



We Prepare Gourmet Food for Professional Chefs

2026 NEW MENU SELECTIONS



Chèvre and Apricot Canapé

Creamy French goat cheese mousse blended with chives, chopped pistachios, and white balsamic, piped onto a savory brown toast base and topped with sweet dried apricot. *New, Thaw and Serve*

ITEM CODE: M9558 | PCS/CASE: 55



Sun-dried Red Pepper Profiterole

A light handcrafted puff filled with sun-dried pepper tapenade and creamy cheese mousse, finished with Italian Parmesan and a hint of Espelette pepper. *New, Thaw and Serve*

ITEM CODE: M9560 | PCS/CASE: 28



Vegan Hazelnut Chocolate Mousse Cups

A light and airy individual dessert crafted from rich cocoa and roasted hazelnuts, whipped into a velvety mousse with creamy coconut milk and balanced sweetness from agave.

New, Thaw and Serve, Vegan

ITEM CODE: D3026 | PCS/CASE: 12



Vegan Tiramisu "Raw" Cake

A decadent individual dessert featuring a blend of dates, cashews, and almonds, creating a naturally sweet base layered with creamy cocoa, coffee, and Madagascar vanilla mousse. Made entirely with raw, unprocessed ingredients.

New, Thaw and Serve, Vegan

ITEM CODE: D3028 | PCS/CASE: 12



Notre Dame Deluxe Pastry Collection

Hand-crafted in France, ready-to-serve frozen mini sweet petits fours. Flavors include: Mont Blanc Chestnut, Praline Choux, Lime, Dulce Carambar, Passion Fruit, Peach Melba, Mojito, Chocolate Explosion Finger. *New, Thaw and Serve*

ITEM CODE: D3020 | PCS/CASE: 45



Black Currant Financier

Blackcurrant purée layered over a crispy white chocolate pailletine base, topped with a fresh blueberry. *New, Thaw and Serve*

ITEM CODE: D3024 | PCS/CASE: 42



Raspberry Chocolate Cups

Raspberry purée encased in an Ecuadorian dark chocolate shell, finished with a fresh whole raspberry. *New, Thaw and Serve*

ITEM CODE: D3022 | PCS/CASE: 55