



FROZEN DESSERT LINE

Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com



WELCOME TO YOUR MIAMI WHOLESALE BAKERY DAILY DELIVERY IN MIAMI FOUNDER & PASTRY CHEF THOMAS TREVETHAN CEPC (ACF)

Welcome to my wholesale bakery in Miami and unlock the luxury of having a dedicated pastry chef at your hotel, Private Club, and Venue, even if you don't have one on staff! With my professional wholesale bakery, you can now provide your guests with freshly baked pastries every day of the week.

With over 25 years of experience as an Executive Pastry Chef, I have honed my skills with prestigious organizations such as the Ritz Carlton, Marriott Autograph Collection, Paris Hotel Las Vegas, and the opening of The Cosmopolitan of Las Vegas. I've also worked with Crystal Cruise Line and large convention centers. My achievements include competing in two World Pastry Championships, earning over 20 ACF competition medals, and representing the American Culinary Federation at the White House as the Board Chair for all Chefs in America.



You can now have a Certified Executive Pastry Chef (CEPC) on your team !!



All Desserts are delivered in vacuum packed boxes 24 x 16 x 4

Frozen dessert line

Appendix & quick reference



CLASSIC AMERICAN PIE
COLLECTION #1



AMERICAN MINI DESSERT
COLLECTION #2



FRENCH MINI DESSERT
COLLECTION #3



LATIN MINI DESSERT
COLLECTION #4



FRUIT DESSERT CUP
COLLECTION #5



ASSORTED DESSERT CUPS
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ITALIAN DESSERT
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AMERICAN DESSERT
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LATIN DESSERT
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EXOTIC FRUIT DESSERT CUP
COLLECTION #10



CHOCOLATE DESSERT
COLLECTION #11



CHOCOLATE & FRUIT DESSERT
CUPS COLLECTION #12



CHEESECAKE DESSERT
COLLECTION #13



AMERICAN DESSERT BAR &
SLICE COLLECTION #14



AMERICAN BROWNIE DESSERT
BAR COLLECTION #15



AMERICAN DESSERT BAR &
SLICE COLLECTION #16



PLATED DESSERT CHEESECAKE
COLLECTION #17



PLATED DESSERT CREME BRULEE
COLLECTION #18



PLATED DESSERT FRUIT
COLLECTION #19



PLATED DESSERT CHOCOLATE
COLLECTION #20



PLATED DESSERT TART
COLLECTION #21



PLATED DESSERT 1.5 X 4" RECTANGLE
TART COLLECTION #22



PLATED DESSERT 3.5" TART
COLLECTION #23



1.5" MINI SUGAR TART SHELL
COLLECTION #24



STRIP SHEET CAKES
COLLECTION #25



CAKE BITES - PETIT
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DINER ROLLS 4 oz PAR BAKED BREAD
ASSORTED COLLECTION #27



DINER ROLLS 4 oz PAR BAKED BREAD
ASSORTED COLLECTION #28



DINER ROLLS PLAIN 4 oz PAR BAKED
BREAD ASSORTED COLLECTION #29



DINER ROLLS 4 oz PAR BAKED BREAD
ASSORTED COLLECTION #30



DINER ROLLS 4 oz PAR BAKED BREAD
ASSORTED COLLECTION #31



Mini desserts

PIES | SLICES | BARS | TARTS | BROWNIE



CLASSIC AMERICAN PIE COLLECTION #1

SKU# 001CAPC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hours.

- Pineapple coconut pie.
- Peach cobbler pie.
- Chocolate, strawberry & rhubarb pie.
- Key lime pie.
- Pecan pie.
- Apple Streusel pie.
- Pistachio cherry pie.
- Apricot pie.
- Almond butterscotch pie.



AMERICAN MINI DESSERT COLLECTION #2

SKU# 002AMDC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hours.

- Chocolate mousse tart.
- Pecan pie.
- Chocolate pot de crème tart.
- Pistachio cherry tart.
- Key lime pie.
- Strawberry shortcake.
- Apple Streusel Pie.
- Milk Chocolate Raspberry Tart.
- Almond and butterscotch tart.



FRENCH MINI DESSERT COLLECTION #3

SKU# 003FMDC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Milk chocolate hazelnut cream tart.
- Chocolate and almond cream tart.
- Vanilla raspberry tart.
- Milk chocolate salted caramel tart.
- Chocolate pot de crème pie.
- Shortcake de fraise.
- Coconut gianduja cream pie.
- Chocolate crème Brulé tart.
- Pistachio raspberry mousse tart.



