flavor dipping cabinet. Pricing starts at \$2000, minimum 500 guests; maximum 1000 guests. Choose up to four (4) flavors; unlimited servings per guest. This package includes uniformed service staff, 4 hours of service; 1 hour of setup, unlimited servings per guest, travel within 25 miles of our headquarters (77018) and a Certificate of Insurance for your venue.

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. Pricing starts at \$1700, minimum 200 guests; maximum 500 guests). Choose up to three (3) flavors; unlimited servings per guest. This package includes formal uniformed service staff, 4 hours of service; 1 hour of setup, unlimited servings per guest, travel within 25 miles of our headquarters (77018) and a Certificate of Insurance for your venue.

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 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. Or, if you'd prefer a cup, we offer a bamboo and unbleached plant fiber cup shown here, or a 4 oz ice cream cup. Ice cream servings are between 4-5oz per serving. This package is suitable for indoor spaces and outdoor spaces that have a covered area and out of direct sunlight.

Pricing is as follows:

Single Flavor = \$7.50 per guest

Two Flavors = \$8.50 per guest

Three & Four Flavors = \$10 per guest;
unlimited servings per guest

Each hour of service is billed at
\$75/hour.

Each service staff member is billed at
\$75/hour.



FOOD / SELF SERVICE



Our Food Service / Self Service option will allow you to scoop from two container sizes, 9.5L tub (2.5 gallon), approx. 60 servings, or 5L pans (1.32 gallon), approx. 32 servings (FDA standard servings size for ice cream is 156g (2/3 cup). We are happy to work with you to determine the best container size and net weight that will fit your needs. Pricing is based on the product/ flavor and size selected. 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 Request Form on our website to get started and we'll send you an estimate.

DETAILS

ADD ON's

- Additional hour/s of service may be added for \$150/hour
- Additional server/s may be added for \$75/server
- Travel 26 - 37 miles* \$110 *from our event headquarters (77018)
- Travel 38 - 50 miles* \$220 *from our event headquarters (77018)
- Transport over 100 miles from our headquarters (77018) will be determined based on actual event location. A freezer truck may be required.
- Generator rental \$300 if client cannot provide power.

REQUIREMENTS

50% Deposit upon execution of contract and/or order; Balance due upon delivery of service/order.

Required Sanitization Essentials: Electric Dipper Well that is used for the sanitization of utensils; holds sterile water above 140 degrees Fahrenheit to prevent bacteria growth). Portable wash/rinse/sanitization system for remote cleaning & sanitizing as required by the City of Houston.

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 corporate events between the hours of 12PM - 10PM.

There will be an additional charge of \$37.50 for each 15 minutes of service beyond the confirmed event run time as noted on the catering contract.

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 any required heavy 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 heavy equipment must pass at the venue.

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

FLAVOR OPTIONS

ICE CREAMS	SHERBETS	SORBETS
<p>Pineapple Buttercake Aunt Sallie's Strawberry Shortcake Butter Pecan w/Butter Pecan Cookies Mango Peach Cobbler Southern Smores Pralinere' (Pralines & Cream) Bananas Foster Cowboy Cookies & Cream Cinnamon Dulce Caramel Dark Chocolate Praline Pecan Buckshot (caramel stracciatella, praline ethiope', whiskey caramel swirl) 1848 Vanilla Milk Chocolate Lemon Chiffon Salted Honey Pistachio Mocha Mandazi Salted Molasses w/Creole Fried Pecans JuJu's Banana Pudding</p> <p>INFUSED:: priced separately Chocolate Lamuma (Brandy) Bourbon Cream (Uncle Nearest Bourbon) Butter Rum (Jamaican Brown Rum)</p>	<p>Pineapple Mandarin Lime Mango Raspberry Blackberry Peach</p>	<p>Mangolada Spicy Watermelon Ginger Peach Raspberry Tamarind Apple Tart Pineapple Habanero Chocolate Orange Chocolate Amaretto Lemon Olive Oil & Basil</p> <p>INFUSED: priced separately Redemption (strawberries+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> <p>Prickly Margarita (prickly pear+lime+tequila)</p>
PREMIUM TOPPINGS *Priced Separately per quart*	BASIC TOPPINGS *Priced Separately per quart*	SAUCES/CREMES *Priced Separately per quart*
<p>Butter Cookie Crumbles PLK Homemade Jams Toasted Pistachios Salted Sugar Cookie Crumbles Toasted Sliced Almonds Toasted Salted Pecans Cajun Fried Pecans Amerino Cherries in Brandy Lemon Lavender Cookie Crumbles Sprinkles For All Occasions from Sugar & Crumb™</p>	<p>Oreo Cookie Vanilla Wafer Roasted Peanuts M&Ms Toasted Coconut Mini Chocolate Chips Choc Chip Cookie Heath Bar Crunch Marachino Cherries Brownie Crumbles Pretzel Pieces Pound Cake Bites</p>	<p>Chocolate Ganache Sauce Strawberry Compote Blackberry Compote Peach Compote Regular Caramel Salted Caramel Tamarind Tajin Swirl Passion Fruit Habanero Swirl Carmelized Pineapples Strawberry Balsamic Caramel Whipped Cream Macerated Mixed Berries</p>



To obtain a detailed quote:
EMAIL: HANDMADE@PLK1848.COM
DIRECT MESSAGE ON IG or FB: @PLK1848
PHONE: 346-245-6035