



VAN-LANG FOODS® CLASSIC HORS D'OEUVRES

AUTHENTIC HANDCRAFTED UNIQUE MODERN



Vegetable Spring Roll



Artichoke Beignet



Scallops in Bacon



Coconut Shrimp



Spanakopita



Antipasto Skewer



Mini Crab Cake



Beef Wellington



Chicken Skewer



Beef Kabob



Chicken Quesadilla Cone



Mini Sausage Pizza



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VEGETABLE SPRING ROLL (#101000)

Bean thread, carrots, cabbages, onions, peas eggs are seasoned with Asian spices and hand wrapped in our authentic spring roll skin. Quantity: 200 per case

ARTICHOKE BEIGNET (#361100)

An artichoke heart paired with herbed cream cheese, hand-battered in a panko-parmesan crust. A top-selling product sure to please all. Quantity: 200 per case

SCALLOPS IN BACON (#224400)

Premium scallops, dusted with crunchy bread crumbs, are encircled with lean bacon to impress and delight customers. Quantity: 200 per case

COCONUT SHRIMP (#374000)

Van Lang Foods seasoned butterflied shrimp are lightly battered and rolled into an exciting mixture of sweet coconut flakes and panko bread crumbs. Quantity: 200 per case

SPANAKOPITA (#161100)

A delicious combination of spinach, zesty feta cheese, herbs and spices. A well-known classic that needs no introduction! Quantity: 200 per case

ANTIPASTO SKEWER (#211000)

A refreshing skewer of Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese, and olive. Quantity: 200 per case

DELUXE CRAB CAKE (#256000)

A delightful blend of crabmeat, bread crumbs and spices shaped into quarter-sized cakes. Quantity: 120 per case

BEEF WELLINGTON (#233000)

Van Lang Foods uses only juicy chunks of premium beef in this traditional Wellington hors d'oeuvre. Customers will recognize the quality. Quantity: 200 per case

CHICKEN SATAY (#202000)

Chicken skewer is a healthy appetizer; ours is made with tender, juicy chicken and authentic seasonings. Watch it disappear. Quantity: 200 per case

BEEF SATAY (#203000)

Tender pieces of premium beef are the stars of this delicious skewer. Quantity: 200 per case

CHICKEN QUESADILLA CONE (#302010)

Tender pieces of chicken and vegetables are mixed in perfect proportion with cheeses and spices, presented in an easy-to-handle cone shape. Quantity: 200 per case

MINI SAUSAGE PIZZA (#183300)

Traditional gourmet pizza treat, topped with spicy sausage on a miniature hand tossed crust. A treat that can enjoyed by all. Quantity: 100 per case



VAN-LANG FOODS® SIGNATURE SERIES

AUTHENTIC HANDCRAFTED UNIQUE MODERN



Candied Apple Pork Belly

Shortrib Fig & Bleu

Chicken & Waffles

Shrimp & Grits

Tuxedo Truffles

Honey Sriracha
Chicken Meatball

Patatas Andulucia

Harvest Fruit
& Brie Crostada

Carolina BBQ Pork Biscuit

Green Chile Pork Sope

Ancient Grains Arancini

Tapas Skewer

Greektown Chicken & Eggplant

Bierhaus Sausage & Pretzel

Giardiniera Skewer



VAN-LANG FOODS® SIGNATURE SERIES

AUTHENTIC HANDCRAFTED UNIQUE MODERN

HONEY SRIRACHA CHICKEN MEATBALL (#902003)

Asian chicken meatball boldly seasoned & glazed with sriracha and honey. Quantity: 200 per case.

CANDIED APPLE PORK BELLY (#221001)

Decadent applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze. Quantity: 200 per case.

SHORTRIB FIG & BLEU (#163000)

Beef short rib combined with a fig and onion gastrique, creamy blue cheese mousse in a phyllo cup. Quantity: 200 per case.

CHICKEN & WAFFLES (#212002)

A classic combination of Southern-style buttermilk fried chicken, waffles and a Chipotle honey cream. Quantity: 200 per case.

SHRIMP & GRITS (#254001)

Succulent shrimp, zesty Andouille sausage, and tangy tomato sauce on a Cajun seasoned grit cake topped a green pepper baton. Quantity: 200 per case.

TUXEDO TRUFFLES (#366600)

An assortment of goat cheese grape truffles presented in Black & White Sesame Seeds, Beet Red, Parsley Green, and Original White. Quantity: 200 per case.

PATATAS ANDALUCIA (#553300)

A classic combination of Spanish chorizo, manchego cheese, roasted red bell pepper & peas served in a gemstone potato cup. Quantity: 200 per case.

HARVEST FRUIT & BRIE CROSTADA (#231111)

A rustic blend of apples, apricots, and raisins combined with pepper apple jelly and brie on flaky puff pastry. Quantity: 200 per case.

CAROLINA BBQ PORK BISCUIT (#235000)

Tender braised pork smothered with rich BBQ sauce and topped with a red cabbage slaw. Quantity: 200 per case.

GREEN CHILE PORK SOPE (#255000)

Tender green chile braised pork topped with fire roasted green and red chiles and corn on a sundried tomato sope. Quantity: 200 per case.

ANCIENT GRAINS ARANCINI (#253300)

A crispy blend of wild rice and quinoa encasing aromatic sausage, creamy mozzarella & zesty tomato sauce. Quantity: 200 per case.

TAPAS SKEWER (#213306)

A flavorful combination of seasoned sun-dried tomatoes, green olive, sweet pickled pepper, and Fontina cheese. Quantity: 200 per case.

GREEKTOWN CHICKEN & EGGPLANT (#272000)

Zesty chicken seasoned with garlic and herbs wrapped in tender eggplant and garnished with vibrant red bell pepper. Quantity: 200 per case.

BIERHAUS SAUSAGE & PRETZEL (#213301)

A tangy jalapeno honey mustard glazed sausage skewered with a roasted garlic pretzel and green bell pepper. Quantity: 200 per case.

