

CHOCOLATE TRUFFLE MINI WAVE

Dark Chocolate Brownie Cake layered with White Chocolate Ganache, Dark Chocolate Truffle Ganache, and Dark Chocolate Mousse, topped with Dark Chocolate Glacage

Product ID: 10067851

Case Count: 88 – 1”x 2” Mini Wave

HANDLING INSTRUCTIONS:

For optimal results, defrost cakes in refrigerator overnight. Then, separate and individually plate the cakes. Because of the delicate mousse layers, we recommend individually plating, decorating, and serving each piece with a fork. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.



CHOCOLATE PEANUT BUTTER PRETZEL MINI WAVE

Alternating Dark Chocolate Brownie Cake layered with Peanut Butter Mousse and “Pretzel Pearls,” topped with Dark Chocolate Glacage

Product ID: 10067799

Case Count: 88 – 1”x 2” Mini Wave

HANDLING INSTRUCTIONS:

For optimal results, defrost cakes in refrigerator overnight. Then, separate and individually plate the cakes. Because of the delicate mousse layers, we recommend individually plating, decorating, and serving each piece with a fork. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.



VALENCIA ORANGE MINI WAVE

Alternating layers of Orange Mascarpone Mousse, Biscuit Cuilliere brushed with Blood Orange Syrup, featuring White Chocolate Mousse, and topped with an Orange Curd

Product ID: 10067800

Case Count: 88 – 1”x 2” Mini Wave

HANDLING INSTRUCTIONS:

For optimal results, defrost cakes in refrigerator overnight. Then, separate and individually plate the cakes. Because of the delicate mousse layers, we recommend individually plating, decorating, and serving each piece with a fork. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.



LEMON BLUEBERRY MINI WAVE

Alternating layers of Blueberry Mascarpone Mousse and Biscuit Cuilliere Sponge Cake brushed with Blueberry Syrup, topped with a Lemon White Chocolate Mousse, and finished with a Lemon Curd

Product ID: 10067861

Case Count: 88 – 1”x 2” Mini Wave

HANDLING INSTRUCTIONS:

For optimal results, defrost cakes in refrigerator overnight. Then, separate and individually plate the cakes. Because of the delicate mousse layers, we recommend individually plating, decorating, and serving each piece with a fork. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.



CHENEY BROTHERS ESTATE

TO REQUEST A SAMPLE BOX CONTACT:

SEAN HAZARIE

REGIONAL ACCOUNT MANAGER

HORIZON FOOD BROKERS

954-494-7896

SEAN@HORIZONFOODBROKERS.COM

PAUL LORRAIN

EXECUTIVE CHEF SALES

CHEF'S COMMISSARY

407-617-4513

PLORRAIN@CHEFSCOMMISSARY.COM

Cheney  Brothers

Established 1925

Distributed exclusively by

Cheney Brothers, Inc.

Riviera Beach, FL 33404

www.cheneybrothers.com

BACON WRAPPED BEEF & BLUE CHEESE MEATBALL

Seasoned Ground Beef and Blue Cheese wrapped with Applewood Smoked Bacon

Product ID: 10067848

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on wire rack in a preheated 350°F convection oven for 8-10 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers. *Cooking times may vary based on equipment characteristics



BOURSIN STUFFED ARTICHOKE

Hand-Breaded Artichoke stuffed with Boursin Cheese

Product ID: 10067850

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350-375°F oil until golden brown. Place partially fried artichokes on paper-lined sheet pan and continue to bake in a preheated 350°F convection oven for 5-7 minutes or until filling is hot. Let rest 10-15 minutes before service. Discard all leftovers. *Cooking times may vary based on equipment characteristics



MINI BEEF WELLINGTON

Beef Tenderloin and Mushroom Duxelles wrapped in a flaky Puff Pastry

Product ID: 10067849

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers. *Cooking times may vary based on equipment characteristics



CUBAN SPRING ROLL

Roasted Pork, Ham, Swiss Cheese, Dill Pickles and Mustard Sauce wrapped in a Spring Roll Skin

Product ID: 10067847

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 375-400°F oil for 7-12 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers. *Cooking times may vary based on equipment characteristics



SMOKED CHICKEN WITH LEEK IN PUFF PASTRY

Smoked Chicken, Braised Leek, Garlic and Herb Boursin Cheese wrapped in flaky Puff Pastry

Product ID: 10067846

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on paper-lined sheet pan in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers. *Cooking times may vary based on equipment characteristics



CHICKEN QUESADILLA

Sautéed Chicken, Peppers, Onions, Garlic, and Lime-Chipotle Crème stuffed in a Tortilla Cornucopia

Product ID: 10067845

Case Count: 100

HANDLING & COOKING INSTRUCTIONS:

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 375-400°F convection oven for 10-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers. *Cooking times may vary based on equipment characteristics

