

Miss Neeta's Ice Cream Parlor

Catering Services

\$7/person for Delivery Only; \$9/person for Full Service

(Long distance delivery charge also applied for events above 50 miles from Hayward)

Delivery Service

Our team will deliver your ice cream to your event during the time range previously discussed, and will help with unloading and storage/setup wherever you'd like to keep it. If you are on a tighter budget, or if you already have a team that can serve the ice cream, we recommend this option.

Full Service

Our team will take care of everything. We will set up the ice cream and serve it to your guests according to the specifications we will have previously discussed with you, at their reception tables or during an outdoor wedding ceremony at their seats, for example. For the full ice cream experience, we recommend this option.

Ice Cream Packages

Personal Pints

1 mini-pint per guest (1 scoop serving). Perfect during a wedding ceremony itself, especially outdoor ceremonies. Choose a few flavors for your guests, and our team will serve their personal pint to them in their seat for a sweet, memorable treat during your wedding.

Sampler Cups

2 sampler cups (~1 scoop) per guest. Perfect if you want to include 1 - 2 other desserts in your reception menu, our ice cream pairs very well with almost anything. Choose a few flavors for your guests, and they can grab & go from the dessert tables.

Menu

Teacher's Pets

What the Fudge: You won't know what the fudge just hit you. Chocolate ice cream comin' from the left, vanilla from the right, some cookie dough in the middle, and don't forget the homemade fudge.

Professor McNutty: Our Macadamia nuts live by a motto: lightly buttered, perfectly toasted. Give your palette the sweet and salty crunch it needs.

CnC+: Take everything you know about Cookies 'n' Cream...and turn it up a notch. Our take on the all time classic - Oreos ingrained in rich, creamy vanilla, along with crumbled Hershey's Cookies 'n' Cream bites. Damn.

Mocha Express: This fan favorite features fresh espresso for the kick you need, a hint of chocolate for the sweet you need, and just enough crunch to take you to the next bite. Seriously, try it.

Thicker Than a Snicker: Vanilla ice cream, real Snickers chunks and our Signature Snickers Sauce - homemade fudge twisted together with homemade caramel and tiny chopped peanuts. That's thicc.

DaScoopComposer: This flavor will have your taste buds playing some Groovy tunes, in our celebratory remix of Cookie Monster x Birthday Cake Ice Cream. Ship it.

CnC Cheesecake: A blend of our top 2 sellers through our first year in business: we put our original cheesecake ice cream together with the crunchiest combo of Oreos and graham crackers to give you, CnC Cheesecake.

For Your Crush

StrawBerry Cheesecake: Our original cheesecake ice cream, sweet strawberry sauce, and crunchy graham crackers knock this flavor way out of the park - Barry Bonds style.

Big Brownie Brand: This one's for the chocolate lovers who like a little bit of razzle dazzle in their lives. Decadent chocolate ice cream, plus globs of Ghiradelli brownies, topped off with our red raspberry sauce. That's ridiculous.

Hot Cocoa 'n Chill: Our decadent, rich cocoa, combined with chewy, fluffy marshmallows, is the perfect complement to your Netflix 'n Chill this Friday evening.

International Students

Nothin' But a Parle G Thing: This traditional chai flavor, paired with the perfect tea time biscuit, creates a comforting and familiar combo that leaves you reminiscing the motherland.

Million Dollar Mango: This sweet, tropical, and perfectly creamy mango flavor will have you feeling like a million bucks.

MVP: Just like Steph, our Most Valuable Pistachios lift this Indian style kulfi flavor straight to the championship.

Top Notch Butterscotch: This Indian-American fusion flavor combines bits of cashew & almond pralines with our thick butterscotch sauce drizzled throughout, for a sweet crunch in every bite. Creamy, crunchy, sweet 'n saucy.

Falooda World: Straight from the vault of treats that earned Miss Neeta her nickname, the "Dessert Queen", we're bringing you a traditional dairy dessert (Kulfi), topped with thin noodles (Falooda) that were dipped in rose syrup (Rooh Afza), all put together in a smooth, creamy scoop of Diwali Heaven.