



T: 01226 274333 F: 01226 757393

Cortonwood Drive, Brampton, Barnsley, S73 0UF



PETE'S DESSERT RANGE

total food solutions for caterers

Easty Creates...



Delicious Quality Cakes...

PETE'S DESSERTS

Quality, handmade products...

I would like to introduce you to our new range of desserts from Pete's Patisserie.

We have taken great care in selecting the best ingredients to produce a superb range of handmade artisan desserts that we feel will enhance any menu with their quality appearance and flavour. Our new range has the versatility to grace restaurant, conference & banqueting menu's right across the hospitality sector.

Within our new range are three sizes, Individual, Midi & Signatures giving you the flexibility on price and choice that is vital. Included within the range are traditional favourites, Classics with a twist and superb flavour combinations with the wow factor.

With our expert team of patissier's Pete's Patisserie offers both originality, affordability but above all quality.

CONTENTS

Pete's Patisserie



- Cheesecake	03
- Torte & Delice	06
- Tarts & Traditional	07
- Midi & Signatures	08

Petes Traditional Steamed Puddings

- Individual	05
--------------	----

Pete's Handmade Cakes

- Pre-cut	09
-----------	----

Pete's Bistro

- Whole	10
- Profiteroles	



Signatures ~ Midi ~ Individual



Pre-Cut

00.00 Nett Priced

Delicious Quality Cakes...

PETE'S PATISSERIE

Individual Cheesecakes



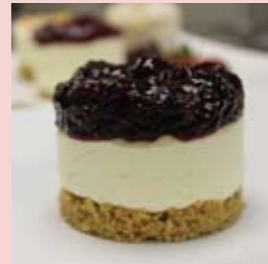
		Case Size	Unit Size	Case Price	Portion Price
DABP16	Apple & Blackberry Cheesecake Crumble <i>A crunchy biscuit base housing smooth vanilla cheesecake infused with bramley apples and blackberries. Topped with a layer of crunchy golden crumb.</i>	16	1ptn	20.75	1.29
DBTP16	Baileys & Toffee Cheesecake <i>Rich Irish cream infused cheesecake stippled with a caramel sauce on a crispy all butter biscuit crumb base. Finished with dark chocolate curls, butterscotch sauce and mixed nuts.</i>	16	1ptn	20.75	1.29
DBCP16	Blackberry Cheesecake <i>A creamy vanilla cheesecake sat upon a crunchy layer of all butter biscuit crumbs. Topped with a layer of rich blackberries.</i>	16	1ptn	20.75	1.29
DBBP16	Blueberry Cheesecake <i>Rich cream cheese on a biscuit base finished with a tangy blueberry fruit topping.</i>	16	1ptn	20.75	1.29
DCTP16	Chocolate Toblerone Cheesecake <i>Caramel crunch pieces set in rich dark chocolate triangle set on a chocolate sponge base finished with a thin layer of chocolate ganache topped of with a chunk of the iconic Toblerone.</i>	16	1ptn	20.75	1.29
DIWC20	Fruits Forest White Chocolate Cheesecake <i>A white chocolate cream cheese centre set on an all butter biscuit base topped with a woodland fruit compot.</i>	16	1ptn	20.75	1.29
DMCP16	Mango Cheesecake <i>A butter biscuit base with a rich creamy cheesecake topped with chunks of mango and mango syrup.</i>	16	1ptn	20.75	1.29
DSCP16	Strawberry & Champagne Vanilla Cheesecake <i>Rich creamy vanilla cream cheese set on a butter biscuit base infused with strawberry compote then topped with a strawberry glaze.</i>	16	1ptn	20.75	1.29
DIPC20	Vanilla Cheesecake <i>Vanilla flavoured cream cheese set on a butter biscuit base and topped with white icing sugar.</i>	16	1ptn	20.75	1.29
DWCP16	White Chocolate & Cranberry Cheesecake <i>Vanilla Cheesecake studded with cranberries topped with white chocolate curls.</i>	16	1ptn	20.75	1.29
DIBP16	Vanilla Baked Cheesecake <i>Made from a traditional German recipe using cream cheese and double cream set on a butter biscuit base then slow baked to give a real rustic look and taste.</i>	16	1ptn	20.75	1.29



