The Eli’s Cheesecake Company

Celebrating 35 Years of Great Taste
History

Eli’s Cheesecake was the dream of Chicago restaurateur and celebrity in his own right, Eli M. Schulman. Over his almost 50-year career, he developed a reputation for serving up great food, providing outstanding service and making every customer feel important. Representing the spirit of the city he loved, Eli was dedicated to helping the community. His motto “charity will never bust you” was exemplified during the great depression, by a sign hanging in his restaurant’s window “if you are hungry and have no money we will feed you for free.” Eli passed this legacy on to his son Marc, the President of the Eli’s Cheesecake Company.

Eli’s first venture in the restaurant business began in 1940 with the popular coffee shop Eli’s Ogden Huddle, later followed by Eli’s Stage Delicatessen—a celebrity hangout for soon-to-be famous performers like Woody Allen and Barbara Streisand. The who’s who of Chicago and the world followed Eli to Eli’s the Place for Steak which opened in 1966, where he decided to make cheesecake his signature dessert.

“if you are hungry and have no money, we will feed you for free…”

Eli’s first restaurant, the Ogden Huddle.

Eli’s the Place for Steak boasted a celebrity clientele including Sammy Davis, Jr. and Frank Sinatra.

In 1988, Eli’s son Marc became president of The Eli’s Cheesecake Company.

In 1996 we opened our current 62,000 square foot bakery on Chicago’s northwest side.

In 1997, Eli’s was named Intermediate Wholesale Bakery of the Year by Bakery Production and Marketing Magazine.

We baked a 2,500 pound cheesecake for our 25th birthday, cut by rock band Chicago, Ted Allen, and Mayor Daley.


Eli’s the Place for steak opened in 1966. This is where Eli created his famous cheesecake recipe.

Eli debuted his cheesecake at the first Taste of Chicago in 1980, now the country’s largest food festival.

When Jay Leno filmed in Chicago in 1990, he visited our bakery and smashed his face into a cheesecake!

Eli’s prepared both of President Clinton’s Inaugural Cheesecakes. Shown above was the 1996 Inauguration with special guest Aretha Franklin.
...he created a cheesecake so rich and creamy that his customers proclaimed it Chicago’s finest.”

Working in his restaurant’s kitchen, he created a cheesecake so rich and creamy that his customers proclaimed it Chicago’s finest. In 1980, Eli’s Cheesecake made its public debut at the first Taste of Chicago and it was a mega-hit! For the past 35 years, Eli’s has been the #1 dessert at the food festival, selling over 2 million slices. To keep up with the ever increasing demands, in 1996 Eli’s opened Eli’s Cheesecake World, the 62,000 sq. ft. state-of-the-art bakery, corporate office and dessert café, located on Chicago’s northwest side. Eli’s has grown from a local favorite to one of the country’s largest specialty bakeries, turning out 20,000 cheesecakes and desserts daily. Eli’s goal is simple: to create the best cheesecakes and desserts possible, using the finest ingredients available, and to share the company’s success with its talented associates and the community.

As a family-owned business, Eli’s is proud to support their community, local farmers and small businesses. Although Eli’s has grown dramatically over the past 35 years, we still take our time to bake the highest quality desserts for your table by slow baking our cheesecakes in small batches, and allow the finest ingredients to develop to their optimum flavors. We use slow cultured cream cheese and sour cream to achieve the perfect taste and texture, and we hand-decorate all of our desserts so that they taste as good as they look.

“...We still take our time to slow bake our cheesecakes in small batches, and allow our highest quality ingredients to develop to their optimum flavors.”
Eli’s uses only the finest, highest quality ingredients in our cheesecakes and desserts. Ingredients like pure Madagascar bourbon vanilla, Michigan apples, and authentic dulce de leche make our products special.

Our cheesecakes begin with experts at baking a golden brown butter cookie crust or chocolate crust that is the base of our cheesecakes. Then our mixers combine cultured cream cheese, cultured sour cream, real Madagascar Bourbon vanilla, Grade AA butter, eggs and sugar to make our cheesecake batter. Once the cakes are baked slowly in our oven, they are decorated by hand by an Eli’s pastry artist to insure that you get the best-looking and best-tasting dessert available.

• Made in Chicago since 1980
• Handmade & Hand decorated
• Slow-baked in small batches
• Certified Kosher Dairy
• SQF Certified

Where do we get our...?

Honey

Eli’s honey is harvested by student bee keepers from the Chicago High School for Agricultural Sciences. Proceeds from honey sales go toward college scholarships for deserving high school seniors.

Apples, Cherries & Blueberries

We use the finest fruits from Sill Farms, a third-generation, family-owned fruit processing company in southwest Michigan since the 1950s.

