



Lavazza

Brooklyn Cannoli

Sweet Street

Bindi

Napoli

Desserts





LAVAZZA

ITALY'S FAVOURITE COFFEE

Lavazza Premium Coffee company was founded in 1895 by Luigi Lavazza, still family-owned and operated to this today. Lavazza is the retail market leader in Italy with a market share of 47%, and is the world's seventh ranking coffee roaster.

Napoli Foods is a Lavazza distributor offering a full-service coffee program.

Ask your Sales Manager how to get started offering your customers the very best coffee and espresso.



Brooklyn Cannoli has been serving quality restaurant style desserts to the foodservice industry since 1995. We currently reside in a 15,000 square foot facility in South Amboy, New Jersey close to all the major roadways for ease of distribution. We are constantly updating our facility as well as our food manufacturing practices to comply with the ever changing food laws in this country. The Brooklyn Cannoli team is proud of our facility and how efficient we run in day to day operations.

We are a family run company involved in every aspect of our business. We manufacture everything we sell and use only the finest ingredients available. Everything we produce is flash frozen and shipped throughout the United States. Our facility follows strict HACCP guidelines and our HACCP team, which includes an SQF practitioner is trained to ensure safe quality products are brought to market for our many customers. We also have the capability and are currently selling the major foodservice and retail giants in the United States.



Cannoli Shells & Cream, Cakes, and Cups



Cannoli Creme Choco Chip 4/1.5Lb Tube
Whole milk ricotta impastata blended together with pure cane sugar, mini chocolate morsels, along with a blend of spice and natural flavors. **180090**



Cannoli Shell Bunks
Hand made cannoli shells that are deep fried to crisp perfection, with a hint of cinnamon, vanilla and other natural flavors.
120530 | Large | 48Ct
120531 | Mini | 120Ct



Cannoli Chocolate Shell Bunks
Cannoli shells coated with a rich layer of chocolate inside out.
120532 | Large | 1/48Ct
120533 | Mini | 1/120Ct



Mississippi Mud Cake | 14Cut
A rich chocolate brownie cake covered with our scratch chocolate mousse. We top this cake with more brownie chunks and is finished with chocolate ganache. **210102**



Limoncello Cake | 14Cut
Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce. **210144**



Black & White Mousse | 14Cut
A buttery oreo crumb crust filled with a layer each of our scratch made chocolate and vanilla mousse topped with rich chocolate ganache. **210145**



Apple Crumb Cake | 14Cut
An american favorite - sauteed buttered apples in a light flakey crust, baked with a hint of spice and topped with a cinnamon butter streusel. **210147**



Key Lime Pie | 14Cut
A rich buttery graham crust is filled with a simple combination of key lime juice and condensed milk for a sweet and tart finish. **210149**



Chocolate Mousse Cups | 12/4Oz
Our scratch made chocolate mousse cup is finished with fresh whipped cream and topped with thin chocolate shavings. **210153**



Tiramisu Trays Uncut | 2/4.25Lb
A luxurious italian dessert made with espresso soaked savoiardi cookies covered in a special mascarpone cheese mixture and finished with dutch cocoa. **210156**



Toasted Almond Tiramisu Cake
A luxurious italian dessert made with amaretto soaked savoiardi cookies covered in a special mascarpone cheese mixture and finished with a roasted almond brittle crunch topping.

210157 | Tray - Uncut | 2/4.25lb
210159 | Cups | 12/4oz





In 1979, in Reading, Pennsylvania, Sandy Solmon started baking classic American cookies in a 2-bay garage. Tirelessly testing recipes and ingredients, she struck the perfect balance: a harmonization of flavor, texture, and the elusive dimension of artfulness, the je ne sais quoi, that separates good cookies from great ones. As her cookies caught on and the following for her small production grew, Sandy's dessert portfolio expanded and Sweet Street Desserts was born.

Today, Sweet Street is the leading innovator in the dessert industry. We're still owned and operated by Sandy and headquartered in Reading where Sandy is also the head of research and development, leading a team of like-minded, passionate researchers and recipe developers who now bake for restaurants in over 60 countries, on every continent.

