

# Hospitality Collection



**bindi**

fantasia nel dessert®

02

BREAKFAST



05

MEETING BREAK



06

RESTAURANT MENU



13

BANQUET MENU



17

ROOM SERVICE



18

CONVENIENCE



# Breakfast



## **PLAIN CROISSANT ALL BUTTER**

**ITEM CODE: O247**

80 SERVINGS/CASE

NET WT. 11 lbs 13 oz - 5.36 kg

NET WT./SERVING 2.36 oz - 67 g

-  Do not defrost
-  Oven 350°F for 25 minutes



## **CHOCOLATE CROISSANT ALL BUTTER**

**ITEM CODE: O240**

60 SERVINGS/CASE

NET WT. 11 lbs 3 oz - 5.1 kg

NET WT./SERVING 3 oz - 85 g

-  Do not defrost
-  Oven 350°F for 25 minutes

**CORNETTO ALLA CREMA  
(CREAM CROISSANT)**

**ITEM CODE: 1838**

50 SERVINGS/CASE

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

Do not defrost 🚫

Oven 350°F for 25 minutes 🕒



**CORNETTO ALL'ALBICOCCA  
(APRICOT CROISSANT)**

**ITEM CODE: 1701**

50 SERVINGS/CASE

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

Do not defrost 🚫

Oven 350°F for 25 minutes 🕒



**POKER DI FROLLE**

An assortment of four shortbread cookies:

1. Shortbread cookie filled with apricot marmalade
2. "S" shaped shortbread cookie
3. Shortbread cookie filled with chocolate hazelnut cream
4. Sugar cookie with an almond in the center

**ITEM CODE: 1621**

NET WT. 6 lbs 2.56 oz - 2.8 kg

6 hours in refrigerator 🕒

10 days in the refrigerator \*



# Breakfast



## **BOMBOLONI CREAM**



A soft, fluffy fried dough filled with pastry cream and rolled in sugar

**ITEM CODE: 1763**

24 SERVINGS/CASE

NET WT. 3 lbs 11 oz - 1.68 kg

NET WT./SERVING 2.47 oz - 70 g

-  1.5-2 hours at room temperature
-  3 days in the refrigerator



## **BOMBOLONI PLAIN**



A soft, fluffy fried dough rolled in sugar

**ITEM CODE: 1809**

24 SERVINGS/CASE

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./SERVING 1.76 oz - 50 g

-  1.5-2 hours at room temperature
-  3 days in the refrigerator



## **WAFFLE**




A thick, fluffy Belgian waffle studded with sugar crystals

**ITEM CODE: 2357**

40 SERVINGS/CASE

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./SERVING 3.17 oz - 90 g

-  Do not defrost
-  Remove from package / Oven 400° F for 2-3 minutes
-  Remove from package / Microwave 60-80 seconds (850w)

# Meeting Break

## TRADITIONAL ITALIAN BISCOTTI (COOKIES)

### A. ESSE MIGNON

"S" shaped hazelnut cookie with a dark chocolate coating

**ITEM CODE: 0737**

NET WT. 2 lbs 3 oz - 1 kg

### B. DAMA

Shortbread cookie checkered with chocolate

**ITEM CODE: 0732**

NET WT. 2 lbs 3 oz - 1 kg

### C. CANTUCCI

Traditional Italian biscotti with almonds

**ITEM CODE: 0415**

NET WT. 4 lbs 6 oz - 2 kg

### D. BACIO DI DAMA

Sandwich cookie filled with a chocolate hazelnut cream

**ITEM CODE: 0730**

NET WT. 2 lbs 3 oz - 1 kg

### E. CHOCOLATE BACIO DI DAMA

Chocolate sandwich cookie filled with a chocolate hazelnut cream

**ITEM CODE: 1269**

NET WT. 2 lbs 3 oz - 1 kg

### F. SABBIOSINO

Sugar cookie with a drop of rich dark chocolate

**ITEM CODE: 0733**

NET WT. 2 lbs 3 oz - 1 kg

### G. FRAGOLA

A rich buttery cookie with strawberry marmalade

**ITEM CODE: 0607**

NET WT. 2 lbs 3 oz - 1 kg

6 hours in refrigerator 🧊

10 days in the refrigerator \*

## POKER DI FROLLE

An assortment of four shortbread cookies:

1. Shortbread cookie filled with apricot marmalade
2. "S" shaped shortbread cookie
3. Shortbread cookie filled with chocolate hazelnut cream
4. Sugar cookie with an almond in the center