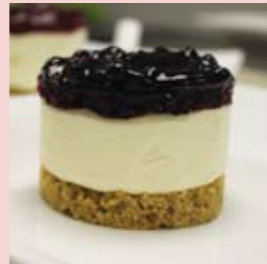
DABP16 Apple & Black Cheesecake Crumble



DBTP16 Baileys & Toffee Cheesecake



DBCP16 Blackberry Cheesecake



DBBP16 Blueberry Cheesecake



DCTP16 Chocolate Toblerone Cheesecake



DIWC20 Fruits Forest White Chocolate Cheesecake



DMCP16 Mango Cheesecake



DSCP16 Strawberry & Champagne Vanilla Cheesecake



DIPC20 Vanilla Cheesecake



DIBP16 Baked Cheesecake



DWCP16 White Chocolate & Cranberry Cheesecake

handled with care...

Delicious Quality Cakes...

PETE'S PATISSERIE

Individual Puddings



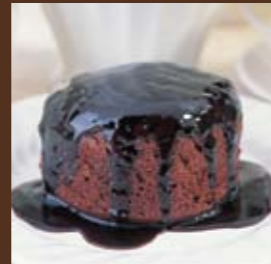
		Case Size	Unit Size	Case Price	Portion Price
DABP17	Apricot Bread & Butter Pudding Brandy soaked apricots set in our special bread custard mix giving a twist on this classic dessert.	16	1ptn	20.75	1.29
DBBP18	Bread & Butter Puddings Old english custard baked with chunks of bread, cinnamon and raisins.	18	1ptn	17.99	0.99
DCCR12	Chocolate Chip Sponge A chocoholics dream, steaming chocolate flavoured pudding laced with chocolate chips covered in a rich chocolate flavoured sauce.	12	1ptn	10.89	0.91
DTSR12	Golden Syrup Sponge A firm family favourite, lashings of golden syrup cascading over a melt in the mouth traditional steamed syrup pudding.	12	1ptn	10.89	0.91
DLSR12	Lemon Sponge Pudding A light lemon sponge with lashings of tangy Lemon curd.	12	1ptn	10.89	0.91
DSTR00	Sticky Toffee Sticky toffee heaven awaits you in this fabulous dessert, a rich toffee flavoured steamed pudding heaped with sticky gooey toffee sauce.	12	1ptn	10.89	0.91
DSDR12	Spotted Dick Moist vanilla sponge studded with currents.	12	1ptn	10.89	0.91
DSJR12	Strawberry Jam Melt in the mouth steamed sponge pudding topped with lashings of fruity strawberry jam.	12	1ptn	10.89	0.91
DSFC12	Summer Pudding Fruit soaked bread encasing rich woodland fruits in their own syrup.	18	1ptn	17.99	0.99



DABP17 Apricot Bread & Butter Pudding



DBBP18 Bread & Butter Puddings



DCCR12 Chocolate Chip Sponge



DTSR12 Golden Syrup Sponge



DLSR12 Lemon Sponge Pudding



DSTR00 Sticky Toffee



DSDR12 Spotted Dick



DSJR12 Strawberry Jam



DSFC12 Summer Pudding

Delicious Quality Cakes...

