

FROZEN WHOLESALE SUPPLY PROPOSAL FOR PRODUCTION CRAFT SERVICES



Chef-Ready Gourmet Rolls Delivered Frozen to Your Production Kitchen

PREPARED FOR
[Production / Client Name]

PREPARED BY
Roll Play Gourmet Rolls

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EXECUTIVE INTRODUCTION

A Flexible Frozen-Food Partner for Production Craft Services

Roll Play is a family-owned, Georgia-based gourmet food company that reimagines the traditional egg roll through bold, familiar flavors and a handcrafted approach.

For this partnership, Roll Play will supply premium gourmet rolls in frozen wholesale cases. The products will be delivered to the production's kitchen, craft services team, or approved catering partner. The onsite culinary staff will store, cook, hold, and serve the rolls using the production's existing equipment and operating procedures.

This approach gives the production complete control over service timing while adding a distinctive crew-food option without introducing another staffed vendor station.

"Frozen by Roll Play. Finished by your chef. Served on your schedule."

Roll Play's frozen-supply model is designed for production teams that already have trained culinary staff, approved cooking equipment, and established food-service procedures. We provide the product, labeling, cooking guidance, allergen information, and scheduled delivery. Your culinary team controls final preparation and service.

The pages that follow explain our company, frozen product options, wholesale pricing, sauce add-ons, delivery workflow, food-safety responsibilities, and our recommended first pilot.

ABOUT ROLL PLAY

Who We Are

Family-Owned and Georgia-Based Founded by Jamel and Keisa Davenport, Roll Play combines a family standard of care with professional operating discipline and a commitment to building long-term Georgia partnerships.	Handcrafted and Standardized Each roll is portioned, rolled, sealed, inspected, labeled, and frozen using documented standards designed to protect its shape, flavor, and consistency.
Familiar Flavors, Elevated Roll Play transforms recognizable favorites into a distinctive handheld format that can add variety to a production's existing crew-food program.	Frozen for Flexibility The frozen format supports planned ordering, controlled inventory, lower waste, and flexible cooking by the production's onsite culinary staff.

Our Mission

Roll Play creates premium frozen gourmet rolls in small batches. We pair familiar flavors with quality ingredients to make food worth sharing. Our work is guided by quality, consistency and community.

Early Product Validation

EARLY SIGNAL	RESULT	WHAT IT MEANS
Overall enjoyment	4.30 / 5	Strong directional response across the tasting lineup.
Positive enjoyment ratings	Approx. 85% rated 4 or 5	Appeal was not limited to one flavor.
Ready-to-eat purchase likelihood	4.64 / 5; 93% rated 4 or 5	The strongest early signal was a hot, experiential food setting.

Early tasting results provide encouraging support for a controlled frozen-supply pilot. These results are directional and should not be presented as a guarantee of future sales, crew acceptance, or recurring demand.

PRODUCTION FIT

Built for the Realities of a Production Kitchen

Roll Play supplies premium frozen gourmet rolls that give the production's culinary team full control over cooking time, service timing, and presentation. The frozen handoff model is designed to fit cleanly into an existing kitchen operation.

Freezer-Ready Flexibility Frozen cases can be received before the planned service date and prepared when the production schedule allows.	Onsite Chef Control The production's culinary team controls cooking time, service time, portioning, hot holding, and presentation.
Predictable Portions Each roll provides a consistent handheld portion that can be planned by crew count, department, or service window.	Flavor Variety Savory, vegetarian, seafood, and dessert options allow the production to create variety without adding a large number of separate menu items.
Lower-Friction Integration Roll Play supplies the frozen product without introducing another onsite station, attendant, or service workflow.	Clear Product Information Each selected flavor is supported by product identification, ingredient information, allergen information, storage guidance, and cooking instructions.
	Important role clarification Roll Play is the frozen-product supplier. The production or its contracted chef, caterer, or craft services team is responsible for receiving, frozen storage, cooking, hot holding, serving, serveware, cleanup, and leftover management.