**ITEM CODE: 1621**

NET WT. 6 lbs 2.56 oz - 2.8 kg

6 hours in refrigerator 🧊

10 days in the refrigerator \*



# Restaurant Menu



## TRADITIONAL NEW YORK CHEESECAKE

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

**ITEM CODE: 0029P**

PRECUT - 14 SERVINGS

NET WT. 4 lbs 0.7 oz - 1.84 kg

NET WT./SERVING 4.62 oz - 131 g

 18 hours in the refrigerator

 3 days in the refrigerator



## CHOCOLATE GANACHE CHEESECAKE

New York style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base

**ITEM CODE: 0043P**

PRECUT - 16 SERVINGS

NET WT. 5 lbs 2.7 oz - 2.35 kg

NET WT./SERVING 5.15 oz - 146 g

 18 hours in the refrigerator

 3 days in the refrigerator

### CHOCOLATE FONDANT

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir

**ITEM CODE: 0040P**

PRECUT - 16 SERVINGS

NET WT. 5 lbs 3 oz - 2.35 kg

NET WT./SERVING 5.15 oz - 146 g

18 hours in the refrigerator 🕒

3 days in the refrigerator \*



### TIRAMISÙ BIG LADYFINGER

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder

**ITEM CODE: 2486**

2 TRAYS WHOLE

SUGGESTED SERVINGS/TRAY 15

NET WT. 8 lbs 2 oz - 3.7 kg

NET WT./SERVING 4.33 oz - 123 g

12 hours in the refrigerator 🕒

3 days in the refrigerator \*



### CHOCOLATE TEMPTATION

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze

**ITEM CODE: 0103**

PRECUT - 12 SERVINGS

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./SERVING 3.8 oz - 108 g

8 hours in the refrigerator 🕒

3 days in the refrigerator \*





# Restaurant Menu



## **FRUTTI DI BOSCO (MIXED BERRY CAKE)**

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

**ITEM CODE: 3663**

PRECUT - 12 SERVINGS

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./SERVING 4.23 oz - 120 g

 8 hours in the refrigerator

 2 days in the refrigerator



## **MONTEROSA**

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

**ITEM CODE: 3666**

PRECUT - 12 SERVINGS

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./SERVING 3.81 oz - 108 g

 8 hours in the refrigerator

 3 days in the refrigerator



## **RED VELVET**

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzle and surrounded by red velvet cake crumbs

**ITEM CODE: 8586**

PRECUT - 14 SERVINGS

NET WT. 4 lbs 1 oz - 1.85 kg

NET WT./SERVING 4.65 oz - 132 g

 10 hours in the refrigerator

 3 days in the refrigerator

### CARROT CAKE

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts and pineapple, all sprinkled with crushed walnuts

**ITEM CODE: 0042P**

PRECUT - 16 SERVINGS

NET WT. 4 lbs 11.7 oz - 2.14 kg

NET WT./SERVING 4.72 oz - 134 g

12 hours in the refrigerator 🍴

3 days in the refrigerator \*



### 3 CHOCOLATE MOUSSE

White and dark chocolate mousse on a sponge base, coated with a chocolate hazelnut glaze and topped with white chocolate shavings

**ITEM CODE: 2502**

PRECUT - 12 SERVINGS

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./SERVING 4.23 oz - 120 g

8 hours in the refrigerator 🍴

3 days in the refrigerator \*



### BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating

**ITEM CODE: 5010**

20 SERVINGS/CASE

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./SERVING 6 oz - 170 g

Ready to serve 🍴

To be kept in the freezer (0°F/-18°C) \*



# Restaurant Menu



## **TARTUFO CLASSICO (CHOCOLATE TRUFFLE)**

Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder

**ITEM CODE: 3520**

12 SERVINGS/CASE

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./SERVING 3 oz - 85 g

 Ready to serve

 To be kept in the freezer (0°F/-18°C)



## **EXOTIC BOMBA**

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate

**ITEM CODE: 5058**

20 SERVINGS/CASE

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./SERVING 6 oz - 170 g

 Ready to serve

 To be kept in the freezer (0°F/-18°C)



## **LIMONCELLO FLUTE**

Refreshing lemon gelato made with lemons from Sicily, swirled together with limoncello sauce

**ITEM CODE: 3144**

8 SERVINGS/CASE

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./SERVING 3.52 oz - 100 g

 Ready to serve

 To be kept in the freezer (0°F/-18°C)