GIARDINIERA SKEWER (#213307)

A zesty combination of seasoned sun-dried tomatoes, pickled sport pepper, carrot, pimento stuffed olive and Fontina cheese. Quantity: 200 per case.



MODERN LATIN COLLECTION



Mango Margarita Shrimp



Choriqueso Empanada



Guava Chipotle Meatball



Adobo Pineapple Carnitas



Korean Steak Taco



Spicy Street Corn & Crab

SOUTHWESTERN CLASSICS



Quesadilla Cones



Quesadilla Triangles



Empanadas



Burritos & Chimichangas



Fajitas



Southwestern Spring Rolls



Southwest Flatbread



Jalapeno Cream Cheese Crisp



VAN-LANG FOODS® LATIN FLAVORS

AUTHENTIC HANDCRAFTED UNIQUE MODERN

MANGO MARGARITA SHRIMP (#164000)

Margarita marinated shrimp, mango, red bell peppers and cilantro in a crisp tortilla shell.

CHORIQUESO EMPANADA (#313391)

A vibrant combination of chorizo sausage, chihuahua cheese and cilantro spiked with a carrot and jalapeno escabeche in an authentic wheat & corn flour dough.

GUAVA CHIPOTLE MEATBALL (#905004)

A sweet & spicy pork meatball seasoned with sweet guava and smoky chipotle peppers.

ADOBO PINEAPPLE CARNITAS (#495000)

Pork carnitas mixed with a pineapple adobo sauce topped with queso fresco and chopped cilantro on an thin flatbread.

KOREAN STEAK TACO (#343010)

Wok-seared Asian marinated steak topped with a refreshing slaw of cabbage, carrots, cilantro and pickled jalapeno rolled into a tortilla flute.

SPICY STREET CORN & CRAB (#166001)

Succulent crab meat mixed with sweet corn, lime, feta and parmesan cheeses with a pop of cayenne pepper in a flaky phyllo cup.

VEGETABLE QUESADILLA CONE (#301010)

A zesty blend of sweet corn, black beans, cheese and southwest spices presented in a flour tortilla cone.
ALSO AVAILABLE IN TRIANGLE & HALF MOON SHAPE.

CHEESE QUESADILLA CONE (#301110)

Rich and creamy cheeses, and spices are presented in a flour tortilla cone.
ALSO AVAILABLE IN TRIANGLE.

CHICKEN QUESADILLA CONE (#302010)

Flavorful ground chicken, cheese, cilantro and a southwest spice blend presented in a flour tortilla cone.
ALSO AVAILABLE IN TRIANGLE & HALF MOON SHAPE.

BLACK BEAN & VEGETABLE EMPAÑADA (#311101)

A delicious blend of beans, corn, cheese and traditional spices tucked inside our flaky pastry dough.

CHICKEN EMPAÑADA (#312000)

A vibrant mix of ground chicken, olives, raisins and traditional spices tucked inside our flaky pastry dough.

BEEF EMPAÑADA (#313000)

Savory beef is mixed with olives, raisins and spices in our flaky pastry dough.

BLACK BEAN, CHEESE, & ROASTED CORN BURRITO (#331100)

A delicious blend of beans, corn, cheese and traditional spices wrapped in a flour tortilla roll.

BEEF & CHEESE BURRITO (#333000)

Authentically seasoned beef paired with rich cheeses to create an upscale version of a Mexican classic.

CHICKEN CHIMICHANGA (#322000)

Juicy ground chicken, refried beans and authentic spices folded inside a soft flour tortilla. A hearty two-bite hors d'oeuvre.

CHICKEN FAJITA (#342000)

Ground chicken, onions, bell peppers and cilantro combine with southwest spices in a cigar shaped tortilla roll.

SOUTHWEST FLATBREAD (#491100)

A zesty blend of southwest flavors that includes seasoned beans, cilantro, red bell pepper, corn and jalapeno topped with cheddar and mozzarella cheeses.

SOUTHWESTERN BLACK BEAN SPRING ROLL (#103300)

A crispy roll brimming with a delicious filling of chorizo, black beans, cheddar cheese and Southwestern spices.

SOUTHWEST AVOCADO SPRING ROLL (#101001)

A smooth blend of avocado, tomato, onion, and Southwestern spices inside a crispy spring roll skin.

JALAPENO CREAM CHEESE CRISP (#141103)

Jalapeno peppers pack the heat and flavor in this traditional cream cheese filled wonton.

VAN-LANG FOODS® THE GREAT SOUTH

AUTHENTIC HANDCRAFTED UNIQUE MODERN



NEW!

