

SAFFRON & ROSE

Catering Menu

FLAVOR LIST

Flavor	Description	Flavor	Description
Top Sellers			
Saffron & Pistachio	Subtle saffron and fragrant rosewater along with smoky pistachios and heavy cream chunks. Taste is light with a resemblance to honey.		
White Rose	Sweet and aromatic with a delicate rose water essence, and heavy cream chunks.		
Cucumber	Crisp and refreshing with freshly grated Persian cucumber in our signature milk base.		
Orange Blossom	Orange Blossom water mixed into our signature milk base creates a delectably aromatic and sweet flavor.		
Date	Organic Medjool Dates craftily blended into our signature milk base.		
Lavender	Lavender water blended into our signature milk base. Palatable bold notes of Lavender compliment the sweet artisan taste.		
Jasmine	Jasmine water blended into our signature milk base creates a mellow aromatic and sweet flavor.		
Fruit Flavors			
Mix Berry	A harmonious melody of fresh strawberries, blueberries, blackberries, and raspberries pureed into our signature milk base creates a sweet and tangy fruit flavor.		
Ginger	Fresh organic ginger is peeled and pureed into our signature milk base to create a lavish zesty flavor.		
Mango	Fresh organic Alphonso Mangos are peeled and pureed into are signature milk base to create ripe tangy flavor.	Walnut Raisin	Chopped organic walnuts mixed with whole raisins and blended into our signature milk base.
Guava	Fresh organic guavas are peeled and blended, then added to our signature milk base to create refreshing tropical flavor with mild tones of citrus.	Peanut butter	Organic smooth peanut butter is blended into our signature milk base with honey roasted peanuts added for a satisfying crunch.
Cantaloupe	Fresh organic cantaloupes are peeled and blended into our signature milk base to create an exceptionally light cool flavor.	Green Tea	High quality matcha green tea blended into our signature milk base.
Coconut	Fresh organic coconut is shaved, toasted, and blended into our signature milk base to create a hardy tropical flavor. Full bodied and bursting with coconut chunks, it tastes like you stepped on an island.	Nutella	Nutella is blended into our signature milk base
Watermelon	Fresh organic watermelons are peeled and blended into our signature milk base to create an exceptionally refreshing summer flavor.	Dark Chocolate	Swiss chocolate is blended into our signature milk base. Brownie bits and walnuts added.
Passionfruit	Fresh organic New Zealand passionfruits are blended into our signature milk-base. The seeds are edible and create a nice crunch. Refreshing and sour.	French Espresso	High quality Espresso is blended into our signature milk base with rich chocolate flakes added.
		Caramel Crunch	Caramel is drizzled into our signature milk base and rounded off with crunchy caramel filled chocolate cups.
		Green Pistachio	Loaded with fresh pistachios in our signature milk base
Pomegranate	organic pomegranates are seeded by hand and blended into our signature milk-base.	Vanilla	High quality French vanilla is added to our signature milk base.
Strawberry	Fresh organic strawberries are pureed into are signature milk base	Cookies & Cream	High quality French vanilla and Oreos are chopped and blended into our signature milk base.
Banana	Fresh organic bananas pureed into our signature milk base	Chocolate Chip	High quality French vanilla and finely flaked chocolate is added to our signature milk base.
Apple Cinnamon	Fresh organic honey crisp apple are finely chopped and blended into our signature milk base.	*At Saffron and Rose our craftsman continuously create new flavors. This list is our most common flavors, but fluctuates based on fruits in season and new delicious concoctions added to the lineup.	
Pumpkin	Fresh organic pumpkin is blended into our milk base, and artfully accompanied by graham cracker crumbs to compliment the rich fall flavor.	FLAVORS LISTED IN RED CONTAIN GLUTEN	
Sour Cherry	Fresh organic sour cherries are pitted, halved, and blended into our signature milk base creating a sensationally tart and satisfying flavor.	Vegan Flavors (Contains: almond, coconut & cashew milk)	
Persimmon	Fresh organic persimmons are blended into our signature milk base	Passionfruit	Pink Rose
Avocado Basil	Fresh California avocados are balanced with basil and blended into our signature milk base	Saffron & Pistachio	Nutella (*reduced dairy)
			White Rose
			Mango
			Watermelon



SERVICE OPTIONS

By the Cup:

Customers can choose individual flavors per cup from our flavor list. Includes, ice chest, spoons, and dry ice.

Sizes: 2 scoops
3 scoops
4 scoops

*1 flavor per scoop

*In store pick-up

Saffron Full Service Cart:

Customers have the option to choose 4 flavors from our flavor list as well as 3 complimentary toppings. We will provide staff to serve the ice cream at your event. Includes: disposable cups, spoons, napkins, wafers and cake cones. The cart is mobile and perfect for outdoor events.

Saffron Full Service Bar Top:

Customers have the option to choose 5 flavors from our flavor list as well as 4 complimentary toppings. We will provide staff to serve the ice cream at your event. Includes: disposable cups, spoons, napkins, wafers and cake cones.

*Each additional flavor after 5, or more than 3 toppings will include an extra charge.

Please note: Our ice creams are made with all natural ingredients, and therefore are dependent on fruits in season. We apologize in advance if your selected flavor is not available.

Toppings

Walnuts Peanuts Sprinkles
Pistachios Almonds Crushed oreos
Brownie bits Chocolate chips
Waffle Cone bits
Syrups: Caramel, Strawberry, Chocolate
*waffle cones available upon request

Service Style Pricing:

By cup:

2 scoop cup \$5/person
3 scoop cup \$6.50/person
4 scoop \$7.50/person
\$20 reimbursment if ice chest is returned.

Full Service Cart \$400

Full Service Bar Top \$500

*Total price is dependent upon size of party and duration of the event. Please send an inquiry and we will respond with a quote.



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

Ice Cream

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

Sample Event

100 Guests or less
4 gallons of ice cream \$420
Service Charge \$84
Staff \$330
Cart \$300

Total \$1134