Cookies & Bars



Amazing Chocolate Chunk

Giant morsels of sustainable chocolate grown in the Peruvian Andes, milk, semisweet and dark coins, coalesce in our Sandy's Amazing Chocolate Chunk Manifesto Cookie dough of all butter, pure cane sugar and cage free eggs. Caramelized chewy-crispy-edged wonder. Non GMO and additive free. Manifesto™ is a registered trademark.

210175 | 36/100z
210183 | 48/30z



Salted Caramel Manifesto | 48/2.90z

We've combined sweet and salty in this unique and addictive Manifesto cookie. It starts with our all butter, pure cane sugar and cage free egg dough and is loaded with premium white sustainable chocolate, pretzel bites and toffee candy pieces. Topped with pretzel salt and golden demerara sugar. Non GMO and additive free. Manifesto™ is a registered trademark. 210177



Macaroon Variety Pack | 4/12.69oz

Our macarons are two demi-spheres of the lightest almond meringue toned pastel shades to represent their wonderful flavors...sandwiched around our intensely flavored cream. **Venezuelan Chocolate, Orange Lemonade, Toasted Pistachio, Café Latte, Passion Fruit, Strawberry Fields** 210172



Chewy Marshmallow (1W) | 40/2.10z

Homemade marshmallow cream gets folded with gluten free crispy rice puffs and mini marshmallows. Just a touch of the butter gets browned, but enough to bring up a subtle caramel note. A hint of sea salt makes it all come alive. Individually wrapped. 210173



Peruvian Chocolate Brownie | 48/2.88oz

An Intense, full bodied chocolate delivery, dense and fudgy with a chewy crust... Born from the prized Criolla bean, this unique and sustainably sourced Peruvian chocolate adds a delicate fruity edge upfront and is deep and rich in its finish. Free of GMO's, additives and artificial colors and made with only pure cane sugar and cage free eggs. 210185

Cheesecake



Creme Brulee Cheesecake | 2/14Cut
Creme Brulee layered and a-mingled with the lightest of cheesecakes. Hand-fired and mirrored with burnt caramel. **210052**



Xango Original | 48/4.25oz
Rich smooth cheesecake with a slight tangy finished rolled in melt-in-your-mouth flakey pastry tortilla. **210070**



Xango Banana Caramel 48/4.25oz
Rich, creamy cheesecake layered with chunks of banana and real butter caramel within a flakey pastry tortilla. **210071**



CF Cheesecake Plain NYCC | 2/16Cut
Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile. **210100**



Big Cheesecake Brulee | 14Cut
Over 5 inches tall, Hand-fired this classic NY Cheesecake for a provocative and chef-made look. **210134**



Sugar-Free Cheesecake | 16Cut
A creamy, vanilla-flecked cheesecake on a dense chocolate crust. Hand-fired for a chef-made look. Put this in your collecting to tempt customers on a low-carb or diabetic diet. **210164**

Mousses



Raspberry Pipeable | 6/1.63lb
Cream whipped to soft peaks blended with a fresh raspberry purée. Gluten Free. **210168**



Chocolate Pipeable | 6/1.63lb
Clouds of chocolate, light as a whisper... A chocolate lover's fantasy. Gluten Free. **210166**

Cakes



Molten Chocolate | 4Bx 9ct/5oz

Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Serve wickedly warm, unleashing a rush of molten chocolate to your customers' wild delight. **210075**



Molten Turtle Chocolate | 4Bx 9ct/5oz

Moist and fudgy chocolate bundt with toasted pecans and a luscious caramel center that oozes when warmed. **210076**



Chocolate Thunder | 14Cut

Rich, dark cake exploding with dark chocolate pieces and dusted with Dutch cocoa provides the chocolate-on-chocolate experience. **210112**



Chocolate Lovin Spoon | 14Cut

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake. **210110**



Carrot Cake W/ Cc Frost | 14Cut

From an old secret recipe... dark, fruity and moist. **210130**



Vanilla Caramel Crunch | 2/14Cut

Our super naturally light but buttery vanilla-flecked cake with a salted caramel crunch layer, a creamy custard layer and a caramel finish. **210138**

Big-Stack



4-Layer High Carrot | 14Cut

Layer upon Layer of moist carrot cake studded with raisins, walnuts, and pineapple. Finished with smooth cream cheese icing, and a drizzle of white chocolate ganache. **210114**