THE GREAT SOUTH



Nashville Hot Chicken



Chicken & Waffles



Creole Crab Cake



Pimento Cheese & Bacon Jam Beignet



Fiery Peach BBQ Brisket

SOUTHERN CLASSICS



Shrimp & Grits



BBQ Pulled Pork Springroll



Crawfish Wonton



Bacon Mac & Cheese Bite



Smokehouse
Chicken & Peach



Pecan Chicken



Andouille Cheese Fritter



Bacon Wrapped Shrimp



Pecan Shrimp



VAN-LANG FOODS® THE GREAT SOUTH

AUTHENTIC HANDCRAFTED UNIQUE MODERN

- NEW!** **NASHVILLE HOT CHICKEN (#492001)** Buttermilk fried chicken glazed with spicy cayenne chili oil paired with a cool dill pickle crema. **Quantity:** 200 per case.
- NEW!** **CHICKEN & WAFFLES (#212002)** A classic combination of Southern-style buttermilk fried chicken, waffles and a chipotle honey cream. **Quantity:** 200 per case.
- NEW!** **CREOLE CRAB CAKE (#256002)** Our classic crab cake with the addition of diced red pepper, green onions and spicy cajun seasoning hand breaded in crisp panko breadcrumbs. **Quantity:** 200 per case.
- NEW!** **PIMENTO CHEESE & BACON JAM BEIGNET (#363311)** Traditional southern pimento cheese paired with our sweet and smoky bacon jam hand breaded in a crunchy beignet. **Quantity:** 200 per case.
- NEW!** **FIERY PEACH BBQ BRISKET (#223006)** Beef brisket drenched in a sweet and tangy peach BBQ sauce, wrapped in Applewood smoked bacon and topped with a fiery pickled jalapeno. **Quantity:** 200 per case.
- SHRIMP & GRITS (#254001)** Succulent shrimp, zesty andouille sausage, and tangy tomato BBQ sauce on a Cajun seasoned grit cake topped a green pepper baton. **Quantity:** 200 per case.
- BBQ PULLED PORK SPRING ROLL (#105003)** Hickory smoked pulled pork mixed with tangy BBQ sauce inside a crispy spring roll. **Quantity:** 200 per case
- CRAWFISH WONTON (#149000)** Tender crawfish paired with chili garlic cream cheese, hand formed into crispy wonton. **Quantity:** 200 per case
- BACON SCALLION MAC & CHEESE BITE (#363305)** Classic macaroni & cheese elevated with crispy bacon and scallions all in a panko-parmesan crust. **Quantity:** 200 per case
- SMOKEHOUSE CHICKEN & PEACH SKEWER (#212004)** Hand-cut chicken thigh spiced with an authentic BBQ dry-rub paired with sweet peaches on a knotted bamboo skewer. **Quantity:** 200 per case
- PECAN CRUSTED CHICKEN TENDER (#372021)** A southern inspired juicy chicken tender lightly battered and rolled in pecans. **Quantity:** 200 per case
- ANDOUILLE & CHEESE FRITTER (#363307)** Smoky andouille sausage & creamy cheddar cheese coated in a parmesan panko blend. **Quantity:** 200 per case
- BACON WRAPPED SHRIMP (#224021)** Premium whole shrimp wrapped in decadent crispy bacon. **Quantity:** 200 per case
- PECAN CRUSTED SHRIMP (#374021)** Whole shrimp lightly-battered and crusted in crunchy pecans. A perfect pairing of these two Southern staples. **Quantity:** 200 per case



VAN-LANG FOODS® NEW AMERICAN

AUTHENTIC HANDCRAFTED UNIQUE MODERN



NEW! Mediterranean
Cauliflower Pizzette



NEW! Truffle Honey
Charcuterie



NEW! Modern BLT



NEW! Black Pepper Bacon
Brussel Sprouts



Smoked Almond Date in Bacon



Herbed Goat & Olive Bite



Saltimbocca Bite



Truffle Mushroom
Risotto in Phyllo



Fig & Bleu Cheese Flatbread



Bleu Cheese Stuffed Date



Truffle Mac & Cheese



VAN-LANG FOODS® NEW AMERICAN

AUTHENTIC HANDCRAFTED UNIQUE MODERN

MEDITERRANEAN CAULIFLOWER PIZZETTE (#181108)

A mini cauliflower and three-cheese pizzette crust topped with slow roasted tomato, Kalamata olive and artichoke heart. Quantity: 200/case.

TRUFFLE HONEY CHARCUTERIE (#217700)

The essence of a charcuterie platter in one delicious bite. Aged white cheddar cheese, prosciutto, candied fig and apricot sit atop a toast point dotted with decadent truffle honey. Quantity: 200/case.

MODERN BLT (#973300)

A modern take on a culinary classic— sweet and smoky bacon jam paired with roasted tomatoes and crisp kale on a parmesan herb puff. Quantity: 200/case.

BLACK PEPPER BACON BRUSSELS SPROUTS (#221003)

Tender brussel sprouts marinated in honey and balsamic vinegar wrapped in applewood smoked black pepper and brown sugar crusted bacon. Quantity: 200/case.

SMOKED ALMOND DATES IN BACON (#226606)

Sweet dates stuffed with chopped smoked almonds wrapped in bacon on a bamboo paddle skewer. Quantity: 200/case.

HERBED CHEESE & OLIVE BITE (#361107)

Rough chopped Kalamata + manzanilla olives mixed with herbed goat cheese and coated in a crunchy panko + parmesan crust. Quantity: 200/case.

SALTIMBOCCA BITES (#222051)

Thinly sliced prosciutto wrapped around tender chunks of garlic + herb marinated chicken displayed on a knotted bamboo skewer. Quantity: 200/case.

TRUFFLE MUSHROOM RISOTTO PHYLLO (#161055)

A savory blend of truffle scented mushroom + parmesan risotto tucked inside a bite sized phyllo dough bundle. Quantity: 200/case.

FIG & BLEU CHEESE FLATBREAD (#491101)

An indulgent bite combining bleu cheese, sweet fig jam + green onion atop a chewy flatbread. Quantity: 200/case.

BLEU CHEESE STUFFED DATES (#211001)

A sweet and savory blend of imported date stuffed with creamy bleu cheese. Quantity: 200/case.

TRUFFLE MAC & CHEESE (#361109)

An upscale version of a comfort food classic—the decadent creaminess of macaroni + cheese blended with white truffle oil encased in crisp panko breadcrumbs. Quantity: 200/case.



Coconut Curry Puff



Polynesian Pork Wonton



Chinese Sausage Sticky Rice



Spicy Orange Duck Dumpling



Ginger Chicken Dumpling



Bao Buns
Flavors: BBQ Pork & Tofu Mushroom



Lady's Purse



Potstickers
Flavors: Vegetable, Chicken, Shrimp,
Pork, Shrimp & Pork, Beef



Shao Mai
Flavors: Vegetable, Chicken, Shrimp,
Pork, Shrimp & Pork, Beef



VAN-LANG FOODS®

DIM SUM

AUTHENTIC HANDCRAFTED UNIQUE MODERN

COCONUT CURRY BEEF PUFF (#233006)

Creamy coconut & massamum curry beef are perfect complements in this baked pastry puff. BAKE

POLYNESIAN PORK WONTON (#435001)

Minced ginger, pineapple, and a touch of sriracha adds a slight kick & a hint of sweetness to this pork dumping.