PETE'S PATISSERIE

Individual Torte & Delice



		Case Size	Unit Size	Case Price	Portion Price
DCDP16	Cassis Delice A light cassis mousse set on a chocolate sponge, topped with a blackcurrant fruit topping.	16	1ptn	20.75	1.29
DCBP16	Chocolate Blood Orange Torte Teardrop Rich chocolate orange truffle, set on a chocolate sponge base, topped with a light blood orange mousse with an apricot glaze.	16	1ptn	20.75	1.29
DLIC20	Lemon & Lime Bavaois A light lemon and lime mousse set on a vanilla sponge base topped with a lemon glaze.	16	1ptn	20.75	1.29
DLBP16	Lemon Meringue Bavaois A light lemon mousse set on a vanilla jaconde sponge encasing meringue sugar syrup topped with lemon glaze.	16	1ptn	20.75	1.29
DRDP16	Raspberry Delice A light raspberry mousse studded with raspberry pieces set on a vanilla sponge topped with a raspberry glaze.	16	1ptn	20.75	1.29
DRMP16	Raspberry Mirrior A light raspberry mousse studded with raspberry pieces set on a vanilla sponge topped with a raspberry glaze.	16	1ptn	20.75	1.29
DSVC20	Strawberries with Cream A light strawberry mousse encasing a strawberry compot topped with fresh cream and a strawberry.	16	1ptn	20.75	1.29
DITC20	Tiramisu Torte Italian soaked liquer sponge fingers with rich cream cheese dusted with dark cocoa.	16	1ptn	20.75	1.29
DVPP16	Vanilla Panacotta Rich vanilla panacotta ideally accompanied with forest berries.	16	1ptn	19.15	1.19
DKKP16	Kit Kat Kruch A twist on this ever popular chocolate bar, rich dark chocolate infused with caramel crunch pieces set on a chocolate sponge base topped with snapped finger of KitKat and dusted with cocoa.	16	1ptn	20.75	1.29



DCDP16 Cassis Delice



DCBP16 Chocolate Blood Orange Torte



DLIC20 Lemon & Lime Bavaois



DLBP16 Lemon Meringue Bavaois



DRDP16 Raspberry Delice



DRMP16 Raspberry Mirrior



DSVC20 Strawberries with Cream



DVPP16 Vanilla Panacotta



DITC20 Tiramisu Torte



DKKP16 Kit Kat Kruch

Delicious Quality Cakes...

PETE'S PATISSERIE

Individual Tarts & Traditional



		Case Size	Unit Size	Case Price	Portion Price
DBFP16	Black Forest Gateau Light chocolate and blackcurrant mousse set on a Kirsch soaked sponge topped with cream and a black cherry compot.	16	1ptn	20.75	1.29
DBPP15	Blackberry & Pear Crumble Tart Blackberries and pears set in a pastry case topped with an all butter crumble and baked.	15	1ptn	19.35	1.29
DCIP16	Chocolate Indulgence Rich dark chocolate set on a chocolate sponge base, finished with pieces of mars, snickers and dim bars, drizzled with toffee sauce.	16	1ptn	22.35	1.39
DCCP16	Chocolate Cherry Trifle Sherry soaked chocolate sponge, with a crème anglaise and rich fruit compot, topped with fresh cream and dark chocolate curls.	16	1ptn	19.15	1.19
DCOP16	Chocolate & Orange Fudge Truffle Dark chocolate orange fudge, encasing pieces of fudge topped with fudge shavings.	16	1ptn	20.75	1.29
DCMP16	Choc Malteser Truffle Gateau Rich dark chocolate encasing mini malt balls topped with a chocolate ganache and finished with a malteser.	16	1ptn	20.75	1.29
DESP16	English Sherry Trifle Sherry soaked vanilla sponge, with a crème anglaise and rich fruit compot, topped with fresh cream and dark chocolate curls.	16	1ptn	19.15	1.19
DFTP15	Fruit Tart Crème patisserie set in a sweet pastry case topped with glazed woodland fruit.	15	1ptn	17.99	1.19
DTCC20	Duo of Chocolate Rich dark chocolate set on a chocolate sponge base topped with creamy white chocolate and dark chocolate curls.	16	1ptn	20.75	1.29
DDRC20	Dark Chocolate Truffle Rich dark belgian chocolate set on a moist chocolate sponge base, dusted with cocoa.	16	1ptn	20.75	1.29
DICC16	Tarte au Citron Creamy lemon custard tart, encased in a sweet pastry case topped with a tangy lemon glaze.	15	1ptn	17.99	1.19
DCHP15	White & Dark Chocolate Heaven Rich white and dark chocolate set in a sweet pastry case.	15	1ptn	17.99	1.19