WHERE ROLL PLAY FITS

Production Use Cases

PRODUCTION NEED	ROLL PLAY SOLUTION	OPERATING BENEFIT
Planned mid-morning or afternoon snack	Frozen cases prepared by the onsite chef	The kitchen can cook the exact quantity needed for the scheduled break.
Late-night or overnight production	Frozen savory and dessert inventory	The onsite team can prepare a distinctive hot option even when outside vendors are limited.
Long production run	Recurring weekly or scheduled frozen deliveries	Predictable inventory without coordinating a new staffed vendor for each service.
Multiple departments or stages	Cases allocated by location or department	The production controls where, when, and how the rolls are prepared.
Table read, pre-production meeting, or fitting	Small frozen chef box or prepared sample tasting	A professional introduction to the product before a larger order.
Wrap day or production milestone	Larger frozen case order with dessert and sauce add-ons	The onsite culinary team can create a branded specialty-food moment using its existing staff.
Existing craft services operation	Wholesale supply through the current craft services lead or caterer	The existing provider remains the production's primary service contact.
Backup or contingency inventory	Approved frozen inventory maintained onsite	The culinary team has an additional food option available when schedules change.

MENU & FLAVOR OVERVIEW

Flavor and Sauce Options

Core Frozen Flavors

Chicken Philly • Pepperoni Pizza • Cheesesteak • Vegetable • Apple Pie

Premium Frozen Flavor

Bang Bang Shrimp

Rotating or Request-Based Flavors

Jerk Chicken • Buffalo Chicken • Buffalo Southwest

Final flavor availability is confirmed during quoting. Rotating flavors may require additional lead time or minimum quantities. Roll Play recommends beginning with three savory flavors and one dessert flavor so the production can evaluate cooking performance, crew response, and inventory usage before expanding the selection.

Recommended Sauce Pairings

FLAVOR	RECOMMENDED SAUCE
Chicken Philly	Cool Lime Ranch
Cheesesteak	Cool Lime Ranch
Pepperoni Pizza	Marinara
Bang Bang Shrimp	Bang Bang Sauce
Vegetable	Sweet Thai Chili
Jerk Chicken	Sweet Thai Chili
Buffalo Chicken	Cool Lime Ranch
Buffalo Southwest	Cool Lime Ranch
Apple Pie	Cinnamon-Vanilla Icing

Sauces are optional add-ons and are not automatically included with frozen cases. Bulk containers are recommended when the onsite culinary team will portion and serve the product.

FLEXIBLE ENGAGEMENT

Frozen Wholesale Supply Options

MODEL	BEST FOR	WHAT ROLL PLAY PROVIDES
1. Chef Trial Box	Initial product and kitchen validation	Forty-eight frozen rolls with up to four selected flavors, product labels, ingredient and allergen information, cooking instructions, and storage guidance.
2. Single-Flavor Case	Productions that know which flavors they want to serve	One wholesale case containing 50 frozen rolls of one selected flavor.
3. Mixed Production Case	Crew variety and smaller multi-flavor orders	Sixty frozen rolls divided among as many as three flavors in 20-roll increments.
4. Production Bundle	Larger crew counts, wrap events, or several planned service windows	A 200-roll frozen order with up to four selected flavors and optional bulk sauces.
5. Recurring Frozen-Supply Program	Productions with ongoing craft services needs	Scheduled frozen deliveries, standing flavor selections, agreed order cutoffs, consistent labeling, and volume pricing for qualifying orders.

All frozen-supply models may be ordered as a one-time purchase or incorporated into a recurring delivery schedule. Final quantities, flavor splits, delivery dates, and case configurations are confirmed in the written quote.

TRANSPARENT PRICING

Wholesale Pricing

Introductory frozen wholesale pricing is outlined below.