CHINESE SAUSAGE STICKY RICE (#363302)

Indulge in this unique take on fried rice filled with authentic Chinese sausage. FRY

SPICY ORANGE DUCK DUMPLING (#447001)

Braised duck, napa cabbage & scallions in a sweet & spicy hoisin marinade.

GINGER CHICKEN DUMPLING (#122005)

Ground chicken seasoned with ginger, scallions & sesame oil in this uniquely folded dumpling.

TOFU & MUSHROOM BAO BUN (#601000)

Crimini & woodear mushrooms paired with firm tofu in this delicious vegetarian bao.

BBQ PORK BAO BUN (#605040)

A traditional pillowy white semi-sweet steamed bun filled with pork char siu.

LADY'S PURSE (#152000)

An elegant gyoza purse filled with lean ground chicken, onions, green peppers & sundried tomatoes hand-tied with a scallion ribbon.

PREMIUM VEGETABLE POTSTICKER (#441000)

Traditional hand-pleated dumplings filled with mushrooms, tofu, spinach, cabbage, onions, water chestnut & carrots.

PREMIUM CHICKEN POTSTICKER (#442000)

Traditional hand-pleated dumplings filled with chicken thigh meat, water chestnut, onions, carrots.

PREMIUM SHRIMP POTSTICKER (#444000)

Traditional hand-pleated dumplings filled with hearty shrimp and a touch of vegetables including water chestnuts & scallions.

PREMIUM PORK POTSTICKER (#445000)

Ground pork, water chestnuts, onions, peas.

PREMIUM VEGETABLE SHAO MAI (#431000)

Traditional open-faced dumplings filled with mushrooms, tofu, spinach, cabbage, onions, water chestnut & carrots.

PREMIUM CHICKEN SHAO MAI (#432000)

Traditional open-faced dumplings filled with chicken thigh meat, water chestnut, onions, carrots.

PREMIUM SHRIMP SHAO MAI (#434000)

Traditional open-faced dumplings with filled with rough chopped shrimp, water chestnuts and scallions.

CLASSIC VEGETABLE SHAO MAI (#131000)

Traditional open-faced dumplings with a balanced mix of cabbage, water chestnuts, peas, carrots and onions.

CLASSIC SHRIMP SHAO MAI (#134000)

Traditional open-faced dumplings with a balanced mix of shrimp and assorted vegetables including water chestnuts, peas, and carrots.

VAN-LANG FOODS® THAW & SERVE

AUTHENTIC HANDCRAFTED UNIQUE MODERN



Balsamic Tomato Jam Crostini



Peruvian Pepper & Artichoke Crostini



Chai Spiced Goat Cheese & Fruit Crostini



Antipasto Skewer



Salmon Spiral Skewer



Cilantro Pineapple Shrimp Skewer



Blue Cheese Mousse Stuffed Date



Tapas Skewer



Tuxedo Truffles



Gardiniera Skewer



VAN-LANG FOODS® THAW & SERVE

AUTHENTIC HANDCRAFTED UNIQUE MODERN

BALSAMIC TOMATO JAM CROSTINI (#971100)

Honey balsamic tomato jam, black pepper mousse, and onion crisps on a savory crostini.

Quantity: .35 oz. piece, 200 per case

PERUVIAN PEPPER & ARTICHOKE CROSTINI (#971101)

Tangy Peruvian sweetie drop pepper, artichoke, and an herb pesto cream on a savory crostini.

Quantity: .35 oz. piece, 200 per case

CHAI SPICED GOAT CHEESE & FRUIT CROSTINI (#971102)

Fragrant chai spiced goat cheese, date, apricot and scallion on a savory crostini.

Quantity: .35 oz. piece, 200 per case

ANTIPASTO SKEWER (#211000)

A refreshing skewer of Italian-marinated sun-dried tomato, tangy artichoke, mozzarella, and Kalamata olive. Quantity: .80 oz. piece, 200 per case

SALMON SPIRAL SKEWER (#211003)

A classic combination of smoked salmon, capers, and herbed cream cheese on a knotted bamboo skewer. Quantity: .60 oz., 200 per case

CILANTRO PINEAPPLE SHRIMP SKEWER (#211002)

A beautiful presentation of shrimp and pineapple with a sweet cilantro citrus glaze.

Quantity: 0.5 oz. piece, 200 per case

BLUE CHEESE MOUSSE STUFFED DATE (#211001)

A sweet and savory combination of pitted dates piped with a creamy blue cheese mousse.

Quantity: 0.4 oz. piece, 200 per case

TAPAS SKEWER (#213306)

A flavorful combination of Peruvian peppers, Spanish green olive, seasoned sundried tomato, and Fontina cheese. Quantity: .35 oz. piece, 200 per case

TUXEDO TRUFFLES (#366600)

An assortment of goat cheese grape truffles presented in Black & White Sesame Seeds, Beet Red, Parsley Green, and Original White. Quantity: .60 oz. piece, 200 per case

GIARDINIERA SKEWER (#213307)

A zesty combination of pickled sport pepper, carrot, pimento stuffed olive, seasoned sundried tomatoes, and Mozzarella cheese. Quantity: .50 oz. piece, 200 per case



VAN-LANG FOODS®

VEGETARIAN PRODUCTS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Spinach & Goat Cheese Pizza



