



Savor the moment.

HANDCRAFTED

SAVORY
PRETZELS



HANDCRAFTED PRETZELS BY SWEET STREET...

were bred from **OUR PASSION FOR GOOD FOOD SHARED**. Uniquely soft and flavorful, our dough is a culinary fusion of buttery, chewy pretzel and rich, tender brioche. As the dough rises and warms, the yeast and malt meld, developing a hearty flavor and inviting texture echoing Olde World artistry.

Before toasting to golden perfection in our ovens, every savory pretzel is filled with only the finest ingredients and the freshest proteins. From our all-natural ham and naturally smoked turkey breast to perfectly aged provolone and Jarlsberg Swiss, every ingredient is carefully selected to capture the pulse of flavor trends.

Our pretzels are ready to be warmed and enjoyed throughout the day with your signature aioli or served, as we do in **READING, PA AT CAFÉ SWEET STREET** and in the **STREETS OF PARIS ON THE SWEET STREET MOBILE ART KITCHEN**, with chef-prepared wasabi honey mustard. We invite you to a wholehearted moment of savory indulgence.



READING, PA-CAFÉ SWEET STREET FEATURES MADE-FROM-SCRATCH LUNCHES FROM PURE, LOCALLY SOURCED INGREDIENTS.



SANDY SOLMON,
OUR FOUNDER AND CEO
AT CAFÉ SWEET STREET



PARIS-THE SWEET STREET MOBILE ART KITCHEN IS DEDICATED TO SOURCING LOCALLY AND BRINGING AMERICAN CUISINE TO THE STREETS OF FRANCE.



TURKEY PROVOLONE HANDCRAFTED PRETZEL

Our golden, artisan soft pretzel dough wraps and puffs around naturally smoked turkey breast and aged provolone, all finished with a smattering of buttery Parmesan streusel and toasted to perfection in our ovens.



HAM & SAVORY CHEESE HANDCRAFTED PRETZEL

Our golden, artisan soft pretzel dough wraps and puffs around our all natural ham and a savory cream cheese filling blended with Jarlsberg Swiss. All finished with a smattering of buttery Parmesan streusel and toasted to perfection in our ovens.



SPINACH FETA HANDCRAFTED PRETZEL

Our golden, artisan pretzel dough wraps and puffs around our savory spinach cream cheese lightly accented with flavorful feta crumbles. All finished with a smattering of buttery Parmesan streusel and toasted to melty perfection in our oven



BLACK ANGUS HOT DOG HANDCRAFTED PRETZEL

Our golden, artisan pretzel dough wraps and puffs around an all-beef Black Angus frank seasoned with all-natural spices and free of artificial flavors and binders. Dusted with sesame and poppy seeds and toasted to perfection in our ovens.



SAUSAGE CHEDDAR HANDCRAFTED PRETZEL

Our golden, artisan pretzel dough wraps and puffs around hardwood-smoked sausage with peppercorn and sharp Cheddar cheese. Dusted with sesame seeds and toasted to perfection in our ovens for a craveable new way to eat a pretzel and a sandwich at the same time.

SATISFY YOUR GUESTS WITH HANDCRAFTED PRETZELS ON YOUR MENU.

For best results, thaw our handcrafted pretzels under refrigeration. Remove from individual wrapper, heat and serve warm.

HAM AND SAVORY CHEESE HANDCRAFTED PRETZEL					
CODE	UNITS PER CASE	PORTION WEIGHT			
5981	48	5.7 oz			
TURBO CHEF – 500°F					
Event	%Time	%Top	%Bottom	%Wave	
1	25	50	60	50	
2	25	50	60	50	
3	25	50	60	50	
4	25	50	60	50	
Total Cook Time		60 seconds			
MICROWAVE & CONVECTION OVEN					
1000-Watt Microwave		30 seconds			
Convection Oven @ 350°		120 seconds			
Total Cook Time		150 seconds			

TURKEY PROVOLONE HANDCRAFTED PRETZEL					
CODE	UNITS PER CASE	PORTION WEIGHT			
5980	48	5.2 oz			
TURBO CHEF – 500°F					
Event	%Time	%Top	%Bottom	%Wave	
1	25	50	60	50	
2	25	50	60	50	
3	25	50	60	50	
4	25	50	60	50	
Total Cook Time		60 seconds			
MICROWAVE & CONVECTION OVEN					
1000-Watt Microwave		30 seconds			
Convection Oven @ 350°		120 seconds			
Total Cook Time		150 seconds			

SPINACH FETA HANDCRAFTED PRETZEL					
CODE	UNITS PER CASE	PORTION WEIGHT			
5982	48	5 oz			
TURBO CHEF – 500°F					
Event	%Time	%Top	%Bottom	%Wave	
1	25	50	60	30	
2	25	50	60	30	
3	25	50	60	30	
4	25	50	60	30	
Total Cook Time		60 seconds			
MICROWAVE & CONVECTION OVEN					
1000-Watt Microwave		30 seconds			
Convection Oven @ 350°		120 seconds			
Total Cook Time		150 seconds			

BLACK ANGUS HOT DOG HANDCRAFTED PRETZEL					
CODE	UNITS PER CASE	PORTION WEIGHT			
5983	48	6 oz			
TURBO CHEF – 500°F					
Event	%Time	%Top	%Bottom	%Wave	
1	25	50	60	50	
2	25	50	60	50	
3	25	50	60	50	
4	25	50	60	50	
Total Cook Time		60 seconds			
MICROWAVE & CONVECTION OVEN					
1000-Watt Microwave		40 seconds			
Convection Oven @ 350°		120 seconds			
Total Cook Time		160 seconds			

SAUSAGE CHEDDAR HANDCRAFTED PRETZEL					
CODE	UNITS PER CASE	PORTION WEIGHT			
5984	48	6 oz			
TURBO CHEF – 500°F					
Event	%Time	%Top	%Bottom	%Wave	
1	25	50	60	50	
2	25	50	60	50	
3	25	50	60	50	
4	25	50	60	50	
Total Cook Time		60 seconds			
MICROWAVE & CONVECTION OVEN					
1000-Watt Microwave		40 seconds			
Convection Oven @ 350°		120 seconds			
Total Cook Time		160 seconds			

Sweet Street Desserts was born in 1979, when founder Sandy Solmon began baking oversized chocolate chip cookies in a 2-bay garage in Reading, Pennsylvania. Today, Sweet Street is the leading innovator in the dessert industry, baking for restaurants and cafés in over 70 countries in every continent. The Company's commitment to community, passion for artful food and dedication to quality remain the motivation behind every creation. Sweet Street offers over 400 luscious gourmet desserts from big cakes to bruléed cheesecakes and macarons, dessert bars to loaves and, of course, Sandy's legendary cookies.

Amazed by the power of good food shared, Sandy's collaborative experiences inspired her to open **Café Sweet Street** in **Reading, PA**. A locavore concept, Café Sweet Street features made-from-scratch lunches from pure, locally sourced ingredients.

Her latest project, the **Sweet Street Mobile Art Kitchen**, is a **Food Truck** serving up American cuisine throughout the **Streets of Paris** featuring delectable baked goods, handcrafted pretzels, indulgent Mac N' Cheese and handmade beverages.

To order contact your broker or contact us at:

722 Hiesters Lane, Reading, PA 19605 800.793.3897 www.sweetstreet.com

