



Individual Gourmet Desserts



Elevated Indulgence. Effortless Execution.



Individual Gourmet Desserts

Premium, chef-inspired desserts—without the labor, time, or inconsistency of scratch baking.



Chef-Quality, Premium Appeal

- Indulgent, layered desserts with upscale presentation
- Designed to meet rising consumer expectations
- Elevates your dessert menu instantly



Ready-to-Serve Convenience

- Pre-portioned, individually plated desserts
- Minimal prep required—thaw and serve
- Reduces labor and back-of-house complexity



Operational Efficiency

- No need for skilled pastry labor
- 365 days frozen shelf life
- Simplifies inventory and operations



Effortless Customization

- Serve as-is or enhance with simple garnishes
- Add sauces, fruit, or plating touches
- Create signature dessert experiences easily

SKU/Product Name/
Description

Units/Case

Pieces/Unit

Individual
Weight

Gross Case
Weight



38905 - Red Velvet Layer Cake

Red velvet cake topped with cream cheese mousse, whipped cream and red velvet cake crumbs

1 Tray

24 Cakes

2.5 oz

5.12 lbs



38906 - Tiramisu Layer Cake

Light and airy sponge cake layered with espresso-flavored mascarpone mousse, whipped cream and cocoa

1 Tray

24 Cakes

2.6 oz

5.36 lbs



08166 - Key Lime Cream Pie

Cookie crumb base with real Key lime mousse, topped with whipped cream and toasted coconut

1 Tray

24 Pies

2.8 oz

5.51 lbs



08167 - Chocolate Peanut Butter Cream Pie

Chocolate crust layered with peanut butter mousse and thick chocolate ganache, loaded with crushed peanut butter cups

1 Tray

24 Pies

3.1 oz

5.96 lbs



FROZEN BAKERY

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