Introductory Frozen Wholesale Pricing

OPTION	INCLUDES	RATE
Chef Trial Box RECOMMENDED FIRST ENGAGEMENT	48 frozen rolls, up to four flavors, product labels, cooking guide, and allergen information	\$96
Single-Flavor Classic Case	50 frozen rolls of one classic, vegetable, or dessert flavor	\$95 / case
Single-Flavor Premium Seafood Case	50 frozen Bang Bang Shrimp rolls	\$120 / case
Mixed Production Case	60 frozen rolls with up to three classic flavors in 20-roll increments	\$120 / case
Premium Seafood Upgrade	Replace one 20-roll classic pack in a mixed case with Bang Bang Shrimp	+\$10 / 20-roll pack
200-Roll Production Bundle	Up to four classic flavors	\$350
Premium Rolls in Production Bundle	Bang Bang Shrimp included in a 200-roll bundle	+\$0.40 / roll
Recurring Classic Orders	Qualifying frozen orders of 250 or more classic rolls	From \$1.70 / roll
Recurring Premium Seafood Orders	Qualifying frozen orders of 250 or more premium seafood rolls	From \$2.10 / roll
High-Volume or Multi-Location Orders	Orders above 500 rolls, standing weekly orders, or multiple delivery locations	Custom written quote

Sauce Add-Ons

SAUCE	QUART	GALLON	RECOMMENDED PAIRING
Cool Lime Ranch	\$18	\$64	Chicken Philly, Cheesesteak, Buffalo flavors
Sweet Thai Chili	\$18	\$64	Vegetable and Jerk Chicken
Bang Bang Sauce	\$20	\$72	Bang Bang Shrimp
Marinara	\$15	\$54	Pepperoni Pizza
Cinnamon-Vanilla Icing	\$18	\$64	Apple Pie

Individual 2-ounce sauce cups are available for \$1.25 each with a 25-cup minimum.

Bulk sauce containers are the recommended option for chef-managed service. The onsite kitchen is responsible for refrigeration, portioning, service, and disposal after receiving the sauce.

Delivery and Order Conditions

ITEM	RATE OR CONDITION
Metro Atlanta scheduled frozen delivery	Starting at \$45 and quoted according to mileage, parking, access, security, and receiving requirements
Multiple delivery locations	Quoted separately
After-hours receiving	Quoted according to delivery window and access requirements
Rush order below 72 hours	Subject to production capacity and a 15% rush premium
First-order lead time	Five business days preferred after vendor onboarding and flavor approval
Established recurring-order cutoff	Final quantities and flavors due at least 72 hours before production begins unless otherwise agreed

Prices are introductory and subject to confirmation of product cost, order quantity, flavor mix, packaging, delivery location, taxes, access requirements, and vendor documentation. A written quote controls every order.

TASTE AND TEST

Complimentary Sample and Chef Validation

We would be happy to coordinate one complimentary introductory sample experience for key production stakeholders, subject to scheduling and availability.

Two Sample Formats

Prepared Decision-Maker Tasting

Roll Play prepares selected flavors for up to 10 decision-makers so the production team can evaluate taste, portion size, flavor variety, and sauce pairings.

Frozen Chef Validation Box

Roll Play supplies a small frozen sample assortment, cooking instructions, and selected sauces so the production's culinary team can test the product using its own kitchen equipment and operating procedures.

The chef-validation format is especially valuable because it allows the production to confirm cooking time, equipment fit, batch size, hot-holding performance, and final presentation before placing a larger wholesale order.

A sample experience helps the team:

- Select preferred flavors
- Confirm the desired case mix
- Review portion sizes
- Test cooking methods
- Evaluate kitchen capacity
- Discuss allergen communication
- Choose sauce quantities
- Develop an accurate first order

Recommended scope: a decision-maker tasting for up to 10 people, or a frozen chef-validation box, featuring Chicken Philly, Pizza, Bang Bang Shrimp, Apple Pie, and selected sauces. Final scope is confirmed before delivery, and the offer is subject to scheduling and coordination.