Wild Mushroom Tart



Spanakopita



Raspberry
Phyllo Purse



Artichoke Beignet



Spinach & Cheese
Stuffed Mushroom



Vegetable Samosa



Vegetable Quesadilla Cone



Antipasto Skewer



VAN-LANG FOODS®

VEGETARIAN PRODUCTS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

Van Lang Item #	Item Description
181101	Spinach & Goat Cheese Pizza
191003	Mushroom Tart
161100	Spanakopita
241106	Brie & Raspberry Phyllo Purse
361100	Artichoke Beignet
171100	Spinach & Cheese Stuffed Mushroom
351000	Vegetable Samosa
301010	Vegetable Quesadilla Cone
211000	Antipasto Skewer
101001	Avocado Springroll
141100	Spinach & Brie Wonton
141103	Jalapeno Cream Cheese Wonton
151100	Goat Cheese & Sun-dried Tomato Lady's Purse
161016	Spinach Artichoke Bite
161101	Goat Cheese & Sun Dried Tomato Phyllo Triangle
161102	Feta & Sun Dried Tomato Phyllo Triangle
161103	Wild Mushroom Phyllo Triangle
161111	Spanakopita Roll
161116	Baked Brie & Raspberry Bite
181000	Mini Gourmet Vegetable Pizza
181100	Mini Gourmet Cheese Pizza
181102	Blue Cheese & Fig Pizza
181103	Sun-Dried Tomato & Cheese Mini Gourmet Pizza
191001	Quiche Florentine
211001	Blue Cheese Mousse Stuffed Date Skewer
211166	Dried Fruit & Cheese Skewer
231000	Spinach Pesto Puff
231001	Broccoli Cheese Puff
231002	Wild Mushroom Puff
231003	Cheddar Cheese Puffs
231005	Portobello Cheese Puff
231100	Brie En Croute - Apricot
231101	Raspberry Brie En Croute
231107	Cheese Straw
231111	Harvest Fruit & Brie Crostada
241100	Brie & Cashew in Phyllo Purse

Van Lang Item #	Item Description
241101	Goat Cheese & Sundried Tomato Phyllo Purse
241102	Wild Mushroom Phyllo Purse
241800	Vegan Ratatouille Star
241801	Vegan Mediterranean Phyllo Purse
251000	Caribbean Risotto Cake
301000	Vegetable Quesadilla
301100	Cheese Quesadilla Half-Moon
301110	Cheese Quesadilla Cone
311001	Vegetable Empanada
311100	Mushroom Empanada
331100	Black Bean, Cheese & Roasted Corn Burrito
331130	Cheese & Red Pepper Breakfast Burrito
331131	Apple & Brie Breakfast Wrap
331170	Egg & Cheese Breakfast Burrito
331171	Egg, Cheese, Onion, & Peppers Breakfast Burrito
331611	Florentine & Feta Breakfast Wrap
361001	Vegetable Tempura
361101	Breaded Stuffed Mushroom
361107	Herbed Cheese & Olive Bite
491100	Southwest Flatbread
491101	Fig & Blue Cheese Flatbread
901000	Vegan Meatless Meatball
511000	Sundried Tomato & Pesto in Phyllo Cup
511001	Spinach & Feta Cheese in Phyllo Cup
511002	Artichoke & Herb Cheese in Phyllo Cup
511003	Three-cheese Broccoli & Cauliflower in Phyllo Cup
511004	Creamed Corn in Phyllo Cup
511005	Wild Mushroom in Phyllo Cup
501001	Eggplant Vegetarian Entrée
501002	Florentine & Feta Entrée
501003	Grilled Vegetables Vegan Entrée
501004	Mushroom & Tomato Vegan Entrée
501006	Spiced Chickpea & Zucchini Phyllo Star (Vegan)

HORS D'OEUVRES



Vegan Ratatouille Puff Star



Caribbean Risotto Cake



Vegan Mediterranean
Phyllo Purse



Vegetable Tempura



Vegan Meatless Meatball

ENTREES



Grilled Vegetables
Vegan Entree



Spiced Chickpea & Zucchini
Phyllo Star Vegan Entree



Mushroom & Sun-Dried Tomato
Vegan Entree



VAN-LANG FOODS®

VEGAN PRODUCTS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

HORS D'OEUVRES

VEGAN RATATOUILLE PUFF STAR (#241800) An attractive presentation of puff pastry dough filled with eggplant, squash, zucchini, mushroom, bell pepper and onion in a zesty herbed red sauce. Quantity: 0.8 oz, 200/case Preparation Method: Bake from frozen in 350-400F oven for 12-15 minutes or until filling temperature reaches 165F.

CARIBBEAN RISOTTO CAKE (#251000) A tropical blend of coconut infused risotto, mango, pineapple, cilantro and lemongrass hand formed into cakes and breaded in panko and coconut. Vegan. Quantity: 1 oz., 200/case. Preparation Method: Deep fry from frozen in 350F oil for 3-5 minutes until golden brown.

VEGAN MEDITERRANEAN PHYLLO PURSE (#241801) Mediterranean-inspired spices flavor sun-dried tomato, Kalamata olive and artichoke heart inside a phyllo purse. Quantity: 0.8 oz, 200/case Preparation Method: Bake from frozen in 350-400F oven for 12-15 minutes or until filling temperature reaches 165F.

VEGETABLE TEMPURA (#361001) Zucchini, mushroom, carrot, onions and assorted fresh vegetables are coated in a perfectly seasoned batter and then deep fried by Van Lang. Just heat through as instructed for delicious, easy tempura. Quantity: 1 oz. pieces, 200 per case (2 packs of 100) Preparation Method: Deep fry from frozen in 350F oil until golden brown or bake from frozen in 400F oven until golden brown or heated through.

VEGAN MEATLESS MEATBALL (#901000) Van Lang's version of the meatball- vegetarian style! Celery, panko, and seasonings deliver the taste to satisfy all; created for use with your favorite sauce. Quantity: 1 oz., 200/case Preparation: Deep fry for 2-3 minutes in 350F oil.

ENTREES

GRILLED VEGETABLES VEGAN ENTREE (#501003) Zucchini, squash, bell pepper, sun-dried tomato and mushroom, Italian seasoning inside a flaky puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake in 350 °F oven for 15-17 minutes or until filling temperature reaches 165 degrees F.