Big Chocolate | 10" 12Cut

Colossal... Layer upon layer of dark moist chocolate cake, sandwiched with our silkiest smooth chocolate filling, piled high with chunks of cake. **210135**



Red Velvet | 14Cut

Brilliant red velvet cake layers, stacked four high, are spread with deep chocolate truffle filling, then filled and frosted with tangy cream cheese icing. **210150**



Big Apple Pie | 14Cut - 7lb

Mounds and mounds of tart, fresh, crisp apples, saucy with cinnamon apple cider and loaded with crunchy granola crumbs. **210148**

Pies



Chocolate Peanut Butter w/ Reese | 14Cut
The popular candy bar in a pie! Dark Chocolate and peanut butter mousse full of Reese's Peanut Butter Cups. **210050**



Irish Cream Bash Pie | 4Bx/14Cut
White Chocolate mousse and delicate chocolate cake crumbles, tipsy with the finest Irish cream. **210051**



Oreo Cookie Bash Cake | 14Cut
An OREO cookie universe of white n' milk chocolate cream, starchy with OREO chunks, and showered with dark chocolate. **210120**



Bourbon Street Pie | 10" 4/63oz
Mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky Bourbon. **210122**



Kentucky Pie | 14Cut
A warm chocolate chip cookie bred with our Georgia Pecan pie... a winner! **210129**



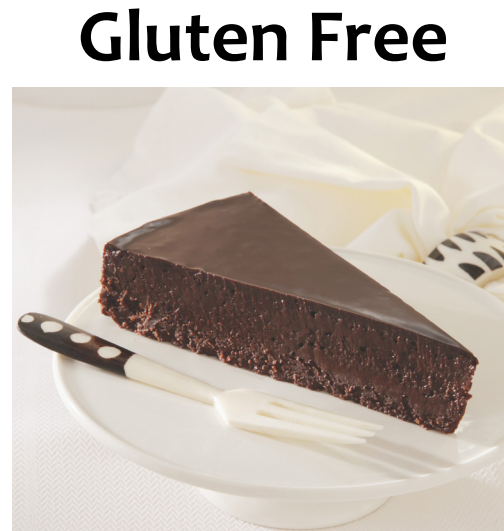
Pumpkin Cranberry Bash | 14Cut
Delicate pumpkin custard with fresh tart cranberries in a ginger-snapped crust, everything we love about the holidays. **210132**



Snickers Big Blitz Pie | 14Cut
The original pie that eats like a candy bar! Large chunks of Snickers bars, fudge brownie, caramel, peanuts and a tart cream cheese filling. **210133**



Caramel Apple Granny Pie | 14Cut
Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-the-mouth shortbread crust. **210136**



Flourless Chocolate Torte | 16Slice
When you crave a knock-out chocolate punch in an unassuming delivery, the flourless chocolate torte is for you. It's also gluten-free. **210165**

bindi

fantasia nel dessert[®]

For over 60 years Bindi has served the most renowned and discerning restaurateurs in Italy and around the world. To succeed in this industry it takes an organization of articulate, professional, and innovative people. Our team is constantly rising to new challenges every day and continually improving our professionalism. The contributions of our team members have helped us build a company with extensive knowledge of development, production, distribution, sales and marketing - all for the food service sector.

Bindi Desserts is dedicated, to be the brand leader in frozen desserts, the partner for quality, innovation, service in the food service industry world wide.

Featured Dessert



Chocolate Temptation | 12Cut

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze. **210231**

Tiramisu

Layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder.



Big Tiramisu
210638 | Whole | 2 trays
210639 | Uncut | 15 cut/tray



Glass Cup | 12/3.5oz
210236



Plastic Cup | 12/3.5oz
210240



Round Pre Cut | 12Cut
Zabaijone cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder. **210640**



Toasted Almond | 20Cut
Layered with ladyfingers and topped with almonds and amaretto cookies. **210641**

Ripieni

Creamy and refreshing sorbetto served in their natural fruit shells and skins.