Vanilla


Pumpkins

Stahlbush Island Farms, located in Oregon’s lush Willamette Valley. Stahlbush Island Farms is an environmentally friendly farm and food processor committed to sustainable agriculture and their entire farm is certified sustainable by the Food Alliance.
Environmental & Community Health

Here are just a few ways that Eli’s helps to promote the wellness of our community and our planet.

We value our strong partnership with The Chicago High School of Agricultural Sciences (CHSAS), where we offer students job shadowing, scholarships, internships and a speaker series during the summer to provide students with an education in eco-friendly agriculture. The honey used in our desserts comes from the school’s student-maintained hives.

We recycle many of our non-food products; including paper, corrugated boxes, aluminum, light bulbs, ink toner cartridges, machine oil, and plastic buckets.

Our foodservice packaging is 100% recyclable and part of the sustainable forestry initiative, based on principles that promote sustainable forest management.

We donate over 21 tons of desserts to help feed people in need each year.

We provide desserts to over 600 organizations annually to support their fundraising efforts.

We’re proud to participate in sustainable food events in Chicago, including the Good Food Festival & Green City Market. And every Earth Day we hold our annual clean-up of Seneca Park and the Eli M. Schulman Playground.

Eli’s offers our associates subsidized public transportation, which helps to cut down on greenhouse gas emissions.

Every summer Eli’s/Wright College Farmers Market, which supports our local farmers as well as people with disabilities.

We are part of Slow Food USA which works to link the pleasures of the table with a commitment to protecting the community and environment that provides us with our food.
**Original Plain Cheesecake**

The one that started it all! Our best-seller, Eli’s original rich and creamy cheesecake is baked on our signature all-butter shortbread cookie crust. Also available in a 10” “Big Eli.”

---

**Chocolate Chip Cheesecake**

Eli’s original rich and creamy cheesecake bursting with bittersweet chocolate chips, baked on an all-butter chocolate cookie crust.

---

**Pumpkin Cheesecake**

Our lightly spiced, custardy pumpkin cheesecake will be your inspiration to build a spectacular dessert by adding flavored whipped cream, a caramel drizzle...the sky’s the limit! *Seasonal.*
New!

Strawberry Cheesecake
Eli’s Original Plain Cheesecake topped with luscious red strawberries, baked on our crisp all-butter shortbread cookie crust. No artificial colors, flavors or preservatives.

It’s not just Plain...It’s Eli’s Original Plain!
Delicious served right out of the box, or add your favorite toppings to create your own signature dessert. Learn how to create these 12 delicious toppings and more at foodservice.elicheesecake.com
Hot Chocolate Cheesecake
Eli’s custom blend of milk chocolate cheesecake and dark chocolate flakes, topped with a layer of vanilla mousse, makes Eli’s Hot Chocolate Cheesecake an irresistible symphony of light and dark.

Turtle Trio Cheesecake
Chocolate, caramel and pecans abound in this creamy caramel cheesecake, topped with a thick layer of chocolate mousse, chocolate ganache, more caramel and more pecans.

Cinnamon Roll Streusel Cheesecake
Eli’s take on the old school cinnamon roll...a thick layer of cinnamon swirl coffee cake, topped with vanilla cheesecake, crunchy all butter cinnamon streusel and classic white icing.

Chocolate Fudge Cheesecake
Made with Ghirardelli® Chocolate
A thick slab of rich fudge brownie made with Ghirardelli® Cocoa topped with a layer of smooth and creamy chocolate cheesecake made with Ghirardelli® Chocolate. Hand-piped chocolate mousse and a dusting of more Ghirardelli® Cocoa makes this a symphony of chocolatey tastes and textures.

Cookie Crazy Cheesecake
Made with Oreo® Cookies
America’s #1 cookie and Chicago’s favorite cheesecake! Eli’s Original Plain Cheesecake with chunks of real Oreos®, topped with whipped cream, a rich chocolate drizzle and more Oreos®, baked on an Oreo® crust.
Blackberry Sour Cream Cheesecake
Madagascar vanilla French custard, topped with crushed blackberry curd, blackberry chiffon mousse made with tangy sour cream and a bright shiny blackberry gelee.

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

Pumpkin Pie Cheesecake
Lightly spiced pumpkin cheesecake baked in a fluted vanilla crumb crust, piled high with chantilly cream and finished with praline sprinkles.
Seasonal.

Salted Caramel Cheesecake
The sophisticated and modern combination of salt and caramel. Creamy caramel cheesecake baked on a sweet and salty almond crust topped with a thick bed of buttery caramel and a sprinkle of more almonds. Made with gluten free ingredients (manufactured on equipment that processes wheat).
**Classic Collection 10”**

**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 on a dark chocolate crust.

**Belgian Chocolate Hazelnut Cheesecake**
Fine Belgian chocolate cheesecake layered with hazelnuts enrobed in chocolate, baked in a chocolate crust and topped with rich ganache and imported cocoa.