1	Initial Production Inquiry	Roll Play gathers the production name, delivery location, expected crew count, requested dates, freezer access, and primary contact information.
2	Sample and Chef Validation	Key stakeholders may complete a prepared tasting or frozen chef validation to select flavors and test the production's cooking process.
3	Case and Sauce Selection	The production selects case quantities, flavor splits, sauce formats, delivery dates, and any recurring-order requirements.
4	Written Quote & Purchase Authorization	Roll Play provides a written quote covering products, quantities, sauce add-ons, delivery, taxes, lead time, and applicable conditions. The production issues the required purchase order, deposit, or approval.
5	Production, Freezing & Labeling	Roll Play produces, inspects, freezes, and labels the confirmed order according to its documented standards.
6	Scheduled Frozen Delivery	Roll Play delivers the order frozen to the approved receiving location and designated production contact.
7	Receiving & Onsite Preparation	The production's culinary team inspects the delivery, places the cases into frozen storage, and cooks the rolls using the provided product instructions.
8	Reorder & Recurring Planning	Roll Play reviews flavor usage, delivery performance, and future production dates with the designated buyer or craft services contact.

CLEAR RESPONSIBILITY SPLIT

Responsibility Matrix

This proposal is built on a clear handoff: Roll Play produces, freezes, and delivers; the production's onsite culinary team cooks, holds, and serves. The table below outlines who is responsible for each activity.

ACTIVITY	ROLL PLAY	PRODUCTION / ONSITE CULINARY TEAM
Product manufacturing	Responsible	Not responsible
Freezing and case packaging	Responsible	Not responsible
Flavor and case labeling	Responsible	Review at receiving
Ingredient and allergen information	Provide	Review and communicate to staff and guests
Frozen transportation	Responsible through delivery handoff	Receive promptly
Frozen storage after delivery	Not responsible	Responsible
Cooking equipment and oil	Not responsible	Responsible
Cooking and temperature verification	Provide product instructions	Responsible
Hot holding and service	Not responsible	Responsible

ACTIVITY	ROLL PLAY	PRODUCTION / ONSITE CULINARY TEAM
Sauce refrigeration and portioning	Provide selected sauce	Responsible after receipt
Serviceware and utensils	Not responsible	Responsible
Cleanup and leftover management	Not responsible	Responsible
Delivery access and receiving contact	Coordinate	Provide accurate information and site access
Schedule changes	Review capacity	Communicate changes before the order cutoff

FOOD SAFETY & STORAGE

Food Safety and Allergen Communication

Frozen Storage

Frozen Storage The production is responsible for maintaining the product at 0°F or below after delivery unless the product label or written instructions state otherwise.	Cooking Instructions Roll Play will provide approved product-specific cooking instructions. The onsite culinary team is responsible for following those instructions, using properly maintained equipment, and verifying the required internal temperature before service.
Cold-Chain Handoff The designated receiving contact should be available during the confirmed delivery window. Product condition and case count should be reviewed when the order is received.	Sauce Handling Refrigerated sauces must be placed into appropriate cold storage promptly and handled according to their labels and the production's food-safety procedures.

Ingredient and Allergen Information

Roll Play will provide ingredients and major-allergen information for the selected rolls and sauces. Production is responsible for reviewing that information and communicating it through its approved guest-accommodation process.

Allergen Statement

Menu items may contain or encounter major allergens. Roll Play will provide available ingredients and allergen information for the selected products. Roll Play does not represent its shared production environment as allergen-free.

LOW-RISK NEXT STEP

Recommended Frozen-Supply Pilot

Recommended First Frozen-Supply Engagement

ELEMENT	RECOMMENDATION
Decision-maker sample	Prepared tasting for up to 10 people or one frozen chef-validation assortment.
Initial production order	One 200-roll production bundle or two mixed production cases.
Crew range	Approximately 50–100 people depending on the production's planned portion.
Flavor selection	Three savory flavors plus Apple Pie.
Premium option	Include Bang Bang Shrimp as one selected flavor.
Sauces	Two bulk sauces selected according to the final flavor mix.
Delivery	One scheduled frozen delivery to the production kitchen or approved receiving location.
Kitchen validation	Onsite culinary staff confirms batch size, cooking time, final temperature, hot holding, and presentation.
Ordering timeline	Five business days preferred for the first engagement and vendor onboarding.
Success measures	On-time frozen delivery, accurate case counts, cooking performance, crew feedback, product usage, ease of preparation, and reorder interest.
Post-pilot options	Repeat the same case mix, adjust flavors, increase volume, establish a standing order, or coordinate multiple delivery dates.

