

Eli's®

HOLIDAY DESSERTS



THANKSGIVING

NEW! Pumpkin Tart

A delicious, individually-sized alternative to pumpkin pie! Custardy, lightly-spiced pumpkin pie filling in our all-butter housemade pâte sucrée crust.

36 pack (3 trays of 12)/2.7 oz. **#360806**

Plating Idea: Drizzle a long, rectangular plate with pistachio oil, pistachio pieces and sugared cranberries before plating the tart.



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**



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**



Pecan Tart

A traditional sweet caramel pecan filling topped with a layer of chopped pecans, baked in an all-butter pâte sucrée crust. Delicious served warm!

36 pack (3 trays of 12)/2.4 oz. each **#360805**



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)/1.6 oz. each **#720315**

HOLIDAYS



Peppermint Bark Cheesecake

The perfect holiday dessert! Refreshing peppermint cheesecake topped with a layer of housemade peppermint bark made with white chocolate and bittersweet chocolate, topped with a sprinkle of peppermint candies and baked on a bittersweet chocolate crust.

9"/14 cut/2 pack/56 oz. **#295138**

Pairing Ideas: Serve with a glass of Cabernet Sauvignon or Syrah. Both wines often have secondary notes of mint and/or eucalyptus which come alive when paired with peppermint.



Hot Chocolate Cheesecake made with Gluten Free Ingredients*

Eli's custom blend of milk chocolate cheesecake and flakes of dark chocolate, topped with a lofty crown of vanilla mousse and baked on a dark chocolate crust.

***This product is made in a bakery that uses ingredients that contain gluten. Manufactured on equipment that processes Wheat and Peanuts.**
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 fluffy vanilla mousse with a dusting of red velvet cake crumbs makes this beauty a triple threat.

9"/14 cut/2 pack/61 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. Also available in an uncut tray!

9"/14 cut/2 pack/64 oz. **#412140**

Quarter Sheet/uncut/4 pack/74 oz. **#412016**



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**

WINTER FAVORITES



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"/12 cut/4 pack/56 oz. **#410120** 10"/10 cut/2 pack/90 oz. **#210810**

9"/16 cut/4 pack/56 oz. **#410100** 10"/12 cut/2 pack/90 oz. **#210812**

9"/14 cut/4 pack/56 oz. **#410403** 10"/14 cut/2 pack/90 oz. **#210814**

9"/12 cut/4 pack/62 oz. **#410622**

Plating Idea: 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.

NEW! Chocolate Lava Cake

Eli's version of this blast from the past molten chocolate cake: Moist, old-fashioned chocolate cake, oozing with rich bittersweet chocolate ganache filling.

36 pack (3 trays of 12)/2.75 oz. **#360701**

Plating Idea: Top with peppermint ice cream, crushed candy canes and hot fudge to add a festive holiday touch your customers will love!



Irish Cream Cheesecake

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

10"/14 cut/2 pack/90 oz. **#239901**



NEW! Goopy Butter Cake

Eli's riff on this St. Louis classic: Rich, gooey, buttery cake baked to a golden brown, with a custardy inside and a crackly sugar crust on top.

36 pack (3 trays of 12)/2.9 oz. **#360702**

Warming Instructions

Place frozen Goopy Butter Cake on a parchment-lined sheet pan or silicon baking mat and warm at 350°F in the oven for 10-15 minutes or until center is warm.



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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!

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