

FINGER FOOD 06













SHARING PLATE

08



RECEPTION 16





# TY PART

### THAT LITTLE EXTRA THAT MAKES ALL THE DIFFERENCE

Offering your customers a pleasant moment together or a great evening is your single most important goal as a chef. And often this comes down to details, like an original extra treat. A surprising bite served with drinks, or a special appetizer before the meal, can really round off your guests' dining experience. PANESCO's savoury bites were developed to add value to your customers' experience without taking too much of your time. Our savoury treats, filled to the brim, are ready to serve in under 5 minutes. And if you wish, you can give them your own personal finishing touch. The perfect accompaniment to a drink or a dish that people will love.











RECEPTION









#### NIBBLE WHILE YOU CHAT

Your customers and visitors have an ever-expanding range of tastes and preferences. They will hardly be impressed by a few run-of-the-mill cocktail nuts, even if they are covered in a crunchy wasabi layer.

Aim higher with finger food from our Treat Your Drink range. In no time you serve finger licking food or turn them into a 'à la carte' treat to go with their favorite drinks. As such you satisfy their hunger and their hearts.





















#### THE PERFECT COMPANY

Time flies when you're in good company. Your guests have a few drinks, strike up a conversation, and minutes turn into hours. Sooner or later, people will start to crave a bite to eat. Serve up a plateful of tasty treats, and the group will stay around for a few more drinks and enjoy the evening all the more.

The various products in the Treat Your Drink range take very little time and effort to transform into a delicious sharing plate. Serve them straight from the oven, or customize them with a whimsical finishing touch.















### THE PRECURSOR TO A PERFECT DINNER

People visit your business with high expectations and empty stomachs. So you don't want to leave them hungry while they wait for their food to be served.

A little appetizer is a great way to tide them over. This way, you take the edge off without spoiling their appetite, and you buy some time to perfect your culinary creations for the main meal. The ideal appetizer plate is savoury and offers a real explosion of flavours. A tiny first course, as it were. The savoury bites from the Treat Your Drink range are the ideal basis for your most creative appetizers or amuse-bouches.















#### TREAT YOUR DRINK LIKE YOU MEAN IT

Many eating habits originate in other countries. For example, the English 'High Tea', where tea is served with sweet snacks and English sandwiches in the afternoon.

A more recent spin-off of this is 'High Wine': an afternoon aperitif which is a match made in heaven for savoury bites. The snacks from the Treat Your Drink range are perfectly suited for the occasion. A glass of wine with an assortment of these savoury treats is all it takes to spend a memorable afternoon. Your customers will marvel at how swiftly you whip up these delicious treats.











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#### A TASTY START(ER)

The Treat Your Drink products are the perfect basis for you to create your own first course. The possibilities are endless.

A selection of 2 or 3 savoury treats served on a plate as starter eliminates the stress of having to choose: your customers can have a bite of everything. And no more stressful choices for you as a chef either, as you can offer the full range of Treat Your Drink products.

So you see, sometimes it is possible to please everybody.









#### BE MY GUEST

When you're doing the catering for a group, large or small, it's often for a special occasion. As a chef, it's your responsibility to go out of your way to delight everyone on this special day. The ready-to-serve mini snacks from the Treat Your Drink range will help you score some bonus taste points. They need zero preparation and baking times are ultra-short, so that you can concentrate fully on your more time-consuming creations.

PANESCO gives popular classics a well-thought-out new twist, which will keep people coming back for more. And that's exactly the idea, because the Treat Your Drink products liven up the party, no matter the occasion. Cheers!













# (XYX) PRODUCT OVERVIEW



20 G 3 x 40 Pcs c/s 120 C/s pal Baking 180° · 8-10'

#### SERVE HOT

Assortment of mini shortcrust cups in 3 different shapes and fillings: 40 round 'quiche lorraine' cups, 40 triangle cups with tomato-basil sauce and mozzarella, 40 square cups with Emmental, Beaufort and Cantal cheese.





20 G 4 x 16 Pcs c/s 160 C/s pal Microwave 900 W · 60 sec

#### SERVE HOT

An original mini pitta roll filled with tender marinated and roasted beef strips, spiced with a curry mix from Madras.





25 G

± 84 Pcs c/s · 3 x 700 G

168 C/s pal Defrost 22°C · 15' Baking 180°C · 6-8'

#### SERVE HOT

Assortment of mini cups from a traditional pizza dough, richly filled with mozzarella in 3 different flavours: aubergine-parmigiana, spinach-







30 G 30 x 4 Pcs c/s 104 C/s pal Defrost 22°C · 15' Baking 220°C · 7-8'

#### SERVE HOT

Bite size mini pizza snack from pizza dough topped with tomato sauce, mozzarella, Emmental cheese and basil.





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### PRODUCT OVERVIEW



MINI
SAVOURY
MUFFIN
SPINACH

30 G
2 x 25 Pcs c/s
168 C/s pal
Defrost 22°C · 60'

#### THAW & SERVE

Mini savoury tulip muffin with spinach, decorated with chopped zucchini.







30 G 4 x 24 Pcs c/s 104 C/s pal Baking 160°C · 4-6' or microwave 750 W · 90 sec

#### SERVE HOT

Mini hamburger from roasted chicken in a delicious sauce combining sweet & sour with dices of red bell pepper and onion.







30 G 4 x 24 Pcs c/s 104 C/s pal Baking 160°C · 4-6' or microwave 750 W · 90 sec

#### SERVE HOT

Mini hamburger from fried minced beef with tomato cubes, onion, ketchup & mustard on a soft bun.

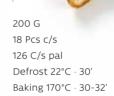




# (XYX) PRODUCT OVERVIEW



QUICHE SPINACH GOAT CHEESE SQUARE



#### SERVE HOT

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, spinach and goat cheese.

#### SERVE HOT

Baking 170°C · 30-32'

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, bacon and Emmental cheese.







38 G

8 x 3 x 3 Pcs c/s

104 C/s pal

Defrost 22°C · 15'

Baking 180°C · 4-6'

#### SERVE HOT

Variety of authentic bruschetta's, crispy baguette slices, rubbed with oil, garlic & tomato and topped with three different tasteful toppings: 'Spinaci' with cheese, spinach and diced tomatoes; 'Salami' with cheese, salami and diced bell pepper; 'Pomodori' with cheese and diced tomatoes.









Discover the full range of PANESCO products, and don't hesitate to contact us if you have any questions. It will be our pleasure to serve you however we can.

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A BRAND OF