### CHOCOLATE MOUSSE GLASS

Rich chocolate mousse and zabaione, topped with chocolate curls

**ITEM CODE: 3149**

12 SERVINGS/CASE

NET WT. 2 lbs 1.8 oz - 0.96 kg

NET WT./SERVING 2.82 oz - 80 g

6 hours in the refrigerator 🕒

2 days in the refrigerator \*



### CRÈME BRÛLÉE—IN RAMEKIN

A creamy custard presented in a traditional ceramic ramekin, comes with a packet of sugar

**ITEM CODE: 0650**

8 SERVINGS/CASE

NET WT. 2 lbs 0.4 oz - 0.92 kg

NET WT./SERVING 4.05 oz - 115 g

6 hours in the refrigerator 🕒

2 days in the refrigerator \*



### CRÈME BRÛLÉE & BERRIES

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel

**ITEM CODE: 0881**

9 SERVINGS/CASE

NET WT. 2 lbs 6 oz - 1.08 kg

NET WT./SERVING 4.23 oz - 120 g

7 hours in the refrigerator 🕒

2 days in the refrigerator \*



# Restaurant Menu



## **PYRAMID**

Chocolate mousse on a chocolate sponge cake base with a crunchy giandua center, dusted with cocoa powder and decorated with white chocolate drops

**ITEM CODE: O474**

6 SERVINGS/CASE

NET WT. 13.7 oz - 0.39 kg

NET WT./SERVING 2.29 oz - 65 g

 7 hours in the refrigerator

 2 days in the refrigerator



## **CHOCOLATE SOUFFLÉ**

Moist chocolate cake with a heart of creamy rich chocolate. Other flavors: Salted Caramel, Black & White and Pistachio

**ITEM CODE: 1467**

12 SERVINGS/CASE


NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./SERVING 3.52 oz - 100 g

 8 hours in the refrigerator

 3 days in the refrigerator

 Oven 4 minutes at 350° F/180°C

 Remove from aluminum cup/  
Microwave 35-45 sec.



## **APPLE TARTLET**

Shortcrust pastry base filled with sliced apples and topped with almond cream

**ITEM CODE: 2800**

6 SERVINGS/CASE

NET WT. 1 lb 10.4 oz - 0.75 kg

NET WT./SERVING 4.41 oz - 125 g

 8 hours in the refrigerator

 3 days in the refrigerator

# Banquet Menu

## MIGNON

An assortment of mini pastries.

1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisù
4. Chocolate cup filled with Chantilly cream and topped with raspberries
5. Cream puff topped and filled with chocolate cream
6. Shortcrust pastry filled with pastry cream and topped with assorted berries
7. Cream puff topped with white chocolate and filled with cream
8. Puff pastry filled with pastry cream

**ITEM CODE: 2626**

APPROX. 57 PIECES/CASE  
 SUGGESTED SERVING 2 PIECES  
 NET WT. 2 lbs 3.2 oz - 1 kg  
 NET WT./SERVING 1.2 oz - 34 g

6 hours in the refrigerator 🍷  
 2 days in the refrigerator \*



## BABY CAKES

An assortment of bite size cakes.

1. Royal Vanilla
2. German Chocolate Cake
3. Strawberry
4. Vanilla Crème
5. Royal Chocolate
6. Blueberry Pomegranate
7. Orange Crème
8. Peach Bellini

**ITEM CODE: 8031**

144 SERVINGS/CASE  
 SUGGESTED SERVING 2 PIECES  
 NET WT. 4 lbs 0.75 oz - 1.8 kg  
 NET WT./SERVING 0.92 oz - 26 g

6 hours in the refrigerator 🍷  
 7 days in the refrigerator \*



# Banquet Menu



## **TORTA NOCCIOLA (HAZELNUT CAKE)**

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream, finished with praline hazelnuts