DBFP16 Black Forest Gateau



DBPP15 Blackberry & Pear Crumble Tart



DCIP16 Chocolate Indulgence



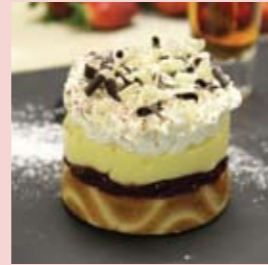
DCCP16 Chocolate Cherry Trifle



DCOP16 Chocolate & Orange Fudge Truffle



DCMP16 Choc Malteser Truffle Gateau



DESP16 English Sherry Trifle



DFTP15 Fruit Tart



DTCC20 Duo of Chocolate



DDRC20 Dark Chocolate Truffle



DICC16 Tarte au Citron



DCHP15 White & Dark Chocolate Heaven

Delicious Quality Cakes...

PETE'S PATISSERIE

Midi's & Signatures



		Case Size	Unit Size	Case Price	Portion Price
DSTP75	Trio of Chocolate 3 classic chocolate desserts Chocolate maltese - Rich dark chocolate encasing mini malt balls with a chocolate ganache. White chocolate torte - Rich creamy white chocolate sat on a vanilla sponge finished with a white icing. Chocolate blood orange torte - Dark chocolate blood orange truffle topped with a light blood orange mousse and glazed.	75	1ptn	36.99	0.49
DADP25	Midi After Dinner Mint Crunch Mint chocolate set on a chocolate sponge base, topped with crispy mini mint crunch.	25	1ptn	24.89	0.99
DBCP25	Midi Blackcurrant Cheesecake Full fat cream cheese sat on a biscuit base finished with a rich blackcurrant fruit topping.	25	1ptn	24.89	0.99
DCPT25	Midi Chocolate Trash Rich dark chocolate set on a chocolate sponge base, finished with pieces of mars, snickers and daim bars and drizzled with toffee sauce.	25	1ptn	24.89	0.99
DHBP25	Midi Honeycombe & Banana Truffle Rich banana flavoured chocolate truffle topped with honeycombe pieces set on a chocolate sponge base.	25	1ptn	24.89	0.99
DSCP25	Midi Strawberry & Clotted Cream Cheesecake Full fat cream infused with clotted cream set on a butter biscuit base, topped with strawberries and dusted with white icing sugar.	25	1ptn	24.89	0.99
DTLP25	Midi Tangy Lemon Torte Layers of moist sponge sandwiching cream cheese topped with a layer of tangy lemon curd.	25	1ptn	24.89	0.99
DCCP25	Midi White Chocolate & Champagne Torte Rich white chocolate laced with champagne set on a moist vanilla sponge dusted with icing sugar.	25	1ptn	24.89	0.99
DCRP25	Midi White Chocolate & Raspberry Rich white chocolate infused with raspberry pieces sat on a vanilla sponge base dusted with white icing sugar.	25	1ptn	24.89	0.99



DSTP75 Signatures Trio of Chocolate



DADP25 Midi After Dinner Mint Crunch



DBCP25 Midi Blackcurrant Cheesecake



DCPT25 Midi Chocolate Trash



DHBP25 Midi Honeycombe & Banana Truff



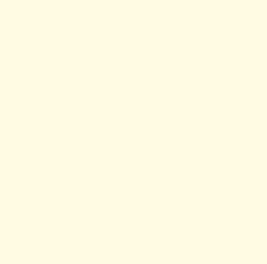
DSCP25 Midi Straw & Clotted Cream Cheesecake



DTLP25 Midi Tangy Lemon Torte



DCCP25 Midi White Chocolate & Champagne Torte



DCRP25 Midi White Chocolate & Raspberry

Delicious Quality Cakes...