The pilot is designed to test both the product and the wholesale handoff. It allows the production to evaluate how easily Roll Play fits its kitchen, staff, freezer capacity, service timing, and crew preferences before committing to recurring volume.

ANTICIPATING THE BUYER

Frequently Asked Questions

Are the rolls delivered cooked?

No. Under this proposal, Roll Play delivers the rolls frozen. The production's onsite chef, caterer, or craft services team is responsible for final cooking and service.

Who cooks the rolls?

The production's approved culinary staff cooks the rolls using its own equipment and Roll Play's product instructions.

Does Roll Play provide onsite staff or cooking equipment?

No. Onsite staffing, fryers, ovens, oil, hot holding, serveware, and cleanup are not included in this frozen wholesale proposal.

What frozen storage is required?

The production must have sufficient freezer capacity and maintain the product at the temperature stated in the product instructions. The standard expectation is 0°F or below.

What cooking methods can be used?

Applicable products may be prepared using approved commercial-kitchen methods such as frying, baking, or air frying. The final method, time, and temperature must follow the product-specific instructions supplied with the order.

What case sizes are available?

The introductory formats include a 48-roll Chef Trial Box, 50-roll single-flavor cases, 60-roll mixed cases, and 200-roll production bundles. Larger recurring orders may be quoted separately.

Can flavors be mixed in one case?

The 60-roll Mixed Production Case may include up to three flavors in 20-roll increments. Other custom configurations depend on order volume and production capacity.

Are sauces included?

No. Sauces are optional add-ons and may be purchased in bulk quarts, gallons, or individual cups.

Can the onsite kitchen use its own sauces?

Yes. Roll Play's sauces are recommended pairings but are not required unless otherwise agreed.

Can Roll Play provide samples before ordering?

Yes. A prepared decision-maker tasting or frozen chef-validation assortment may be coordinated before the first larger order.

How much notice is required?

Five business days is preferred for a first order. Established orders should generally be confirmed at least 72 hours before production begins.

Can Roll Play support recurring production dates?

Yes. Standing weekly orders, multiple planned deliveries, and larger production runs may be quoted after the first pilot confirms fit and capacity.

Can Roll Play deliver to a studio, stage, production office, or basecamp?

Yes, when there is an approved receiving location, designated contact, and adequate frozen-storage plan. Delivery pricing depends on distance, parking, access, security, and receiving time.

How are allergens communicated?

Roll Play provides available ingredient and allergen information for the selected rolls and sauces. The production is responsible for reviewing and communicating the information through its own approved process.

How are schedule changes handled?

Roll Play will accommodate changes when production capacity permits. The final quote will identify order deadlines, cancellation terms, and the guaranteed quantity.

How does invoicing work?

Roll Play can provide a written quote and invoice using the production's required purchase-order, vendor-code, and department information. A deposit may be required when approved purchase-order terms are not available.

NEXT STEP

Quote-Request Checklist

To prepare an accurate frozen wholesale quote, please provide:

- Production or company name
- Production type
- Requested delivery date
- Delivery and receiving window
- Production location
- Receiving contact
- Billing contact
- Anticipated crew count
- Expected rolls per person
- Preferred flavors
- Desired case configuration
- Sauce selections and quantities
- Available freezer capacity
- Planned cooking method
- Dietary and allergen considerations
- Vendor-onboarding requirements
- Purchase-order or invoice requirements
- Parking, security, loading, or gate-access instructions
- Whether the order is one-time or recurring

We would welcome the opportunity to supply your production team with premium frozen Roll Play gourmet rolls that can be prepared and served by your onsite culinary staff.

Our goal is to make the process straightforward: select your flavors, choose your case quantities, schedule delivery, and let your chef prepare Roll Play when the production schedule calls for it.

We would be happy to provide samples, coordinate a chef-validation box, and develop a frozen wholesale pilot that fits your kitchen, crew, and production schedule.

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