Hospitality Collection
02
BREAKFAST

05
MEETING BREAK

06
RESTAURANT MENU

13
BANQUET MENU

17
ROOM SERVICE

18
CONVENIENCE
Breakfast

**PLAIN CROISSANT**
**ALL BUTTER**

**ITEM CODE: 0247**

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

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**CHOCOLATE CROISSANT**
**ALL BUTTER**

**ITEM CODE: 0240**

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)
TRADITIONAL ITALIAN BISCOotti (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
- ② 18 hours in the refrigerator
- ③ 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
- ② 18 hours in the refrigerator
- ③ 3 days in the refrigerator
CHOCOLATE FONDANT
Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir

ITEM CODE: 0040P
PRE-CUT - 16 SERVINGS
NET WT. 5 lbs 3 oz - 2.35 kg
NET WT./SERVING 3.15 oz - 90 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 5.15 oz - 146 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
PRE-CUT - 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
3 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 zabaiyne, 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 gianduia center, dusted with cocoa powder and decorated with white chocolate drops

**ITEM CODE: 0474**
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
**MIGNON**

An assortment of mini pastries.

1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisu
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
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**  
PRE CUT - 10 SERVINGS  
NET WT. 2 lbs 6.8 oz - 1.1 kg  
NET WT./SERVING 3.88 oz - 110 g  
 хр 10 hours in the refrigerator  
 хр 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  
 хр 8 hours in the refrigerator  
 хр 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**  
PRE CUT - 12 SERVINGS  
NET WT. 2 lbs 13.7 oz - 1.3 kg  
NET WT./SERVING 3.81 oz - 108 g  
 хр 8 hours in the refrigerator  
 хр 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

がありました
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

がありました
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

ありました
10 hours in the refrigerator
3 days in the refrigerator
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)
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-and-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