PETES HANDMADE CAKES



		Case Size	Unit Size	Case Price	Portion Price
DBCP14	Buttercream & Strawberry Jam Sponge <i>Moist melt in the mouth Victoria sponge, sandwiched with buttercream & a generous smothering of really fruity strawberry jam, topped off with even more buttercream.</i>	1	14ptn	14.38	1.03
DCCP14	Carrot Cake <i>American "style" carrot cake, packed full of grated carrots, pineapple and coconut, filled with our fabulous American style frosting, then topped with even more frosting and a good handful of chopped walnuts.</i>	1	14ptn	14.38	1.03
DCBP14	Chocolate Buttercream Cake <i>A rich dark moist chocolate cake layered with chocolate buttercream then topped with more chocolate buttercream and a good covering of milk chocolate flavour shavings.</i>	1	14ptn	14.38	1.03
DLBP14	Lemon Buttercream Cake <i>A fabulous zesty, lip smacking moist lemon sponge cake, filled with a layer of lemon butter icing & a generous smothering of lemon curd. Topped off with more lemon butter icing.</i>	1	14ptn	14.38	1.03
DSTP14	Sticky Toffee Cake <i>The stickiest gooiest toffee flavoured pudding cake you have ever tasted, laced with chezy dates, topped with sticky toffee flavour glaze & a good handful of chopped walnuts.</i>	1	14ptn	14.67	1.05
DVFS10	Victorian Fruit Cake <i>A rich fruit cake made to a Victorian recipe, containing currants, saltanas, fruit peel, cherries, nuts, mixed spice & gently baked until golden brown.</i>	1	14ptn	14.38	1.03
DCFC16	Chocolate Fudge Cake Pre-cut <i>Moist chocolate sponge layered & covered in thick chocolate fudge fondant.</i>	1	16ptn	13.60	0.85



DBCP14 Buttercream & Strawberry Jam Sponge



DCCP14 Carrot Cake



DCBP14 Chocolate Buttercream Cake



DLBP14 Lemon Buttercream Cake



DSTP14 Sticky Toffee Cake



DVFS10 Victorian Fruit Cake



DCFC16 Chocolate Fudge Cake

Delicious Quality Cakes...

PETE'S BISTRO RANGE

		Case Size	Unit Size	Case Price	Portion Price
DAPS14	Traditional Bramley Apple Pie <i>A rich sweet shortcrust pastry case packed with crunchy Bramley apples and topped with pastry, dusted with sugar and baked in the traditional way until golden brown.</i>	1	14ptn	15.49	1.11
DCAW14	Caramel Apple Pie <i>A delicious shortcrust pastry case filled with apples & a rich creamy custard, topped with crunchy crumble heaped with more caramel fudge.</i>	1	14ptn	13.76	0.98
DPRP72	Profiteroles with Chocolate Sauce <i>Light Choux pastry encasing fresh cream, to be served with hot chocolate sauce.</i>	3	24	17.99	0.25
DLMS16	Lemon Meringue <i>Traditional butter crust pastry with set lemon filling & home-made style meringue top.</i>	1	14ptn	14.88	1.06



DAPS14 Traditional Bramley Apple Pie



DCAW14 Caramel Apple Pie



DPRP72 Profiteroles with Chocolate Sauce



DLMS16 Lemon Meringue



PETE'S WHOLE DESSERTS

		Case Size	Unit Size	Case Price	Portion Price
Terrines & Tarts					
DCTP20	Chocolate Terrine <i>Embossed chocolate jaconde sponge encasing a rich belgian chocolate truffle and dusted with dark cocoa.</i>	2	10ptn	17.39	0.86
DSCP20	Strawberry & Champagne Terrine <i>Vanilla embossed jaconde sponge encasing a champagne and strawberry mousse dusted with white icing sugar.</i>	2	10ptn	17.39	0.86
DTCS16	Tarte au Citron <i>Creamy lemon custard tart, encased in a sweet pastry case topped with a tangy lemon glaze.</i>	1	16ptn	13.99	0.87



DSCP20 Strawberry & Champagne Terrine



DCTP20 Chocolate Terrine



DTCS16 Tarte au Citron