LATIN MINI DESSERT COLLECTION #4

SKU# 004LMDC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Coconut lychee cream tart.
- Mexican chocolate cream tart.
- Guava & vanilla bean cream pie.
- Dulce de lychee almond pie.
- Double chocolate spiced tart.
- Cocoa & salted caramel pie.
- Caramel flan pie.
- Flan de frais.
- Pina & guava tart.



Dessert cups

FRUIT | AMERICAN | LATIN | ITALIAN |
CHOCOLATE | TROPICAL FRUIT



FRUIT DESSERT CUP COLLECTION #5

SKU# 005FSCC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Coconut lemon cream.
- Red velvet cheesecake.
- Raspberry white chocolate.
- Pineapple Tres leches.
- Strawberry shortcake.
- White chocolate rose pot de creme.
- Mango cobbler.
- Blueberry chocolate streusel.
- Cherry and pistachio mousse.



ASSORTED DESSERT CUPS COLLECTION #6

SKU# 006ADCC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Caramel turtle crunch.
- Rose & white chocolate.
- Milk chocolate salted caramel cheesecake.
- Blueberry lemon crumble.
- Strawberry shortcake.
- Tiramisu.
- Raspberry cheesecake.
- Lemon cream pie.
- Red velvet cupcake.



ITALIAN DESSERT COLLECTION #7

SKU# 007ISC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Limoncello cream.
- Vanilla bean panna cotta.
- Cannoli.
- Tiramisu.
- White chocolate & lemon curd.
- Rainbow cake.
- Pistachio Cherry tart.
- Flan de Caramelo.
- Trio of chocolate.



AMERICAN DESSERT COLLECTION #8

SKU# 008ADC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Strawberry shortcake cup.
- Key lime tart.
- Apple pie.
- Pecan tart.
- Double fudge brownie tart.
- Lemon meringue pie.
- Caramel turtle crunch.
- Trio of chocolate.
- Peach cobbler.



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EXOTIC FRUIT DESSERT CUP COLLECTION #10

SKU# 0010EFC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Exotic cobbler.
- Leche & guava pie.
- Strawberry & coconut cream.
- Pistachio & cherry cobbler.
- Lemon meringue pie.
- Vanilla raspberry panna cotta.
- Limoncello pie.
- Pina de coco flan.
- Blueberry & pistachio cake.



CHOCOLATE DESSERT COLLECTION #11

SKU# 0011CDC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Chocolate banana creme tart.
- Chocolate brownie bite.
- Chocolate hazelnut mousse.
- Marquise chocolate.
- Trio of chocolate cup.
- Chocolate turtle crunch cake.
- Salted caramel & milk chocolate pie.
- Butterscotch & white chocolate pot de crème.



CHOCOLATE & FRUIT DESSERT CUPS COLLECTION #12

SKU# 0012CFDC: 128 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Peach & vanilla cobbler.
- Milk chocolate & cocoa crunch.
- Coconut trio of chocolate.
- Lemon meringue pie.
- Pina de coco pie.
- Raspberry & vanilla pot de cream.
- Creme Brule.
- Salted caramel turtle crunch.
- Pistachio cherry pot de cream.



Mini cheesecakes

COBBLER | SLICES | BARS |

TARTS | BROWNIE



CHEESECAKE DESSERT COLLECTION #13

SKU# 0013CDC: 188 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Lemon.
- Blueberry.
- Mango.
- Cookie dough.
- Strawberry.
- Turtle crunch.
- New York.
- Toasted marshmallow.
- Chocolate.



AMERICAN DESSERT BAR & SLICE COLLECTION #14

SKU# 0014ADBS: 188 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Smore brownie.
- Strawberry cheesecake.
- Oreo brownie.
- Coconut caramel bar.
- Lemon bar.
- Blueberry cheesecake.
- Peanut Butter brownie.
- Milk chocolate fudge walnut brownie.
- Turtle crunched pecan brownie.
- Fudge brownie.
- Vanilla fudge brownie.



AMERICAN BROWNIE DESSERT BAR COLLECTION #15

SKU# 0015ABDB: 188 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Mocha fudge.
- Chocolate cheesecake.
- Double chocolate fudge brownies.
- New York cheesecake.
- Oreo fudge brownie.
- Chocolate chip brownie.
- Red berry crumble slice.
- Milk chocolate caramel brownies.
- Cheesecake swirl brownie.
- S'mores brownie.
- White chocolate caramel blondie.