**ITEM CODE: 2179**

PRECUT - 10 SERVINGS

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./SERVING 3.88 oz - 110 g

 10 hours in the refrigerator

 3 days in the refrigerator



## **TIRAMISÙ TRADITIONAL**

Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder

**ITEM CODE: 1505**

SUGGESTED SERVINGS 11

NET WT./CASE 2 lbs 5 oz - 1.05 kg

NET WT./SERVING 3.38 oz - 96 g

 8 hours in the refrigerator

 3 days in the refrigerator



## **TORTA DELLA NONNA (GRANDMOTHER CAKE)**

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar

**ITEM CODE: 1532**

PRECUT - 12 SERVINGS

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./SERVING 3.81 oz - 108 g

 8 hours in the refrigerator

 3 days in the refrigerator

### **COPPA CATALANA**

Creamy custard topped  
with caramelized sugar

**ITEM CODE: 1987**

9 SERVINGS/CASE

NET WT. 2 lbs 12.4 oz - 1.26 kg

NET WT./SERVING 4.93 oz - 140 g

7 hours in the refrigerator 🍷

2 days in the refrigerator \*



### **COPPA 3 CHOCOLATES**

Delicious combination of silky dark,  
milk and white chocolate creams  
with a layer of hazelnut crunch

**ITEM CODE: 0193**

9 SERVINGS/CASE

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./SERVING 3.9 oz - 110 g

7 hours in the refrigerator 🍷

2 days in the refrigerator \*



### **COPPA RASPBERRIES & CREAM**

A delicate sponge cake holds a  
layer of raspberries topped with  
mascarpone cream and decorated  
with crushed pistachios

**ITEM CODE: 0232**

9 SERVINGS/CASE

NET WT. 1 lb 12.5 oz - 0.81 kg

NET WT./SERVING 3.17 oz - 90 g

7 hours in the refrigerator 🍷

2 days in the refrigerator \*





# Banquet Menu



## **MINI BERRY CRUMBLE**

A moist buttery cake studded with red currants and blueberries, topped with a crunchy crumble

**ITEM CODE: 0141**

16 SERVINGS/CASE

NET WT. 4 lbs 10 oz - 2.1 kg

NET WT./SERVING 4.62 oz - 131 g

 10 hours in the refrigerator

 4 days in the refrigerator



## **MINI NY CHEESECAKE**

A small version of our famous New York cheesecake, flavored with a hint of vanilla

**ITEM CODE: 0133**

16 SERVINGS/CASE

NET WT. 4 lbs 6.4 oz - 2 kg

NET WT./SERVING 4.4 oz - 125 g

 10 hours in the refrigerator

 3 days in the refrigerator



## **CHOCOLATE CARAMEL CRUNCH**

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts, drizzled with chocolate

**ITEM CODE: 8505**

16 SERVINGS/CASE

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./SERVING 4.51 oz - 128 g

 10 hours in the refrigerator

 3 days in the refrigerator

# Room Service



## **PIZZA MARGHERITA**

Pizza dough topped with 100% Italian tomatoes, mozzarella cheese and extra virgin olive oil

**ITEM CODE: 2627**

12 SERVINGS/CASE

NET WT. 9 lbs 4.1 oz - 4.2 kg

NET WT./SERVING 12.3 oz - 350 g

475°F for 3-5 minutes (if thawed) 

475°F for 5-7 minutes (if frozen) 

# Convenience



## TIRAMISÙ

Coffee and mascarpone creams on a layer of sponge cake soaked in espresso, dusted with cocoa powder

**ITEM CODE: 2775**

12 SERVINGS/CASE

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./SERVING 3.5 oz - 100 g

- 🕒 6 hours in the refrigerator
- 📅 3 days in the refrigerator



## PROFITEROLES

Puff pastry filled with vanilla cream and covered with chocolate

**ITEM CODE: 2776**

12 SERVINGS/CASE

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./SERVING 3.2 oz - 90 g

- 🕒 6 hours in the refrigerator
- 📅 3 days in the refrigerator

These products feature a spoon attached to the lid, making these desserts the perfect grab-n-go product.



### STRAWBERRIES & CREAM

A sponge base topped with cream and finished with strawberry sauce

**ITEM CODE: 2777**

12 SERVINGS/CASE

NET WT. 2 lbs 14.5 oz - 1.3 kg

NET WT./SERVING 3.9 oz - 110 g

6 hours in the refrigerator 🍴

3 days in the refrigerator \*



### TOASTED ALMOND

A layer of sponge cake topped with mascarpone cream and decorated with toasted almonds and amaretto cookie crumbs

**ITEM CODE: 2778**

12 SERVINGS/CASE

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./SERVING 3.2 oz - 90 g

6 hours in the refrigerator 🍴

3 days in the refrigerator \*



*Innovation, Quality and Service*

A breakfast tray with a white cup, a glass of orange juice, and a silver dispenser on a woven tray. The background is a blurred orange and brown.

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