Lemon Ripieno | 12/4.8oz
210265



Coconut Ripieno | 12/4.9oz
210266



Mango Ripieno | 12/3oz
210236



Orange Ripieno | 12/5oz
210735



Peach Ripieno | 12/2.5oz
210736



Pineapple Ripieno | 12/3.5oz
210737

Fruit Cakes



Mixed Berry

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of blackberries, raspberries, red currants and strawberries.

| | | |
|--------|-----|-------|
| 210624 | 10" | 12Cut |
| 210625 | 10" | Whole |
| 210700 | 8" | 8Cut |



Monterosa | 12Cut

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries. **210626**

Cannolis & Creams



Sicilian Cannoli | 10/3.7oz

Crispy & Light, filled with Bindi's signature impastata **210730**

Cannoli Cream

Bindi cannoli creams are created following the original Sicilian recipe, mixing all natural "impastata", 100% ricotta cheese with sugar. Impastata is defined as the "Queen" of the ricotta cheese, the creamiest of all.

| | | |
|--------|---------|-------------------------|
| 210726 | 6/bag | Chocolate Chip Plain |
| 210727 | 6/1.2lb | |

Mousse Cakes



Triple Chocolate Mousse | 12Cut

White and dark chocolate mousse on a sponge base, coated with chocolate and topped with white chocolate shavings. **210600**



Chocolate Mousse | 12Cut

A chocolate sponge base topped with a dark chocolate mousse and dusted with cocoa powder. Available Whole or Pre Cut. **210615**



Mango Mousse | 12Cut

A sponge base topped with mango mousse, finished with juicy mango chunks and glaze. **210623**

Signature Cakes



Pasteria (Seasonal: Spring) | 14Cut

The classic Neapolitan cake: short pastry base filled with a blend of ricotta cheese, wheat and candied fruit. **210629**



Torta Nocciola | 10Cut

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts. **210634**



Grandmother Cake Pre Cut | 12Cut

Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar. **210263**

Individual Gelato Desserts



Cappuccino Truffle | 12/2.6oz
Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles. **210251**



Bomba Shell | 20/6oz
Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating. **210252**



Exotic Bomba | 20/6oz
Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate. **210254**



Spumoni Bomba | 20/6oz
Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate. **210255**



Chocolate Truffle | 12/3oz
Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder. **210666**



Dream Bomba | 20/6oz
A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle. **210668**



Kid's Bear | 16/each
Chocolate gelato decorated bear with chocolate ears and face. **210672**



Limoncello Truffle | 12/3oz
Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. **210673**

Gelato & Sorbetto (Gallon Cases)



Gelato

- 210261 Hazelnut
- 210758 Amarena Cherry
- 210760 Cappuccino
- 210761 Chocolate Chip Mint
- 210762 Chocolate Chip
- 210763 Chocolate
- 210765 Coconut
- 210768 Cookies & Cream
- 210769 Dark Chocolate
- 210770 Dulce De Leche
- 210772 Gianduja
- 210777 Sea Salt Caramel
- 210778 Strawberry
- 210781 Vanilla Bean
- 210783 Pistachio

Sorbetto

- 210256 Lemon
- 210784 Blood Orange
- 210785 Coconut
- 210787 Mango
- 210788 Mixed Berry
- 210795 Raspberry
- 210796 Strawberry

Signature Glass Collection



Tiramisu Glass | 12/3.5oz
Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder. **210236**



Coppa Marscapone | 12/2.8oz
A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls. **210238**



Crème Brulee - Ramekin | 8/4.10z
A creamy custard presented in a traditional ceramic ramekin. **210245**



Crème Brulee & Berries | 9/4.2oz
A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel. **210691**



Chocolate Mousse Glass | 12/2.8oz
Rich chocolate mousse and zabaione, topped with chocolate curls. **210679**



Coppa Catalana/Crème Brulee | 9/5oz
Creamy custard topped with caramelized sugar. **210681**



Espresso Crème Brulee | 9/4.9oz
Creamy custard flavored with espresso, topped with caramelized sugar. **210692**



Profiteroles Glass | 12/ct
Cream puffs surrounded by vanilla and chocolate cream. **210696**

Layered Cakes



Chocolate Fondant | 16Cut
Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir. **210234**



Carrot | 16Cut
Alternating layers of carrot cake spiced with cinnamon, chopped walnuts and pineapple, covered with a smooth cream cheese topping and sprinkled with crushed walnuts. **210611**



Old Fashioned Choco. Fudge | 14Cut
Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings. **210628**



Red Velvet | 14Cut
A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles and surrounded by red cake crumbs. **210635**

