



We Prepare Gourmet Foods for Professional Chefs

New Items Spring 2016



Pork Belly Skewer

Smoked pork belly dusted with brown sugar, seasoned, and skewered on a 4" paddle

Item # P1050

100/case



Smoked Salmon Pinwheel

Savory smoked salmon mousse hand wrapped in a spiral of delicate puff pastry then dusted with parmesan bread crumbs

Item # M9178

100/case



Black Truffle & Leeks Breakfast Tart

Black truffle peelings and sauteed summer leeks, combined with Swiss cheese in a 22" large savory tart, perfect portions for a new breakfast selection

Item # OPQ101

1/case



Kouign Amann Breakfast Pastry - 3.5 oz

Decadent layers of authentic French dough are buttered, dusted with sugar, and then rested before being folded back upon themselves countless times in this traditional breton pastry best described as a "Caramelized Croissant"

Item # M9180

40/case



Kung Pao Chicken Tart

Our signature hand-formed tart shell filled with a classic Sichuan preparation of chicken, garlic, green chiles, ginger, and toasted peanuts sauteed in a sweet and savory hoisin reduction

Item # Q1286

100/case



Hummus Pastry Star

Artisan hand made hummus accented with turmeric, cumin, coriander, and fresh lemon zest enfolded into a savory pastry star

Item # M9182

88/case



Tomato & Spinach Breakfast Tart

Sauteed baby spinach and oven roasted tomatoes, combined with Swiss & feta cheese in a 22" large savory tart, perfect portions for a new breakfast selection

Item # OPQ102

1/case



Caramelo Cake

Chocolate and caramel mousse, chocolate dacquoise, finished with dark chocolate spray and a line of smooth caramel - *Made with Gluten Free ingredients*

Item # DSP025

12/case



Fantasia Cake

Exotic mousse puree with a bottom layer of almond dacquoise filled with raspberry coulis, finished with chocolate spray and passion coulis - *Made with Gluten Free ingredients*

Item # DSP026

12/case



Ruby Cake

Chocolate sabayon mousse with two layers of chocolate dacquoise filled with pistachio mousse and finished with red chocolate spray - *Made with Gluten Free ingredients*

Item # DSP027

12/case



Colombian Cake

Milk chocolate mousse and dulce de leche with two layers of chocolate dacquoise, finished with chocolate spray - *Made with Gluten Free ingredients*

Item # DSP028

12/case



Trilogy Cake

A combination of white & dark chocolate mousse with a thin layer of chocolate crunch - *Made with Gluten Free ingredients*

Item # OPD102

20/case



Exotic Petit Fours Assortment

Flavors Include: Mango & Passion Fruit; Red Berry Tartlets; Tiramisu; Pistachio Nougat; Lemon Meringue Tartlets; Red Berry Opera; Apple Crumble Tartlets

Item # OPD101

41/case

Please contact your Sales Representative for samples or more information.

For more information including our full product line visit or call:

www.gourmetkitcheninc.com • 800-492-3663

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