



# CATERING AND EVENTS GUIDE

[ricericebaby.ca](http://ricericebaby.ca)

RICE  
RICE  
BABY



## **Wouldn't it be nice if the rice pudding we all know and love could be something exciting, daring, and modern.**

We are Cathy and Annie, two sisters with a dream to revive the rice pudding that we loved so much as children. We took that traditional recipe and flipped it on its head, inventing flavor combinations and textures that will make you swoon (while perfecting our original recipe for all the traditionalists out there). Rice Rice Baby was created to cater to lovers of dessert and all things sweet, using only the ingredients you would find in Mom's kitchen: sugar and spice and everything rice. We hope you enjoy it as much as we do!

### **Dietary Requirements\***

You will see from the menu on the following pages that each item has notes on the menu noting which is gluten-free, vegan, vegetarian, nut-free, etc. Please note that while Rice Rice Baby can provide guidance on the ingredients that we put in the items, we are not able to certify that trace amounts of certain ingredients are not found in our products. For individuals with very severe allergies, we suggest that they do not consume our products for this reason.

### **On-site setup vs. Staffing**

We offer two options for delivery of Rice Rice Baby pudding: on-site setup or staffed. Rice Rice Baby rice pudding is prepared in advance, however toppings are prepared fresh to ensure the optimal experience for our customers. In the drop-off scenario, for any products with toppings (i.e. Choco de Leche, Strawbasil, Apple pie) we will need to charge a small fee for set-up depending on the number of rice puddings that will need to be prepared on site. We also offer a staffed booth option, whereby we would prepare example puddings for guests to view and all puddings would be prepared fresh to order. The cost for either option is \$15/hour per person.

### **Customization**

If you have a brilliant and creative idea for your event that you want us to be a part of, but don't think it's included here, just ask! We are always open to being flexible to make the best event possible for our clients.

# MENU



gluten free



nut free



contains eggs and/or dairy



vegan

## Base Puddings:

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Vanilla (\$5)

The classic you know and love, with or without cinnamon.



Choco-de-leche (\$5)

A new classic, creamy rice pudding with chocolate and dulce de leche additions.



Vegan Original (\$5)

Our vegan pudding is made from a mix of cashew milk and creamed cashew, just as tasty as the original.



## Toppings:

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Toppings can be added to any of the above bases.



Strawbasil (+\$1)

Tastes like: the most amazing creamy, dreamy strawberry milkshake with an unexpected twist.



Apple Pie (+\$1)

Tastes like: your childhood, apple pie a la mode.



Choco-de-leche (+\$1)

Tastes like: chocolate coma, creamy chocolate pudding and rocky road on steroids.



**We are so excited that you are considering Rice Rice Baby for your event.**

If there is anything we can do to help make your event amazing, please do not hesitate to ask. Note that you can also find more information about us on our website at [www.ricericebaby.ca](http://www.ricericebaby.ca). If you have any questions about this menu, our products, or our company, please reach out to me at any time at the contact information below. We hope your event is full of sugar and spice and everything rice.

Have a rice day!

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