



HIGH-STAKES FLAVOR TO SPARK YOUR CULINARY CREATIVITY.

ELEVATED DINING EXPERIENCES

CATERING & BANQUET SOLUTIONS

IN-ROOM DINING BUFFET DINING EMPLOYEE MEALS

RESTAURANTS THAT OFFER FLATBREADS ARE PERCEIVED AS MORE INNOVATIVE."1

Just a few reasons why Stonefire® is one of the fastest growing brands in the foodservice flatbread category year after year.

AMAZING TASTE

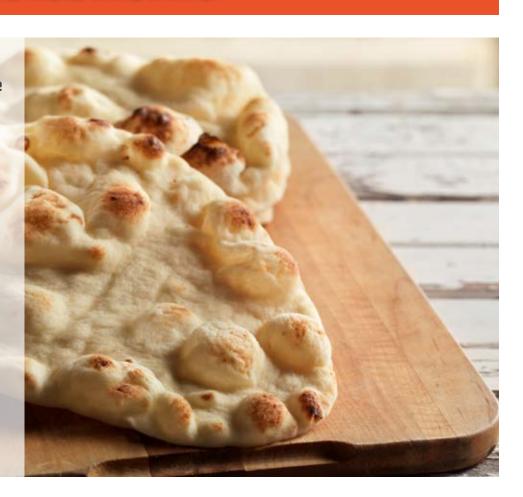
- Sourdough adds complex flavors to our flatbread & pizza crusts.
- Naan is prepared in small batches with real buttermilk and ghee (clarified butter).
- Piadina is infused with oil to give it a unique taste and texture you won't find in a tortilla.

AUTHENTIC RECIPE

- · Made using only the finest ingredients.
- Clean ingredient recipe no artificial preservatives, colors or flavors.
- · Prepared in small batches.
- · Natural dough fermentation.

STONE BAKED

 Baked in patented high heat oven, replicates the stone ovens that create the best crusts in the world.



SATISFY ALL OF YOUR UNIQUE CHANNELS



ELEVATED DINING EXPERIENCES

- Authentic recipes with simple ingredients
- Fermented in small batches for optimal flavor
- Vegan and dairy-free options
- Versatile foods to spark a memorable culinary adventure
- Unique table bread to accompany any meal

Naan ranks #1 for patrons "feeling like they are eating something new and different".1

EMPLOYEE MEALS

- Satisfying different eating habits and diets
- Versatile solutions help make the most of available ingredients
- Suitable for multiple meals and all day-parts
- Vegan and dairy-free options

Employees are demanding both variety and healthy food options.





CATERING & BANQUET SOLUTIONS

- Exciting canapés with Naan Dippers[®]
- Unique sandwich wraps and carriers
- Carefully crafted flatbreads and pizza crusts
- Both single-serve and shareable sizing options
- Pairs well with flavors from around the world

Exciting new ways to differentiate your catering menu and grow profit.



IN-ROOM DINING

- Adds a unique twist to menu staples, from burgers to French toast
- Dishes ready in minutes
- · Holds well and stands up when reheated
- Versatile items that can be used across the menu
- Patented tandoor tunnel oven for perfect bubbles and char

Refresh menu favorites and offer choices for every taste and daypart.

BUFFET DINING

- Great flavor sparks great memories
- Single-serve and multi-portion item sizes
- Heats quickly and holds well
- Elevated bread options from slider buns to garlic bread sticks
- Thaw and serve solutions reduce labor and prep time

Flatbreads are trending and have grown +9% on menus over the past 4 years.²













Our service is what sets us apart!

Responsive - Shorter response time is our advantage with a max 10 day turnaround from order to arrival.

Flexible - Shorter response time supports your ever-changing volume demands.

Hand stretched or die-cut, we create the perfect shaped naan and flatbreads with a hand made appearance. We use a patented commercial tandoor tunnel oven to produce flatbreads with superior texture and have the capability to deliver consistent quality on a large scale.

NAAN

- · Teardrop Original (782)
- Teardrop Fire Roasted Garlic (783)
- Teardrop Whole Grain (785)
- · Mini Naan Original (067)
- · Naan Dippers® (499)
- · Naan Round Original 4" (3040)
- · Naan Round Original 8" (839)
- · Naan Round Original 10" (066)

PIZZA CRUSTS/FLATBREADS

- · Oval Thin Flatbread 13"x5" (114)
- Thin 6"x12" (113)
- Traditional 9"x11" (7560)
- · Thin Round 12" (119)

PIADINA

- · Original 9" Round (291)
- · Original 11.5" Round (495)

For more information visit:

www.stonefire.com/foodservice