**Totally Turtle Cheesecake**
Decadent caramel cheesecake oozing with caramel, chocolate, and pecans, topped with a layer of caramel, more chocolate and pecans, and whipped chocolate ganache.

**Big Eli Original Plain Cheesecake**
The one that started it all! Our best-seller, Eli’s original rich and creamy cheesecake is baked on our signature all-butter shortbread cookie crust.
Chocolate Espresso Cheesecake
Taking its cue from a perfectly executed cafe mocha with a crown of frothed milk, Eli's Espresso Chocolate Cheesecake is a symphony of dark and light. Eli’s begins with a custom blend of milk and dark chocolate cheesecake, deliciously deepened by a layer of intensely flavored espresso cheesecake, topped with coffee mousse, house-made bittersweet chocolate ganache and finished with an artistic chocolate-on-chocolate design, baked on an all butter chocolate cookie crust.

Brown Cow Cheesecake
Rich chocolate cheesecake moovin’ with milk chocolate chip cheesecake patches, finished with whipped cream topping and a chocolate drizzle.

Pumpkin Praline 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. Seasonal.
Key Lime Pie Cheesecake
Eli’s all natural slow cultured cream cheese and sour cream provide the perfect foil to the fresh tart flavor of real Florida key limes. Baked in a traditional pressed graham cracker crust, and topped with intensely flavored key lime curd and a lofty crown of whipped cream, our take on this iconic dessert is better than the original.

Irish Cream Cheesecake*
Luxurious Irish Cream cheesecake is layered with chocolate ganache and finished with Irish Cream mousse, a splash of chocolate and a dusting of cocoa. *Not Kosher

Lemon Mixed Berry Cheesecake
Refreshing lemon cheesecake studded with bits of lemon zest and layered with raspberries, blueberries, topped with creamy vanilla mousse and a berry gelee and baked on a vanilla crumb crust.

Mediterranean Honey Cheesecake with Pistachios and Almonds*
Wildflower honey cheesecake, enhanced with the subtle addition of ricotta, is topped with a dreamy, crunchy layer of salted honey, toasted pistachios and almonds, a cloud of vanilla mousse and a mosaic of more toasted pistachios and almonds. Eli’s honey is harvested by students from The Chicago High School for Agricultural Sciences. Proceeds from honey sales go toward college scholarships for deserving high school seniors. *Not kosher.
**Tira Mi Su**

Eli’s spectacular “in the round” take on this classic Italian dessert layers espresso-infused sponge cake with clouds of mascarpone mousse, finished with a dusting of imported cocoa. It's available cut in 9” round (above, left) and uncut in 8”x12” tray (above, right).

**Moscato Berry Tira Mi Su 10”**

Our take on this Italian classic pairs regional sweet red raspberries and blueberries with creamy mascarpone mousse, layered with tender genoise soaked in Moscato wine essence which adds a beautiful fruity aroma.
Apple Bavarian Tart
Caramelized fresh Michigan apple slices with a layer of Bavarian custard, artfully arranged in a fluted graham crust.

Carrot Cake
Our classic homemade three-layer carrot cake full of carrots, golden raisins, pineapple and walnuts, hand decorated with cream cheese frosting, candied carrots and more walnuts.

Old-Fashioned Triple Chocolate Cake
Three layers of homemade chocolate cake frosted with deep chocolate icing, finished with hand-piped rosettes and chocolate sprinkles.

Cakes and Tarts 10”
**Tres Leches Cake (9”)**
Tender genoise soaked in the traditional three milks, layered with rich creamy mousse and topped with a dusting of cocoa create the perfect sweetness and density for our take on this classic Latin American favorite.

**Limoncello Cake (10”)**
Three layers of genoise baked with a thick swirl of intense lemon curd and soaked in our housemade Limoncello, an Italian lemon liqueur. Clouds of rich mascarpone cream and a sprinkle of candied lemon peel creating the perfect tart-sweet dynamic.
Original Plain Cheesecake
Eli’s Original rich and creamy cheesecake baked on our signature all-butter shortbread cookie crust.

Ultimates Variety Case
A variety case containing our most popular 8” cheesecakes:
Original Plain - Eli’s Original rich and creamy cheesecake baked on our signature all-butter shortbread cookie crust.
Apple Streusel - Creamy cheesecake baked with fresh Michigan apples and a hint of cinnamon, topped with buttery streusel.
White Chocolate Raspberry - White chocolate cheesecake crowned with a mirror of raspberry puree and white chocolate splashes.
Turtle - Caramel cheesecake topped with more caramel, pecans, and bittersweet chocolate.

