



EXHIBITION  
COLLECTION

# The art of *something sweet.*

Contemporary desserts. Timeless Arabic sweets.



CRAFTED TO DELIGHT. READY FOR YOUR BUSINESS.

Restaurants / Cafés / Catering / Hospitality

[alnejmahfoods.com](http://alnejmahfoods.com)



# A passion for *beautiful desserts.*

At Alnejmah Bakery, we bring together contemporary desserts and the warmth of Arabic sweets. Our experience, high-quality ingredients and care in preparation shape a collection made to leave a lasting impression.

We are ready to supply restaurants, cafés, caterers and hospitality businesses with a distinctive dessert selection.

- EXPERIENCE
- QUALITY INGREDIENTS
- DELIVERY AVAILABLE

## Explore the collection

TAP TO OPEN

- |    |                      |   |    |                       |   |
|----|----------------------|---|----|-----------------------|---|
| 03 | Kunafa Chocolate     | → | 08 | Cheesecake Collection | → |
| 04 | Kunafa Cups          | → | 09 | Tres Leches Milk Cake | → |
| 05 | Dessert Cups         | → | 10 | Premium Baklava       | → |
| 06 | Shape Cakes          | → | 11 | Arabic Sweets         | → |
| 07 | Signature Cake Boxes | → | 12 | Supply & Contact      | → |

# Kunafa Chocolate

Rich chocolate. Crisp kunafa. Two indulgent expressions.



## Dubai Kunafa Chocolate

Chocolate filled with pistachio and crisp kunafa, finished with its distinctive green and gold detail.

## Lotus Kunafa Chocolate

Chocolate meets Lotus and kunafa in a rich bar with a delicate crunch and caramel-coloured finish.

### A SWEET ADDITION

For café counters, gifting and a memorable finish to any menu.

# Kunafa Cups

Colourful layers, creamy textures and a crisp kunafa finish.



## Pistachio Kunafa Cup

Pistachio, cream, chocolate and strawberries, layered with the texture of kunafa.

## Mango Kunafa Cup

Mango, cream and golden kunafa layers, finished with bright mango pieces.

### MADE TO STAND OUT

A colourful addition to dessert displays and takeaway selections.

# Dessert Cups

Familiar favourites, beautifully layered and easy to serve.



## Tiramisu Cup

Cocoa-dusted layers with a creamy finish.

## Lotus Dessert Cup

Sponge, cream and Lotus in every layer.

## Strawberry Dessert Cup

A delicate dessert with a fresh strawberry finish.

### FOR YOUR DESSERT COUNTER

An inviting selection for cafés, restaurants and catered occasions.

# Shape Cakes

Little works of pastry art, made to catch the eye.



## *A striking first impression.*

Discover a collection of sculpted cakes with fruit-inspired forms, a coffee-bean design and a textured chocolate finish. Each brings colour and character to your dessert display.

### THE FINISHING TOUCH

For plated desserts, elegant displays and special occasions.

# Signature Cake Boxes

Beautiful layers, presented in a contemporary square format.



## THE SELECTION

- Pistachio Cake
- Strawberry Shortcake
- Oreo Cake
- Tiramisu Cake
- Ferrero Cake

*A polished addition to your grab-and-go selection.*

# Cheesecake Collection

Creamy favourites with colourful fruit and indulgent toppings.



## SEVEN TEMPTING CHOICES

- Chocolate Crispy
- Lotus
- Blueberry
- Oreo
- Strawberry
- Pistachio
- Mango

*A flavour for every kind of sweet tooth.*

# Tres Leches Milk Cake

A soft, milk-soaked classic with a beautifully indulgent finish.



Soft sponge.  
*Pure indulgence.*

A comforting classic for your dessert menu, with elegant toppings that make every slice an occasion.

**SERVE SOMETHING MEMORABLE**

A natural pairing for coffee service, dessert menus and celebrations.

# Premium Baklava

Delicate layers. Generous nut fillings. A timeless favourite.



## *An invitation to share.*

From golden pastry layers to pistachio-filled rolls, our baklava collection brings a taste of tradition to your table.

### TRADITION, BEAUTIFULLY PRESENTED

For hospitality, coffee service, gifting and special gatherings.

# Arabic Sweets

A generous selection, inspired by the flavours of tradition.



*And so much more to enjoy.*

Discover traditional Arabic favourites, including golden semolina sweets with pistachio and almond finishes. Speak with our team to explore the wider selection.

**BRING TRADITION TO YOUR MENU**

For restaurant dessert menus, café counters and catered celebrations.



LET'S WORK TOGETHER

# Your next *dessert partner.*

We are ready to supply restaurants, cafés, caterers and hospitality businesses with a distinctive selection of desserts and Arabic sweets.

## EXPERIENCE

Care in every detail.

## QUALITY

High-quality ingredients.

## DELIVERY

Delivery service available.

## Let's build your dessert selection.

Speak with our team about the products, quantities and delivery arrangements that suit your business.

### WHOLESALE & BUSINESS ENQUIRIES

Liza Terjanian

(437) 227-4156

alnejmahfoods@gmail.com

### VISIT US

3085 Hurontario St, Units 1-6  
Mississauga, ON L5A 4E4