SPICED CHICKPEA & ZUCCHINI PHYLLO STAR (VEGAN ENTRÉE) (#501006) Hearty chickpeas, chopped zucchini and spinach simmered in a rich tomato sauce accented with garam masala, cumin, ginger & coriander and hand folded into an elegant entrée sized phyllo star. VEGAN. Quantity: 5 oz., 27/case. Preparation Method: Bake from frozen in 375-400F oven for 15-20 minutes or until heated through.

MUSHROOM & SUN-DRIED TOMATO VEGAN ENTREE (#501004) Portobello, shitake and assorted mushrooms sautéed in white wine, sherry and sun-dried tomato in puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake in 350°F oven for 15-17 minutes or until filling temperature reaches 165 degrees F.

VAN-LANG FOODS® WINE PAIRINGS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Tuxedo Truffles



Harvest Fruit & Brie Crostada



Artichoke Beignet



Spinach & Goat Cheese Pizza



Fig & Blue Cheese
Flatbread



Goat Cheese Phyllo Purse



Spinach & Artichoke Bite



Cheese Straw



Portobello Mushroom Puff



VAN-LANG FOODS®

WINE PAIRINGS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

TUXEDO TRUFFLES (#366600) An assortment of goat cheese grape truffles presented in Black & White Sesame Seeds, Beet Red, Parsley Green, and Original White. **Quantity:** .75 oz. piece, 200 per case **Preparation Method:** Let product come to room temperature before serving.

HARVEST FRUIT & BRIE CROSTADA (#231111) A rustic blend of apples, apricots, and raisins combined with pepper apple jelly and brie on flaky puff pastry. **Quantity:** .75 oz. piece, 200 per case **Preparation Method:** Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.

ARTICHOKE BEIGNET (#361100) Quartered artichoke heart topped with rich and herbed cream cheese, coated in a light batter, then rolled in a mixture of bread crumbs and Parmesan cheese. **Quantity:** 1-1.5 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and heated through.

SPINACH & GOAT CHEESE MINI GOURMET PIZZA (#181101) Spinach and zesty goat cheese bring their unique flavors to this amazing pizza option. **Quantity:** 1.5 oz. pieces, 100 per case (5 trays of 20) **Preparation Method:** Bake from frozen in 400°F oven until crust is crispy and filling is heated through.

FIG & BLUE CHEESE FLATBREAD (#491101) An indulgent bite combining blue cheese, sweet imported fig preserve and green onion. **Quantity:** 0.8 oz., 200 per case **Preparation Method:** Bake from frozen in 375°F oven for 7-10 minutes or until warmed through.

GOAT CHEESE & SUNDRIED TOMATO PHYLLO PURSE (#241101) Van Lang presents zesty goat cheese, herbs and spices wrapped in a dramatic phyllo purse. **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

SPINACH ARTICHOKE BITE (#161016) The classic appetizer dip-now in a bite size form! Van Lang Foods signature recipe includes spinach, artichokes, garlic and our special blend of cheeses all served in a crispy phyllo shell. **Quantity:** 0.5 oz., 200 per case **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

CHEESE STRAW (#231107) Heavenly bites of cheddar and parmesan cheeses in a flaky puff pastry. **Quantity:** .75 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

PORTOBELLO CHEESE PUFF (#231005) Assorted wild mushrooms, goat cheese and spices inside a flaky pastry puff. **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.



VAN-LANG FOODS® CRAFT BEER PAIRINGS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Bierhaus Sausage & Pretzel



Shortrib Fig & Bleu



Candied Apple Pork Belly



Pecan Crusted Chicken Tender



Cuban Cigar



Chinese Sausage Sticky Rice



Andouille Cheese Fritter



Italian Flatini



Peking Duck Roll



VAN-LANG FOODS® CRAFT BEER PAIRINGS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

BIERHAUS SAUSAGE & PRETZEL (#213301) A tangy jalapeno honey mustard glazed sausage skewered with a roasted garlic pretzel and green bell pepper. **Quantity:** .50 oz. piece, 200 per case. **Preparation Method:** Bake from frozen in 375-400°F oven for 3-4 minutes, or until temperature reaches 165°F.

SHORTRIB FIG & BLEU (#163000) Beef short rib combined with a fig and onion gastrique, creamy blue cheese mousse in a phyllo cup. **Quantity:** 1 oz. piece, 200 per case **Preparation Method:** Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.

CANDIED APPLE PORK BELLY (#221001) Decadent applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze. **Quantity:** .50 oz. piece, 200 per case **Preparation Method:** Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.

PECAN CRUSTED CHICKEN TENDER (#372021) Seasoned chicken tender, lightly battered and rolled in pecans and crunchy bread crumbs. A pecan delight! **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

CUBAN CIGAR SPRING ROLL (#105002) The traditional flavors of a Cuban sandwich wrapped in our crispy spring roll skin- ham, pork, Swiss, mustard and tangy dill pickles. **Quantity:** .75 oz., 200 per case. (4 x 50) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

CHINESE SAUSAGE STICKY RICE (#363302) Indulge in this unique take on fried rice filled with authentic Chinese sausage. **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

ANDOUILLE & CHEESE FRITTER (#363307) Spicy andouille sausage & creamy cheddar cheese coated in a parmesan panko blend. **Quantity:** .75 oz., 200 per case **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

SPICY ITALIAN FLATBREAD SANDWICH (#480003) Ham, salami, pepperoni, and mozzarella cheese pack this sandwich with flavors – Giardiniera peppers pack the heat! **Quantity:** 1 oz., 200 per case **Preparation Method:** Bake from frozen in 375°F oven for 7-10 minutes or until warmed through.

PEKING DUCK ROLL (#107000) Van Lang marinates and roasts duck breast, then combines it with leafy Napa cabbage, julienned green onions, Asian herbs and spices inside a thin and crispy spring roll skin. **Quantity:** 1 oz. pieces, 200 per case (2 packs of 100) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.