Skinny Eli® Cheesecake 7”
A reduced-calorie, no sugar added version of our Original cheesecake, baked on a graham crust. Made with Equal® Sweetener. Just 110 calories and only 3 Weight Watcher® PointsPlus® per slice. In Plain, Chocolate or Key Lime.

Ultimates 8”

5” Cheesecakes
Original Plain Cheesecake
Eli’s Original rich and creamy cheesecake baked on our signature all-butter shortbread cookie crust. Packed in our custom window box.

Strawberry-topped Cheesecake
Eli’s Original cheesecake baked on our signature all-butter shortbread cookie crust, topped with sweet strawberries. No artificial colors or flavors. Packed in our custom window box.

White Chocolate Raspberry Heart
Creamy white chocolate cheesecake topped with a red raspberry mirror, baked in elegant heart-shaped European papers.
**Mini Pies**

**Apple Pie**
Eli’s housemade filling made with fresh Michigan apples and a hint of cinnamon, baked to a golden brown in an all-butter shortbread crust, and sprinkled with coarse sugar.

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

**Cherry Pie**
Our all-butter shortbread crust, filled with tart, juicy Michigan Montmorency cherries and crowned with a sprinkle of coarse sugar.

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

**Dulce de Leche Pie**
Authentic Argentinian dulce de leche caramel fills our all-butter crust, sprinkled with coarse sugar.

**Individual Cheesecakes 3”**

**Original Plain Cheesecake**
Eli’s Original rich and creamy cheesecake made with Madagascar vanilla, baked on our signature all-butter shortbread cookie crust.
Single Serve Desserts

Original Plain Cheesecake - Eli’s rich and creamy cheesecake made with pure Madagascar vanilla, baked on our signature all-butter shortbread cookie crust.

Chocolate Chip Cheesecake - Eli’s Original Plain Cheesecake full of bittersweet chocolate chips, baked on a chocolate cookie crust.

Cookie Cheesecake Made With Oreo® Cookies - Eli’s Original Plain Cheesecake topped with chunks of Oreo® Cookies, baked on an Oreo® Cookie crust.

Strawberry Swirl Cheesecake - Sweet strawberries swirled into Eli’s Original Plain Cheesecake, baked on a shortbread cookie crust.

Tira Mi Su - Eli’s take on the Italian classic. Espresso-soaked cake topped with creamy mousse and a dusting of cocoa.

OREO is a registered trademark of Kraft Foods.

Dippers®

Eli’s Original Plain Cheesecake-on-a-stick, dipped in rich chocolate. Serve frozen. Individually wrapped.
**Cuties**

1" x 1" Desserts

---

**Chocolate Chocolate Swirl Cheesecake**
Rich chocolate cheesecake swirled with deep bittersweet chocolate, on a chocolate crust.

---

**Caramel Flan Swirl Cheesecake**
Creamy, custardy caramel flan cheesecake topped with a buttery caramel swirl.

---

**Raspberry Swirl Cheesecake**
White chocolate cheesecake with a swirl of red raspberry puree, baked on a chocolate crust.

---

**Fudge Brownie**
Eli’s scratch recipe fudge brownie topped with a dusting of cocoa powder.

---

**Raspberry Macaroon Bar**
An all-butter shortbread crust filled with rich coconut custard, topped with red raspberry puree and a white chocolate drizzle.

---

**Pecan Bar**
Crunchy toasted pecans and a traditional custardy sweet filling, baked on top of an all-butter shortbread cookie crust.

---

**7-Layer Bar**
Pecans and bittersweet chocolate chunks smothered with a custardy coconut filling and topped with a crunchy sugar crust.

---

**Original Plain Cheesecake**
Eli’s Original cheesecake, baked on a graham crust. *Also available in a 2"x2" Super Cutie size.*
Salted Caramel Pretzel Bar
Salty pretzels and creamy caramel, topped with a thick slab of rich bittersweet chocolate and baked on our all-butter shortbread cookie crust. Uncut tray.

Vegan Cheesecakes

Vegan Cheesecake...it’s an oxymoron, but we’ve created a vegan dessert so rich and creamy, we couldn’t resist calling it “cheesecake.” Certified vegan by the Vegan Awareness Foundation, Eli’s Vegan Cheesecake contains no animal products or by-products, and is dairy free and egg free.

Belgian Chocolate Cheesecake
Rich chocolate cheesecake made with semi-sweet Belgian chocolate and silken tofu, tops a layer of old-fashioned cocoa cake, finished with a dusting of cocoa.

Carrot Cake Cheesecake
Vanilla cheesecake made with silken tofu tops a layer of scratch-recipe carrot cake, made with pecans, cinnamon, ginger and molasses, topped with a sprinkle of more pecans.