Signature Gelato Collection



Coppa Pistachio | 6/3.5oz
Custard gelato swirled with chocolate and pistachio gelato topped with praline pistachios. **210239**



Coppa Caffè | 6/3.35oz
Fior di latte gelato with rich coffee and pure cocoa swirl. **210680**



Coppa Spagnola | 6/3.5oz
Vanilla and Amarena cherry gelato swirled together, topped with real Amarena cherries. **210685**



Coppa Stracciatella | 6/3.5oz
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts. **210686**



New
Mixed Berry Flute | 8/3.5oz
Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce. **210695**



Limoncello Flute | 8/3.5oz
Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce. **210280**



Hazelnut Chocolate Flute | 8/3.5oz
Smooth hazelnut gelato swirled with rich chocolate sauce presented in a flute glass. **210694**



Guava Mango Flute | 8/3.5oz
Creamy tropical guava gelato swirled with sweet mango sauce. **210693**

Waffles



Pre-Made Waffle | 40/3.16oz
A thick, fluffy Belgian waffle, studded with sugar crystals. **210678**

Dessert Sauces



210757 Mango Sauce 4/12oz

Profiteroles



Dark Chocolate | 24ct/Tray
Cream puffs filled with Chantilly cream and enrobed in chocolate. **210633**



Profiterole Glass | 12ct/Glass
Cream puffs surrounded by vanilla and chocolate cream. **210694**

Cheesecakes



Traditional New York Cheesecake

A creamy, rich New York cheesecake sits on a graham cracker base.

210227 | 14Cut
210228 | 16Cut



Chocolate Ganache | 16Cut

New York style cheesecake with a thick, rich layer of chocolate ganache, on a chocolate sponge cake base. **210229**



Chocolate Chip | 16Cut

New York style cheesecake studded with chocolate chips and covered with chocolate flakes; sits on a sponge cake base. **210650**



Dulce De Leche | 16Cut

A cookie crust holds a velvety dulce de leche cheesecake, topped with dulce de leche mousse and chocolate shavings. **210652**



Lemon Blueberry Crumb | 16Cut

Creamy lemon cheesecake topped with blueberries and brown sugar crumbs, sits on a cookie base. **210654**



Pistachio | 16Cut

A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a cookie crumb base. **210659**



Pumpkin (Seasonal: Fall) | 16Cut

A cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter. **210660**



Raspberry | 16Cut

A sponge cake base topped with New York style cheesecake, topped with raspberry marmalade and cream rosettes. **210661**



Ricotta | 16Cut

Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence. **210662**



Mini Key Lime | 16/4.9oz

A graham cracker base, topped with a key-lime splashed New York cheesecake, decorated with a key lime glaze. **210714**



Mini New York | 16/4.4oz

A small version of Bindi's famous New York cheesecake, flavored with a hint of vanilla. **210716**

Single Serve Dishes



***Mignon Assorted | 58ct**
An assortment of mini pastries.
240397

* = Ask Salesperson for Info



Crème Brûlée - In Ramekin | 8/4oz
A creamy custard presented in a traditional ceramic ramekin. **210245**



Chocolate Soufflé | 12/3.5oz
Moist chocolate cake with a heart of creamy rich chocolate. **210250**



Baba Rum | 8/4oz
Typical dessert of Neapolitan tradition, soaked in rum flavored syrup. **210244**



Apple Tartlet | 6/1.65oz
Short pastry base filled with sliced apples, topped with an almond cream. **210701**



Choco. Truffle Mousse | 16/3.5oz
Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder. **210709**



Mini Mixed Berry | 6/1.58oz
A pastry shell filled with Chantilly cream, topped with an assortment of berries; powdered sugar. **210715**



Pear Tartlet | 12/5.29oz
Puff pastry covered with a layer of almond cream and topped with pear slices. **210717**

Coronetti/ Crossaints



Coronetto Vuoto - Plain
Large plain croissant. **210742**



Coronetto all'Albicocca - Apricot
Large croissant filled with apricot. **210739**



Coronetto al Cioccolato - Chocolate
Large croissant filled with chocolate. **210740**