VAN-LANG FOODS®

LATE NIGHT BITES

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Andouille Cheese Fritter



Buffalo Chicken Spring Roll



Sausage Pizza



Frank N Blanket



Cheeseburger Puff



Bacon & Cheese Mini Potato Skin



Honey Sriracha
Chicken Meatball



Cuban Cigar



Breaded Stuffed Mushroom



VAN-LANG FOODS®

LATE NIGHT BITES

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

ANDOUILLE & CHEESE FRITTER (#363307) Spicy andouille sausage & creamy cheddar cheese coated in a parmesan panko blend. **Quantity:** .75 oz., 200 per case **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

BUFFALO CHICKEN SPRING ROLL (#102001) Minced chicken, buffalo sauce, carrots, julienne celery and spices pack powerful flavor and heat in a crispy spring roll skin. **Quantity:** 1 oz. pieces, 200 per case (2 packs of 100) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

SAUSAGE MINI GOURMET PIZZA (#183300) Traditional gourmet pizza treat, topped with spicy sausage on a miniature hand tossed crust. A treat that can enjoyed by all. **Quantity:** 1.5 oz. pieces, 100 per case (5 trays of 20) **Preparation Method:** Bake from frozen in 400°F oven until crust is crispy and filling temperature reaches 165°F.

FRANK 'N BLANKET (#233300) Tasty all-beef frank wrapped with flaky puff pastry. Van Lang has perfected this timeless American treat. **Quantity:** 1 oz. pieces, 200 per case. **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and temperature reaches 165°F.

CHEESEBURGER PUFF (#233305) Have it your way with this tasty burger delight! Ground beef, American cheese, and the works—mustard, ketchup, onion, pickle, relish, neatly tucked in puff pastry. **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and temperature reaches 165°F.

MOZZARELLA POTATO SKIN (#551005) An appetizer everyone grabs for! Mozzarella, cheddar, and parmesan cheese inside a mini new potato skin, topped with bacon and scallions. **Quantity:** 1 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Bake from frozen in 400°F oven for 7-10 minutes or until temperature reaches 165°F.

HONEY SRIRACHA CHICKEN MEATBALL (#902003) Asian chicken meatball boldly seasoned & glazed with sriracha and honey. **Quantity:** 1 oz. piece, 200 per case **Preparation Method:** Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.

CUBAN CIGAR SPRING ROLL (#105002) The traditional flavors of a Cuban sandwich wrapped in our crispy spring roll skin- ham, pork, Swiss, mustard and tangy dill pickles. **Quantity:** .75 oz., 200 per case. (4 x 50) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and temperature reaches 165°F.

BREADED STUFFED MUSHROOM (#361101) Whole mushrooms topped with rich, creamy Boursin-style cheese, coated in a light batter, then rolled in a mixture of panko and Parmesan cheese. **Quantity:** 1-1.5 oz. pieces, 200 per case (5 trays of 40) **Preparation Method:** Deep fry from frozen in 350°F oil for 3-5 minutes or until golden brown and heated through.



VAN-LANG FOODS® BREAKFAST & BRUNCH

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Apple & Brie Breakfast Wrap



Southwestern Ham
& Cheese Breakfast Wrap



Egg & Cheese
Breakfast Burrito



Florentine & Feta Breakfast
Wrap



Asparagus & Asiago
Phyllo Roll



Assorted Quiche



Baked Brie & Raspberry Bite



Harvest Fruit & Brie Crostada



VAN-LANG FOODS®

BREAKFAST & BRUNCH

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

APPLE & BRIE BREAKFAST WRAP (#331131) Fire-roasted fuji apples paired with cinnamon and a double cream brie make for a delicious gourmet wrap. Quantity: 3 oz., 100 per case Preparation Method: Bake from frozen in 350°F oven for 10-15 minutes or until heated through.

SOUTHWESTERN HAM & CHEESE BREAKFAST WRAP (#333030) Sliced ham, scrambled eggs, assorted cheeses, vegetables and spices combined for a hearty gourmet wrap. Quantity: 3 oz., 100 per case Preparation Method: Bake from frozen in 350°F oven for 10-15 minutes or until filling temperature reaches 165°F.

EGG & CHEESE BREAKFAST BURRITO (#331170) Start your day with Monterey Jack cheese and eggs seasoned and wrapped in a whole wheat tortilla. Quantity: 7 oz. piece, 50 per case Preparation Method: Bake from frozen in 350°F oven for 10-15 minutes or until heated through.

FLORENTINE & FETA BREAKFAST WRAP (#331611) Spinach, zesty feta cheese, herbs and spices create a classic filling for this tasty gourmet wrap. Quantity: 3 oz., 100 per case Preparation Method: Bake from frozen in 350°F oven for 10-15 minutes or until heated through.

ASPARAGUS & ASIAGO PHYLLO ROLL (#161107) Asparagus is layered with asiago cheese and spices, gently rolled in Phyllo with a parmesan-panko crust. Quantity: 1 oz. pieces, 200 per case (5 trays of 40) Preparation: Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

ASSORTED QUICHE (#191000) Four favorites; Quiche Florentine ~ Swiss cheese with spinach, Quiche Lorraine ~ a blend of cheeses with bacon; Monterey ~ pepper jack, cheddar, and Monterey cheeses; and Mushroom ~ Swiss cheese, mushrooms, and Madeira wine. Quantity: 1 oz. pieces, 200 per case Preparation Method: Bake from frozen in 350°F oven for 8-10 minutes or until golden brown and heated through.

BAKED BRIE & RASPBERRY BITE (#161116) The traditional flavors of a baked brie appetizer served in a mini crispy phyllo shell. Our imported brie blends perfectly with sweet & tart raspberry preserves and is topped with a splash of green scallions. Quantity: 0.5 oz., 200 per case Preparation Method: Bake from frozen in 375-400°F oven for 10-15 minutes or until golden brown and heated through.

HARVEST FRUIT & BRIE CROSTADA (#231111) A rustic blend of apples, apricots, and raisins combined with pepper apple jelly and brie on flaky puff pastry. Quantity: .75 oz. piece, 200 per case Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.