AMERICAN DESSERT BAR & SLICE COLLECTION #16

SKU# 0016ADBS: 188 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- S'mores brownie.
- Chocolate cheesecake.
- Fudge brownie.
- Coconut pecan slice.
- Lemon bar.
- Apple strudel.
- Pecan pie bar.
- Cheesecake swirl brownie.
- Raspberry strudel bar.
- New York cheesecake.
- Peanut Butter cookie dough brownies.



Plated desserts

TARTS | PIE | MOUSSE | CAKE | CREAM



PLATED DESSERT CHEESE CAKE COLLECTION #17

SKU# 0017PDCC: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Duo of crème Brulé cheesecake.
- Chocolate Oreo cheesecake.
- New York cheesecake.
- White chocolate & raspberry cheesecake.
- Praline caramel crunch cheesecake.
- Turtle chocolate cheesecake.
- Trio of chocolate cheesecake.



PLATED DESSERT CREME BRULEE COLLECTION #18

SKU# 0018PDCB: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Vanilla bean creme Brule.
- Pistachio creme Brule.
- Chocolate creme Brule.
- Milk chocolate & salted caramel creme Brule.



PLATED DESSERT FRUIT COLLECTION #19

SKU# 0019PDFC: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- White chocolate and raspberry parfait.
- Strawberry shortcake mousse dome.
- Key lime tart.
- Carrot cake with cream cheese mousse.
- Trio of red berries mousse.



PLATED DESSERT CHOCOLATE COLLECTION #20

SKU# 0020PDC: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Double chocolate pot de creme.
- Royal trio of chocolate.
- Flourless chocolate cake.
- Chocolate creme Brule.



PLATED DESSERT TART COLLECTION #21

SKU# 0021PDT: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Coffee espresso tart.
- Lemon tart.
- Chocolate & salted caramel tart.
- Vanilla & raspberry tart.
- Trio of chocolate tart.
- Key lime tart.



PLATED DESSERT 1.5 X 4" RECTANGLE TART COLLECTION #22

SKU# 0022PDRT: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Key lime tart.
- Espresso coffee tart.
- Exotic fruit tart.
- Chocolate pot de creme tart.



PLATED DESSERT 3.5" TART COLLECTION COLLECTION #23

SKU# 0023PDT: 88 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Mascarpone coffee tart.
- Passionfruit tart.
- Raspberry custard tart.
- Myre lemon tart.



STRIP SHEET CAKES

SKU# 0031CAPC: 10 units per case | dimensions 16" x 4" x 1" | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hours.

- Chocolate – Rich, deep cocoa flavor; indulgent and fudgy.
- Vanilla – Smooth, sweet, floral, and creamy.
- Red Velvet – Mild chocolate with tangy buttermilk; velvety texture.
- Carrot – Sweet, earthy, spiced with cinnamon and ginger.
- Lemon – Bright, tangy, refreshing citrus.
- Coconut – Sweet, nutty, tropical flavor.
- Pumpkin – Warm, spiced, subtly sweet.
- Banana – Mellow, fruity, moist, and sweet.
- German Chocolate – Rich chocolate with coconut-pecan frosting.
- Devil's Food – Deep, bittersweet chocolate; dense and moist.



CAKE BITES – PETIT FOURS

SKU# 0033CAPC: 178 units per case | dimensions 1.5" x 1.5" x 1" | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hours.

- Chocolate – Rich, deep cocoa flavor; indulgent and fudgy.
- Vanilla – Smooth, sweet, floral, and creamy.
- Red Velvet – Mild chocolate with tangy buttermilk; velvety texture.
- Carrot – Sweet, earthy, spiced with cinnamon and ginger.
- Lemon – Bright, tangy, refreshing citrus.
- Coconut – Sweet, nutty, tropical flavor.
- Pumpkin – Warm, spiced, subtly sweet.
- Banana – Mellow, fruity, moist, and sweet.
- German Chocolate – Rich chocolate with coconut-pecan frosting.
- Devil's Food – Deep, bittersweet chocolate; dense and moist.



PLATED DESSERT CAKES

SKU# 0034CAPC: 78 units per case | dimensions 1.5"x 4" x 1" | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hours.

