

FALL IN LOVE WITH OUR COOKIES

Our cookie dough is based on traditional homemade recipes, over 35 years of production experience and made with high quality ingredients.

WHY HOLIDAY COOKIES?

- Cookies are the **FASTEST GROWING DESSERT** on menus due to flavour versatility and portability.
- Our assortment includes **TOP FLAVOURS** that can be paired to make perfect desserts.
- **34% OF CANADIANS** would consider ordering a dessert or cookie bar (baked good) if offered at a restaurant or other foodservice concept.

MENU IDEAS



1 Plant-Based Pumpkin
Chocolate Chip Cookie
¼ Cup (50 ml)
Mandarin Oranges
1 Tbsp (15 ml)
Chocolate Drizzle




1 Ginger Molasses Cookie
¼ Cup (50 ml) Rice Pudding
Drizzle with Molasses



1 Caramel Apple
Cookie
¼ Cup (50 ml)
Canned Sliced
Apples



1 Caramel Apple Cookie
¼ Cup (50 ml) Vanilla
Ice Cream

GFS Code	Sysco SUPC	Description	Pack Size
1135000	8051738	White Chocolate Cranberry Shortbread 1oz	28g x 256 (1oz)
3353005	5580784	Ginger Molasses 2oz	56g x 128 (2oz)
1733028	231423	Triple Chocolate Chunk 1.5oz	42g x 168 (1.5oz)
1116476	401489	Oatmeal Cranberry Walnut 1.5oz	42g x 168 (1.5oz)
1258758	3045816	Plant-Based Pumpkin Chocolate Chip 1.5oz 	42g x 168 (1.5oz)
1444410	7212078	Caramel Apple 1.5oz	42g x 168 (1.5oz)
1443860	N/A	Cinnamon Sugar 1.5oz	42g x 168 (1.5oz)

Please contact us:
C er lia Canada Bakery LP

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CELEBRATE THE HOLIDAYS WITH OUR COOKIES

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MENU IDEAS



1 White Chocolate Cranberry Shortbread Cookie
 ¼ Cup (50 ml) Vanilla Ice Cream
 1 Tbsp (15 ml) Cranberry Sauce




1 Ginger Molasses Cookie
 ¼ Cup (50 ml) Mandarin Oranges



1 White Chocolate Cranberry Shortbread Cookie
 ¼ Cup (50 ml) Vanilla Pudding
 Top with Shaved Dark Chocolate



1 Caramel Apple Cookie
 ½ Cup (125 ml) Eggnog

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