

setting a new standard for
Seasonal Menus



Thanksgiving

Pumpkin Pie Cheesecake

Lightly spiced pumpkin cheesecake baked in a fluted vanilla crumb crust, piled high with chantilly cream and finished with praline sprinkles. 9"/14 cut/2 pack/71 oz.

#295123

Pairing Idea: Serve with a glass of sweet Muscatel Wine



Apple Bavarian Tart

Caramelized apple slices with a layer of rich Bavarian custard are artfully arranged in a fluted handmade graham crust.

10"/14 cut/2 pack/93 oz. #236719

Plating Idea: Along with a drizzle of a house-made spiced caramel sauce, add candied pecans, a dollop of honey-sweetened mascarpone cheese or whipped cream and a sprinkle of freshly-ground cinnamon to your plate.



Pumpkin Cheesecake (undecorated)

Eli's rich pumpkin cheesecake is made with real pumpkin and fragrant spices, baked on our signature all-butter shortbread cookie crust.

9"/16 cut/4 pack/56 oz. #416160



Pumpkin Praline Cheesecake

Creamy cheesecake made with real pumpkin and seasonal spices, hand decorated with billows of pumpkin mousse and garnished with crunchy praline, baked on our all-butter shortbread cookie crust.

10"/14 cut/2 pack/106 oz. #236745



Mini Pumpkin Pie

Custardy, lightly-spiced filling made with pumpkins from Stahlbush Island Farms, baked in our all-butter crust, sprinkled with coarse sugar.

72 pack (4 trays of 18)/1.5 oz. each #720315

Holidays

Original Plain Cheesecake

The one that started it all! Simply a combination of the best quality slow-cultured cream cheese, sour cream, sugar, Madagascar vanilla and whole eggs. Baked on our signature crisp all-butter shortbread cookie crust.

9"/14 cut/4 pack/56 oz. #410403

Plating: Top with a generous portion of Honey Cranberry Compote for a festive holiday presentation. Finish the plate with a bittersweet chocolate ganache and fresh mint leaves.



White Chocolate Raspberry Cheesecake

Tart red raspberries are the perfect foil for the sweet, smooth taste of white chocolate cheesecake, swirled with red raspberry puree crowned with a mirror of raspberry and scallops of cream baked in a dark chocolate crust.

10"/14 cut/2 pack/95 oz. #234131

Plating Idea: Serve with a glass of sparkling wine or champagne, with a few fresh raspberries in the glass



Hot Chocolate Cheesecake

Eli's custom blend of milk chocolate cheesecake and melt-in-your-mouth flakes of dark chocolate, topped with a lofty crown of vanilla mousse and baked on a chocolate shortbread cookie crust.

9"/14 cut/2 pack/68 oz. #295135



Red Velvet Cheesecake

A moist and subtle cocoa-flavored red velvet cake, a layer of rich and creamy red velvet cheesecake and a fluffy vanilla mousse with a dusting of red velvet cake crumbs makes this a triple threat.

9"/14 cut/2 pack/67 oz. #295130



Tira Mi Su

Eli's spectacular take on this classic Italian dessert layers espresso-infused sponge cake with clouds of mascarpone mousse, finished with a dusting of imported cocoa.

9"/14 cut/2 pack/64 oz. #412140
uncut, 1/4 sheet/4 pack/74 oz. #412016

'Tis the Season

Butter Tart

A sweet and gooey butter filling, baked in an all-butter pâte sucrée crust.

36 pack (3 trays of 12)/2.6 oz. each
#360801

Best served warm! Oven directions (recommended): Remove frozen tarts from packaging and warm on a parchment-lined baking sheet, 1"-2" apart, at 350° F for 6-8 minutes (thawed tart, warm for 4-5 minutes). Allow to rest for 1 minute before serving.

Plating Idea: Serve in a mini skillet with a scoop of vanilla bean ice cream and your favorite bourbon.



Cheesecake Tart

Our newest version of Eli's creamy Original Plain Cheesecake, made with pure Madagascar vanilla, baked in an all-butter pâte sucrée crust.

36 pack (3 trays of 12)/2.6 oz. each #360800

Plating Idea: Cover cheesecake with a house-made peppermint meringue in a swirl pattern, then lightly heat with a torch until golden brown. Perfect for winter-time!



Original Plain Cheesecake Cuties

Eli's rich and creamy Original Plain Cheesecake, baked on a graham crust. Half Tray/48 cut (2"x2")/2 pack/82 oz. #213010

Plating Idea: Top each cutie with your favorite fruits, nuts, and/or sauces to create a beautiful flight.



Mini Pecan Pies

A sweet, traditional pecan pie filling baked to a golden brown in our all butter crust, sprinkled with coarse sugar.

72 pack (4 trays of 18)/1.5 oz. each
#720310

Eli's
CHEESECAKE

© 2016 **The Eli's Cheesecake Company** · 6701 W. Forest Preserve Drive · Chicago, IL 60634
foodservice.elicheesecake.com · sales@elicheesecake.com · 800-999-8300

Once your customers have tasted Eli's Cheesecake, they'll be fans for life, but everyone needs inspiration. Eli's FREE point of sale can inspire dessert sales anywhere!

Follow @EliChefChicago on Twitter for news updates, plating ideas and more.