Coronetto alla Crema - Cream
Large croissant filled with custard. **210741**

Cookies



| | | |
|--------|--------------------------|-------------|
| 210746 | Bacio di Dama | 143ct/2.2lb |
| 210747 | Cantucci | 250ct/4.4lb |
| 210748 | Chocolate Bacio di Parma | 143ct |
| 210749 | Dama Checkered | 91ct/2.2lb |
| 210750 | Esse Mignon | 100ct/2.2lb |
| 210751 | Fragola w/ Strawberries | 60ct |
| 210753 | Poker di Frolle | 47ct/6.16lb |
| 210754 | Sabbiosino | 77ct/2.2lb |

Napoli Desserts



Eli's High Cheesecake 10" 14Cut 90 oz
210152



Mini Cheesecakes 12/4oz Bulk
210154



CF Big Original Cheesecake 2/14Cut
210162



CF Godiva Chocolate 2/14Ct
210163



Cannoli Pies
210140 Mini 5" 12/cs
210139 Large 10" 2/cs



Cannoli Cake 10" 14cut
210143

Muffins & Pastries



- 210302 Chocolate Cheese Muffin 12/5.75oz
- 210304 Cranberry Muffin 12/5.75oz
- 210306 Banana Nut Muffin 12/5.75oz
- 210312 Blueberry Muffin 12/5.75oz
- 210314 Raisin Bran Muffin 12/5.75oz
- 210316 Corn Muffin 12/5.75oz
- 210318 Apple Cinnamon Muffin 12/5.75oz
- 210320 French Vanilla Chip Muff 12/5.75oz
- 210322 Cinnamon Iced Muffin 12/5.75oz
- 210324 Cappuccino Muffin 12/5.75oz
- 210328 Double Choco Muffin 12/5.75oz
- 210334 Pumpkin Muffin 12/5.75oz
- 210340 Rich's Cinnamon Roll Dough 90/40z
- 210350 Reese's Chocolate Cupcake 12/5.75oz
- 210354 Oreo Cookie Cupcake 12/5.75oz
- 210355 Rainbow Vanilla Cupcake 12/5.75oz
- 420267 Croissant Xtra Large W/Butter 48/3.75oz

Specialty



Baklava Kronos 72/3.5oz
210160



Spanakopita Corfu Spinach 36/60z
210161

Sfogliatelle

Breadsticks



IMPORTED FROM ITALY
210180 Mini 18oct/10z
210170 Small 102ct/20z
210171 Large 60ct/4.5oz
210184 Large 24/4.4oz (Retail)



Grissini Breadsticks
420255 Traditional 15/125gr

Crackers



- 420110 Westminster Saltine Cracker 500/2Pk
- 420120 Westminster Oyster Crackers 150/Pk
- 420140 Nabisco Bulk Asst Cracker Classic 1/6.25lb
- 420144 Carrs Table Water Crackers 12/8.8oz
- 420151 Nabisco Graham Crackers 150/.75oz 1/8lb

Cannoli Shells & Cream Fillers



120534 Cannoli Shells Lg 1/48ct
120535 Mini Cannoli Shells 1/120ct
180092 Premium Cannoli Creme 4/1.5lb Tube
180093 Pistachio Cannoli Creme 4/1.5lb Tube
180094 Nutella Cannoli Creme 4/1.5lb Tube

Brownies



210410 David's Gluten Free Wrapped 48/3.5oz
210422 Krafty Chocolate Brownie Display 1/20ct
210424 Krafty Insane Brownie Display 1/20ct
210428 McCain Double Choco Brownie Bite 2/4lb

Crumbs



Nabisco Crumbs
420150 Graham Crackers 1/25lb
420160 Crushed Ritz Crackers 1/10lb
420167 Oreo Cookies 12/1lb

Pastry Dough & Pie Shells



120902 Food Service Pie Shells Unbaked 10" 20/8oz
120906 Combo Pie Shells & Tops 6" 24ct/6oz
120907 Combo Pie Shells & Tops 9" 12ct/12oz
120908 Pie Shells 3" No Top 96ct
120909 Pie Shells 6" No Top 36ct
120910 Pillsbury Puff Pastry 20/12oz
120912 Pennant Puff Pastry 20/12oz
120920 Kronos Fillo Dough Sheets 12/1lb

Dessert Sauces



Hershey's
120060 Chocolate Syrup Bottle 24/24oz
120062 Chocolate Syrup Jug 6/120oz
120066 Chocolate Fudge Topping 4/48oz



