



Every season is an opportunity to sell more on-trend desserts and sweet snacks.

Our Seasonal Favorites Program gives you a mouthwatering variety of pies for you all year long along with helpful resources backed by consumer preference insights to fill your calendar with profits.

## Featuring ChefPierre® PIES



### BOSTON Cream Pie

Cream Pie 10" Classic Boston Cream 6ct/33oz

A yellow sponge cake is filled with rich custard filling, topped with decadent dark chocolate fudge icing.



### APPLE Hi-Pie®

Hi-Pie® Premium Pie 10" Pre-Baked Apple 4ct/45oz

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.



### NEW YORK STYLE Cheesecake

New York Style Cheesecake 10" Round Plain Pre-Cut 16-Slice 4ct/71oz

Premium New York style traditional cheesecake on a graham crust.

## Featured CULINARY CONCEPTS

### NEW ORLEANS INSPIRED BANANAS FOSTER PIE BOWL



A yellow sponge cake filled with rich custard filling, topped with decadent dark chocolate fudge icing, caramelized bananas and drizzled with warm caramel sauce.

### SPICY CINNAMON APPLE PIE SHAKE with SALTED CARAMEL CHURRO

Creamy vanilla ice cream blended with an entire slice of Michigan Apple Pie and garnished with a warm cinnamon churro, salted caramel sauce and cinnamon candies. All topped with house-made whipped cream.



### FUNKY MONKEY CHEESECAKE BITES



Create a fun, shareable dessert experience with a flight of cheesecake bites adorned with a sweet and salty topping of peanut butter, banana, bacon and chocolate.

## OPERATOR TOOLS



### FALL Planning Calendar

Make every month an opportunity to sell more pie. We've created this helpful calendar of events, holidays and special occasions and matched them with the perfect pies to celebrate the season.



### TO-GO Solutions

As takeout and delivery grows in popularity, we have the tools to help you plan a profitable to-go program with ease. Click below for resources to help you sell more pies no matter where your customers choose to dine.

