

YSCO is importing some of Europe's most sumptuous flavors in a variety of delicious pastry products made especially for foodservice.

Savory baked goods from Belgium. Delicate sweet Gaufrettes from France. Crisp Breadsticks from Italy. And the subtle flavor of Carr's crackers from England.

All of which come from the world's finest bakeries and pastry shops to you.

Under the watchful eye of skilled craftsmen adhering to SYSCO's exacting specifications, Supreme Pastries are baked from the finest ingredients...then placed in specially designed packaging to protect their delicate texture and flavors during shipping.

Fully-baked and ready to use, SYSCO Supreme gives you just the right amount needed for each day or function.

MINI HORS D'OEUVRE PASTRIES

SYSCO Imports offer a wide array of shapes, sizes and styles of savory mini hors d'oeuvre pastries. Designed specifically for canapé and hors d'oeuvres, Supreme Mini Pastries have a "handmade" appearance to enhance your most elegant presentations.

MINI BOUCHÉES

Supreme Mini Bouchées are prepared from flaky puff pastry baked light and crisp. The perfect light pastry for hot or cold hors d'oeuvres. Approximately 1.5" round and .75" high.

MINI SEASHELLS

Fill this crisp, light scallop-shaped pastry with the bounties of the sea. Shrimp, lobster and crab can grace this pastry to make it a seafarer's delight.

Approximately 2" across and 3/8" deep.

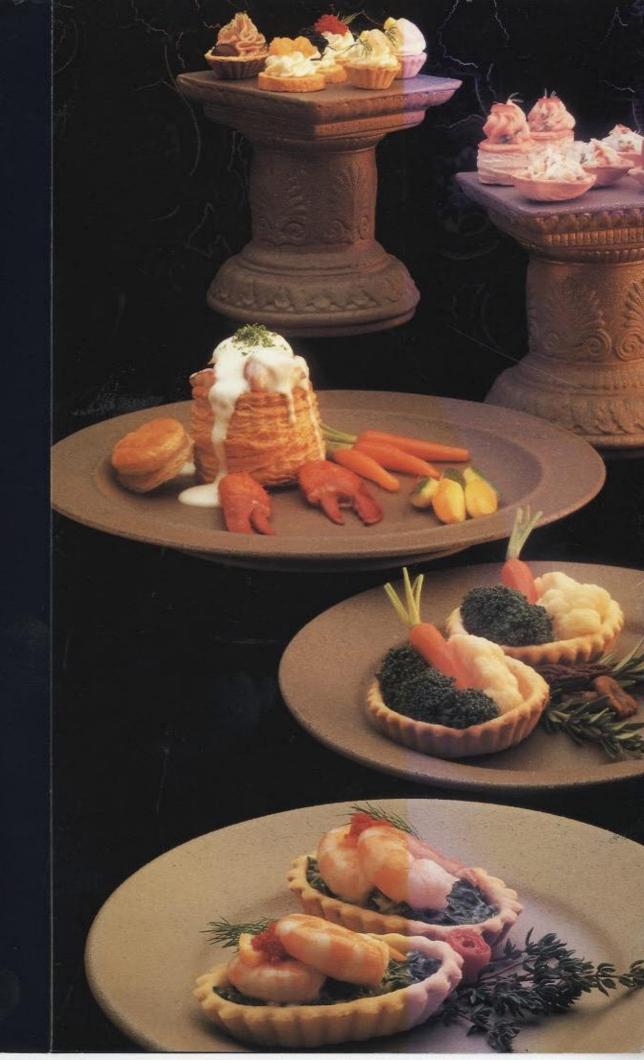
MINI SQUARES

Add a new dimension to your hors d'ocuvre presentation with Supreme Mini Squares. This geometric shape with a decorative fluted bottom provides added variety to your tasty offerings.

Approximately 1.5" square and .25" deep.

MINI BARQUETTES

A smaller, delicate version of our full-size Barquettes. The Supreme Mini Barquette is in a classic "boat" shape which provides an excellent vessel for your favorite fillings. Approximately 2.75" long 1 3/8" across and 3/8" deep.







GAUFRETTES AND LADY FINGERS

SYSCO Supreme Gaufrettes and Lady Fingers are light, flaky, subtly sweet wafers and cookies imported from France. SYSCO Imperial are domestically produced. Delicate and delicious, they're specially packaged and sealed to protect against breakage and insure freshness.

GAUFRETTE SUZANNE

This specialty Gaufrette, prepared from chocolate and vanilla doughs, is rolled, swirled and filled with a Hazelnut chocolate filling. Excellent alone, with other dessert items or after dinner accompaniments.

GAUFRETTE ROLLED

Supreme Rolled Gaufrettes are prepared from the same delicate pastry used for the Fan Wafers. The thin, flaky, layered pastry is rolled and baked. The wafer is lightly sweetened and has a delicate butter vanilla flavor.

GAUFRETTE FAN WAFER

These delicate, thin fan-shaped wafers are lightly sweetened with a very flaky texture, subtle flavor, and a very distinctive crunch. Supreme Gaufrette Fan Wafers are also known as "Eventail Dentelles" or "Gaufrette Eventails".

PIROULINE CHOCOLATE GAUFRETTE

Piroulines are a domestic version of the famous French Gaufrettes. Chocolate flavored, they are a light, crispy cookie. The Pirouline is excellent in fruit baskets, with coffee or on a cookie tray. Packaged two wafers to a cello package.

LADY FINGERS

From France, SYSCO imports Lady Fingers, lightly sweet and crispy cookies in a long finger-shape. Fully prepared and ready to use, they are also called "Champagne Biscuits" or "Boudoir".



CANAPÉ SHELLS

Supreme Canapé Shells are prepared from a light, crust pastry designed to stay firm with moist fillings. Made especially for canapé preparations, your imagination is the only limit with SYSCO Supreme Canapé Shells.

Approximately 1.5" in diameter and 3/8" high.

MINI TOASTS

Supreme Mini Toasts are a versatile product.

Available in Round or Square, this delicate, crispy toast is baked crisp and has a flavor similar to a Rusk.

Mini Toasts make excellent canape bases; however, they can be served with cheese, pates or anywhere you would use a cracker.

Approximately, round: 1.25" diameter; square: 1.25" width

FULL-SIZED PASTRIES

SYSCO imports these traditional sizes and shapes of baked items from Belgium, fully baked, ready to use. Prepared in the same time-honored fashion as they have been for years.

BARQUETTES

The classical boat shape of this pastry is finished with a decorative scalloped edge. The perfect size to fill with an upscale vegetable arrangement, filling hot and cold appetizers, or portioning individual items on a buffet line.

Approximately 3.5" by 2" in size.

VOL AU VENT

Expertly prepared from delicate puff pastry dough, Supreme Vol Au Vents are light, flaky and crisp. The Vol Au Vent lends its elegance to any presentation from appetizers and luncheon items to entrees. Designed with a removable top to reserve for garnish or topping your presentation.

Approximately 3" in diameter, 2" high.

CROUSTADES

The Supreme Croustade is a round shallow tartshaped pastry shell that is extremely versatile. Its decorative scalloped edge and flaky texture make it perfect for hot or cold appetizers and large hors d'oeuvres.

Approximately 3" in diameter.