# ELEVATE YOUR DESSERT MENU With Something Unique 

## INDULGENCE IS IN.

Give your guests a dessert experience that pairs expertly with your menu. Crème de Liqueur is a new line of liquorinfused frozen custard with up to $2 \%$ ABV. By pairing our elegant flavor profiles with your dessert or bar offerings, you can easily add an elevated upsell to your dishes without extra labor. Just scoop and serve!

Infused with local


We Deliver Direct
Free delivery in Greater Boston Area and
South Shore. Outside delivery radius, \$15


Custom flavors available
Looking for something custom?
Contact us, and we can work with you to craft flavor profiles that match your menu or your favorite spirits.

Innovation with every scoop

- Get creative with an existing dessert menu
- Choose three flavors and offer a "flight"
- Available in pre-packed cups or by the gallon

41\%
of diners eat dessert after a meal at least once a week

Over 15 Flavors Available
\$30-32/gallon
Pre-packed single servings for labor savings
add local and women-owned treats to your menu

## THINKOUTSIDE



Desserts with alcohol pique the interest of $30 \%$ of consumers


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## RECIPE INSPIRATION

## Perfect by the scoop as a standalone treat

Let our frozen custard be the base for your sundaes or the perfect bed for your salted caramel drizzle. With flavors ranging from citrus to nutty, our boozy frozen custard makes the perfect flight or holds up on their own in a picturesque glass topped with bourbonsoaked cherries or an extra splash of whipped cream vodka.

## Add a twist to your bar and milkshalkes

Instagram, eat your heart out! With our premium liquor-infused frozen custard, you can elevate your cocktail menu. Start with a simple boozy milkshake. Our frozen custard gives you a base with a more integrated flavor and a chance to use less alcohol in each drink, meaning you can profit more from each glass.

Add as a topping to your desserts Anyone can add vanilla ice cream to a slice of pie. But a scoop of Vanilla Bean Horchata on top of a bourbon apple crisp or next to hot churros? Now that's indulgence! With more consumers looking to indulge while out, adding a boozy scoop to your existing dessert selection is an easy upsell that adds flavor, innovation, and increased revenue.

Over the past decade, whiskey-infused desserts have increased 58\% on menus

DATASSENTIAL

