

CATERING PRICING

Our pricing is calculated based on:

Base charge +
Estimated number of servings +
(Number of employees) x (Length of event)

Base charge (travel, setup/breakdown and cleaning) \$100.00*

| Estimated Number of Servings** | | Number of Employees (\$15/hour) |
|--------------------------------|----------------|---------------------------------|
| ≤25*** | \$7.00/serving | 1 |
| 26-100 | \$6.50/serving | 1-2 |
| 101-225 | \$6.00/serving | 2 |
| 226-500 | \$5.50/serving | 2-3 |
| 501+ | \$5.00/serving | 3+ |

^{*} Subject to upcharge if event takes place more than 25 miles from our Maplewood location.

- Trays, liners, napkins and wet wipes are provided at no charge.
- Three standard ice cream flavors (vanilla, Gold Coast chocolate and strawberry) are included.
- Additional choices of ice cream flavors can be provided for an upcharge.
- Custom ice cream flavors are available with a minimum of 2 weeks advance notice for an upcharge.

^{**} As provided at time of initial request for quote. We do factor in additional product (for extra guests, second helpings, etc.) but the final amount may differ if the number is considerably higher than the original estimate.

^{***} Minimum 10 servings.