VAN-LANG FOODS® PLATED APPETIZERS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Vegetable Spring Roll



Wild Mushroom Phyllo Purse



Beef, Green Pepper &
Mushroom Kabob



Spanakopita



Crab Cakes



Buffalo Chicken Spring Roll



Chicken Quesadilla



Chicken Egg Roll



Florentine & Feta Breakfast Wrap



VAN-LANG FOODS®

PLATED APPETIZERS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

Van Lang Item #	Item Description	Unit Weight	Case Count
101030	Vegetable Spring Roll	3oz	100
102041	Buffalo Chicken Spring Roll	4oz	100
161140	Spanakopita	4oz	50
213040	Beef, Green Pepper & Mushroom Kabob	4oz	60
241030	Wild Mushroom Phyllo Purse	3oz	50
256040	Supreme Blend Crab Cake	4oz	50
302000	Chicken Quesadilla	3oz	68
331611	Florentine & Feta Breakfast Wrap	3oz	100
102030	Chicken Spring Roll	3oz	100
111030	Vegetable Egg Roll	3oz	100
114530	Shrimp & Pork Egg Roll	3oz	100
161131	Mushroom Phyllo Triangle	3oz	100
202031	Chicken Skewer-Unseasoned	3oz	100
205041	Pork Skewer-No Seasoning	4oz	100
212040	Chicken, Onion, Green & Red Pepper Kabob	4oz	60
213030	Beef, Green Pepper & Mushroom Kabob	3oz	100
215540	Lamb, Onion, Green & Red Pepper Kabob	4oz	60
256030	Supreme Blend Crab Cake	3oz	100
301000	Vegetable Quesadilla	3oz	68
311390	Vegetable Empanada - Authentic Skin	3oz	100
331131	Apple & Brie Breakfast Wrap	3oz	100
411030	Vegetable Kabob	3oz	100
503040	Beef Wellington	4oz	50
605043	Bao Roll	3oz	100



Grilled Vegetables (Vegan)
Wild Mushroom & Sundried Tomatoes (Vegan)
Florentine & Feta
Chicken Wellington
Beef Wellington



Spiced Chickpea & Zucchini Phyllo Star



VAN-LANG FOODS®

ENTREES

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

FLORENTINE & FETA VEGETARIAN ENTREE (#501002) Leafy spinach and imported feta cheese makes for a hearty filling inside a flaky puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake from frozen in 375-400°F oven for 15-20 minutes or until heated through.

GRILLED VEGETABLES VEGAN ENTREE (#501003) Zucchini, squash, bell pepper, sun-dried tomato and mushroom, Italian seasoning inside a flaky puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake from frozen in 375-400°F oven for 15-20 minutes or until heated through.

MUSHROOM & SUN-DRIED TOMATO VEGAN ENTREE (#501004) Portobello, shitake and assorted mushrooms sautéed in white wine, sherry and sun-dried tomato in puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake from frozen in 375-400°F oven for 15-20 minutes or until heated through.

CHICKEN WELLINGTON ENTREE (#502000) Juicy chicken tenders, sautéed onions and a white wine mushroom duxelle with seasonings blend inside a puff pastry shell for a great entrée offering. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake from frozen in 375F-400°F oven for 15-20 minutes or until filling temperature reaches 165°F.

BEEF WELLINGTON ENTREE (#503000) Generous portion of beef tenderloin, sautéed onions, and a red wine mushroom duxelle with seasonings, are tucked in a flaky puff pastry shell. Quantity: 6 oz. pieces, 36 per case (4 trays of 9) Preparation Method: Bake from frozen in 375F-400°F oven for 15-20 minutes or until filling temperature reaches 165°F.

SPICED CHICKPEA & ZUCCHINI PHYLLO STAR (VEGAN ENTRÉE) (#501006) Hearty chickpeas, chopped zucchini and spinach simmered in a rich tomato sauce accented with garam masala, cumin, ginger & coriander and hand folded into an elegant entrée sized phyllo star. VEGAN. Quantity: 5 oz. piece, 27 per case Preparation Method: Bake from frozen in 375-400°F oven for 15-20 minutes or until heated through.



VAN-LANG FOODS® DISTINCTIVE DESSERTS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS



Mini Cheesecake Variety



Mini Pie Variety



Mini Cake Variety



Mini Cupcake Variety



Mini Cheesecake, Pie, Cake Packaging



Mini Cupcake Packaging



VAN-LANG FOODS®
DISTINCTIVE DESSERTS

AUTHENTIC HANDCRAFTED QUALITY INGREDIENTS BOLD FLAVORS

MINI CHEESECAKES VARIETY (#621000)

Decadent, all natural, mini cheesecake wedges offered in New York Plain, Chocolate Marble & Strawberry Swirl.

Quantity: .75 oz., 112 per case

Preparation Method: Thaw in cooler for approximately 2 hours and serve at room temperature.

MINI CAKES VARIETY (#623000)

Rich, moist mini cake wedges in Red Velvet, Baby Carrot & Double Fudge.

Quantity: .75 oz., 112 per case

Preparation Method: Thaw in cooler for approximately 2 hours and serve at room temperature.

MINI PIES VARIETY (#625000)

All natural mini pie wedges with classic fillings of Dutch Apple, Traverse City Cherry & Blueberry Crumble.

Quantity: .75 oz., 112 per case Preparation Method: Thaw in cooler for approximately 2 hours and serve at room temperature.

MINI CUPCAKE VARIETY (#627000)

Fun-sized cupcakes available in Red Velvet, Banana & Chocolate Mocha.

Quantity: .75 oz., 72 per case

Preparation Method: Thaw in cooler for approximately 2 hours and serve at room temperature.

CARAMEL APPLE STRUDEL (#650002)

Spiced fire-roasted Fuji apples and rich caramel tucked inside flaky pastry puff and dusted with cinnamon and brown sugar. Quantity: 0.8 oz., 200 per case

Preparation Method: Bake from frozen in 375-400F oven for 10-15 minutes or until golden brown and heated through.