

Dianne's[®]

FINE DESSERTS

SERVE DESSERTS THAT CREATE SUMMERTIME EXCITEMENT

Dessert innovations for selective summertime tastes.



Don't let dessert sales
take a summer break.
APPEAL TO THE SEASON

AL FRESCO DESSERTS

Summertime is social time as friends and family celebrate the weather outdoors together. Appeal to the group dynamic of “desserting” al fresco with an array of fun and innovative sharables.



Bring campfire flavor and fun to your venue. Top any cheesecake slice with scorched marshmallows, chocolate sauce and chocolate chips for a new twist on everyone’s summertime favorite, the s’more.

- Customize dessert charcuterie board with an array of tempting desserts and sauces/dips. Encourage guests to try a variety of tastes, while commanding a premium price.
- Nothing says summer al fresco like tequila shots. Or in this case, tequila shot cheesecake, mini vanilla cheesecakes topped with lime frosting and a lime wedge and served with tequila and salt.
- For Girl’s Night Out, top strawberry cheesecake bites with freshly cut strawberries and serve with a bottle of rosé for the table.



IT’S SELFIE SEASON

Make your dessert an internet sensation. Go extreme with shakes and sundaes that integrate skewered cake slices, dessert bar stacks, mini Bundt cake toppers; there really are no rules.



40%

of consumers say it is important that their dessert is a signature item they can’t get elsewhere.¹

MAKE SUMMER STAYCATIONS MORE EXOTIC

Summer conjures up images of island vacations and world adventures. Give your customers a ticket to delicious by adding a global flair to your dessert menu.



Key Lime Cheesecake

- Top desserts and/or create sauces with exotic fruits, like Satsuma orange, mango, papaya, longan and more.
- Craft whipped creams with unique flavors such as coconut, lacuma, guava, Thai tea, matcha tea, even spicy cayenne whipped cream.
- Let guests take a “flight around the world” with a flight of cheesecakes, including Strawberry Symphony Cheesecake, Lemon Italian Cheesecake and Key Lime Cheesecake.

ON-THE-GO IDEAS FOR THIS ACTIVE SEASON

Great weather really gets people going. That doesn't mean they can't enjoy dessert on the fly. Consider serving a variety of dessert shooters like strawberry cheesecake or tiramisu. Serve sliced cake in café-inspired paper sleeves for that out-on-the-town feel. Blend ice cream with a slice of cheesecake for a fun summer drinkable dessert. Create a cheesecake ice cream cone for an “ice cream” that won't melt.



SUMMER HOLIDAY DESSERT IDEAS

Bring even more dessert innovation to the table with ideas that are designed for these specific holiday gatherings.



Wigle Whiskey Bundt

FATHER'S DAY

- Dads love bacon! Add candied bacon or bourbon bacon to a variety of desserts and serve with a side of chocolate-covered bacon strips.
- Pair desserts with craft bourbons and trending stouts for a delicious after-dinner toast to Dad.

FOURTH OF JULY

- Go Red, White and Blue with dessert skewers. Intersperse cheesecake cubes with strawberries, blueberries and marshmallows.
- Cut strawberries in half and stuff with cheesecake. Top each off with a blueberry for a patriotic feel.
- Top slices of cheesecake with a firework display of patriotic sprinkles and slivered nuts.



Gluten Free Scoopable Cheesecake

Find these and other dessert inspirations at diannesfinedesserts.com.
Learn more about Dianne's full line of gourmet desserts. Call 800-435-2253 today.