Reeses Peanut Butter Sauce | 6/4.5lb
120067



Smuckers Plate Scapers | 12/19.25oz
210500 Strawberry
210505 Assorted Package
210510 Raspberry
210515 Caramel
210520 Chocolate

Cookies & Biscuits



David's Cookie Dough

- 210400 Chocolate Chip 107/30z
- 210402 White Chocolate Macadamia 100/30z
- 210404 Oatmeal Raisin 107/30z
- 210406 Peanut Butter 107/30z
- 210407 Chocolate M&M 107/30z
- 210408 Sugar 107/30z
- 210413 Gluten Free Chocolate Chip 24/30z

Krafty Cookies

- 210416 Chocolate Chip 24/2ct
- 210417 Oatmeal Raisin 18/2ct

Rich's Cookie Dough

- 210432 Peanut Butter 60/50z
- 210430 Chocolate Chip Chunk 60/50z

Italian Cookie Platter Tray 6/2lb

420560



Reko Pizzelle Cookies

- 420600 Anise 12/7oz
- 420602 Vanilla 12/7oz
- 420604 Chocolate 12/7oz
- 420606 Lemon 12/7oz
- 420608 Maple 12/7oz



Falcone Biscotti & Cantuccini

- 420441 Chocolate Chip 12/200gr
- 440442 Almond Single 6/24ct
- 440443 Almond Mini 120ct 6/1Kilo

Imported Items



Forno Bonomi Cookies/Biscuits

- 420230 Lady Fingers Savoiardi 15/7oz
- 420231 Lady Fingers Large Savoiardi 10/500gr
- 420240 Amaretti Cookies 15/7oz
- 420250 Pastry Puff Glazed Cookies 15/7oz
- 420446 Base Millefoglie 12/10.5oz



Balocco Cookies

- 420530 Chocolate Wafers Cacao 12/250gr
- 420531 Vanilla Wafers Latte 12/250gr
- 420532 Hazelnut Wafers Nocciola 12/250gr
- 420540 Faccine Cookies 12/12.3oz
- 420541 Bastoncini Cookies 12/12.3oz
- 420542 Ciambelle Cookies 12/12.3oz



Paluani Croissants | 12/6ct

- 420260 Crema Pasticcera
- 420262 Chocolate
- 420264 Apricot
- 420266 Cherry



Balconi Mix Max | 15/10ct

- 420545 Chocolate
- 420547 Milk



Roland Premium Rolled Gaufrettes 6/310ct

- 420475

SELLING DESSERTS = \$\$\$

Benefits

- Check average can increase by 13.5% when a patron orders dessert
- 47.9% of dinners choose a restaurant because it offers desserts they like
- Increase profit
- 80% of diners felt that a positive after dinner experience positively influenced their dining experience



Ask Us About Our Dessert Menu Design Service

Selling

Tips

- Design a Balanced Menu - Chocolate, Citrus, Cheesecake, Fruit/Nut
- Keep it interesting with a Mix of Flavors, Textures and Shapes
- Presentation – Wow Factor

Training

The ultimate up-sell. Dessert. The best way to up-sell desserts is to give a mouthwatering description.

Good Example:

“Would you care for a slice of our homemade chocolate layer cake. It is layered with a rich dark chocolate ganache and raspberry filling and served with our signature chocolate velvet sauce.”

Offer Dessert before the customer has a chance to think about it. Describe it, make the customer want it. Make it sexy and tempting. Suggest a table split one or two desserts, rather than trying to sell a separate dessert to each guest. And offer to follow up dessert with a hot cup of coffee, perhaps a specialty coffee such as cappuccino or espresso. Or maybe a nice after dinner drink, like port or cordial.

Potential Opportunity

Potential dollars of selling 1 dessert to a party of 4

Getting just one in four guests to order dessert can also have a significant effect on your sales and gross profit return. Assume that the average price of a dessert is \$8.95, and your average customer count is 150 covers per night. If 25 percent of those covers ordered a dessert, you would sell 38 desserts and bring in an additional \$340 per day, \$2,380 per week, and \$123,796 per year! You can calculate the effect of selling a dessert to 25 percent of your customers in your own restaurant by plugging in your customer counts and average dessert price.

This example doesn't consider the added dollars for additional after drinks, big margin items!