- Chocolate – Rich, deep cocoa flavor; indulgent and fudgy.
- Vanilla – Smooth, sweet, floral, and creamy.
- Red Velvet – Mild chocolate with tangy buttermilk; velvety texture.
- Carrot – Sweet, earthy, spiced with cinnamon and ginger.
- Lemon – Bright, tangy, refreshing citrus.
- Coconut – Sweet, nutty, tropical flavor.
- Pumpkin – Warm, spiced, subtly sweet.
- Banana – Mellow, fruity, moist, and sweet.
- German Chocolate – Rich chocolate with coconut-pecan frosting.
- Devil's Food – Deep, bittersweet chocolate; dense and moist.



Baked sugar tart shells

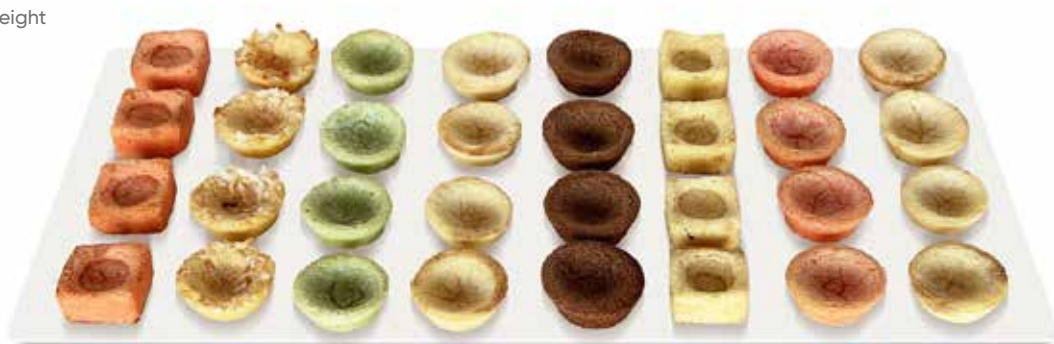
1.5" | 3.5" | 4.5"



1.5" MINI SUGAR TART SHELL COLLECTION #24

SKU# 0024MSTS: 188 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Square strawberry.
- Round Citrus & coconut.
- Round Pistachio.
- Round Vanilla.
- Round Chocolate.
- Square vanilla.
- Round strawberry.



1.5" X 3.5" RECTANGLE SUGAR TART SHELL COLLECTION #25

SKU# 0025RSTS: 88 units per case | dimensions 1.5" round | case
size 16" x 24" x 4" | double layered | vacuumed sealed | weight
110g | 35 case per pallet | handling defrost 2 hour.

- Rectangle vanilla.
- Rectangle chocolate.



Bread

BANQUET | RESTAURANT | BUFFET DINNER ROLLS



DINER ROLLS 4 oz PAR BAKED BREAD ASSORTED COLLECTION #27

SKU# 0027DRBC: 138 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Herb focaccia.
- German pumpernickel.
- French Epi.
- Seven grain rosemary.
- Sour dough and herb de Provence.
- Soft white bread.



DINER ROLLS 4 oz PAR BAKED BREAD ASSORTED COLLECTION #28

SKU# 0028DRAC: 138 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Dark rye with cranberry and walnut.
- Multigrain with sunflower seed.
- 7 grain sourdough.
- Pumpernickel and sesame.
- French Epi.



DINER ROLLS PLAIN (no seeds, nuts, fruits) 4 oz PAR BAKED BREAD ASSORTED COLLECTION #29

SKU# 0029DRAC: 138 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Soft butter pull apart buns.
- Tuscan Olive and Sundried Tomato.
- 7 grain cranberry and pecan.
- Rye sunflower.
- Sourdough herb de Provence.
- German pumpernickel.



DINER ROLLS 4 oz PAR BAKED BREAD ASSORTED COLLECTION #30

SKU# 0030DRAC: 138 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- Whole wheels and flax seed.
- Pull apart herbs.
- Purple sweet potato.
- Brioche bun.
- Sweet sesame slider.
- 7 grain sourdough.
- Cranberry and walnut sourdough.



DINER ROLLS 4 oz PAR BAKED BREAD ASSORTED COLLECTION #31

SKU# 0031DRAC: 138 units per case | dimensions 1.5" round | case size 16" x 24" x 4" | double layered | vacuumed sealed | weight 110g | 35 case per pallet | handling defrost 2 hour.

- 10 grain sourdough.
- Multigrain with sunflower.
- Rosemary pull apart.
- Whole wheat multigrain with oregano.
- Brioche.
- German pumpernickel.



pure mccoy

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