



ifiGOURMET Headquarters

Serving all U.S. states except California and Reno, Nevada.

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ifiGOURMET West

Serving California and Reno, Nevada.

- **888.882.7288**

IcEscape Petit Gâteau

These labor-savers come frozen and individually wrapped - ready in no time for any event. Delicious and beautiful, these desserts can be served in a number of ways to fit your budget and event needs. All IcEscape Petit Gâteau are frozen before shipping, frozen when shipped, and should be kept frozen upon delivery.

DEFROSTING INSTRUCTIONS: Remove acetate ring from Petit Gâteau while still frozen. Thaw under refrigeration 2-3 hours prior to service (41-46°F/5-8°C) and use within 48 hours. Do not re-freeze thawed product.



760202

Red Fruits White Chocolate Petit Gâteau

60 ct • 3.88 oz ea • 2.7" x 1.6" An exquisite blend of seven different berries in a red fruit cheesecake-style mousse on top of genoise sponge, topped with red fruit and white chocolate ganache and white chocolate chips.



760203

Signature Belgian Chocolate Petit Gâteau

A harmonious and indulgent combination of dark and milk chocolate mousses with rich dark chocolate brownie pieces inside. Base of rich chocolate genoise. Topped with dark chocolate ganache and roasted cocoa nibs.

60 ct • 4.45 oz ea • 2.7" x 1.8"



760204

Hazelnut Praline Petit Gâteau

60 ct • 4.45 oz ea • 2.7" x 1.8"

A layer of chocolate genoise is the base for dark chocolate mousse and hazelnut praline mousse layers with roasted caramelized hazelnut pieces to add a complex bite. Topped with a rich semi-dark chocolate ganache and roasted hazelnut.



760205

Caramel Macchiato Petit Gâteau

60 ct • 4.45 oz ea • 2.7" x 1.8" Base of a chocolate ganache with a vanilla cheesecake with roasted cacao nibs and a rich mocha mousse. Topped with a rich dairy-forward caramel ganache and chocolate coffee bean decor.





Level 1: Simplicity

Defrost Petit Gâteau according to our instructions and serve as-is or on a dessert board. Perfect for the bakery case.





Level 2: Elegance

Enhance your Petit Gâteau with chocolate decor atop a rosette of chantilly cream. Use for catering events and buffets.





Level 3: Luxury

Elevate your level 2 Petit Gâteau by plating with dessert sauce and an ice cream quenelle. Wow your guests at any plated meal.

IcEscape Layered Cake Strips

IcEscape Layered Cake Strips are conveniently packed 2 strips per tray for ease of storage - defrost at your own pace. You decide your portion sizes, simply cut, serve and satisfy! Elevate your presentation with fresh fruit or other profit maximizing garnish. Layered Cake Strips are frozen before shipping, frozen when shipped, and should be kept frozen upon delivery.

DEFROSTING INSTRUCTIONS: Cut while still frozen, then thaw under refrigeration for 2 hours prior to service. If thawing at room temperature, use within 5 hours.



Cutting Guide

Scan or click here to view the guide to cutting 2 to 24 pieces per IcEscape Layer Cake Strip.



Lemon Raspberry Layered Cake Strip

8 strips • 11in x 3.75" per strip Bright lemon mousseline atop layers of airy raspberry mousse, a layer of raspberry jam, and sponge cake. Topped with white chocolate yellow curls. A thin layer of white chocolate coats the bottom for moisture resistance.

Vegetarian, Trans-fat-free, Nut-free, **Kosher Dairy**



Vegan Strawberry Shortcake Layered Cake Strip

8 strips • 11in x 3.75" per strip Vegan vanilla cake, light and fresh strawberry mousse with a thin layer of strawberry jam and finished with a dusting of powdered sugar. A thin glaze coats the bottom for moisture resistance.

Vegetarian, Vegan, Non-dairy, Trans-fat-free, Nut-free, Kosher Dairy



Vegan Choco Lovers Layered Cake Strip

8 strips • 11in x 3.75" per strip Dense vegan devil's food cake alternating with vegan chocolate mousse, topped with a vegan chocolate ganache. A thin layer of dark chocolate coats the bottom for moisture resistance.

Vegetarian, Vegan, Non-dairy, Trans-fat-free, Nut-free, Kosher Dairy





Level 1: Simplicity

Defrost Layered Cake Strip according to our instructions, slice and serve as-is or on a dessert board. Perfect for the bakery case.





Level 2: Elegance

Enhance your Layered Cake Strip with fresh fruit or chocolate decor atop a rosette of chantilly cream. Use for catering events and buffets.





Level 3: Luxury

Elevate your level 2 layered cake strip slice by plating with dessert sauce and an ice cream quenelle. Wow your guests at any plated meal.

Dietary Details:

Clean: no artificial colors, flavors, or sweeteners; free of partially hydrogenated fats/oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equalizers, etc. Nut-free: the ingredients do not contain tree nuts but may contain traces of tree nuts due to potential cross-contamination during production. Non-dairy: the ingredients do not contain dairy but may contain traces of dairy due to potential cross-contamination during production. Trans-fat-free: contains less than 0.5 g of trans fat per serving which the FDA recognizes as "trans-fat-free".