



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



Sausage & Egg Breakfast Taco
on Original Mini Naan

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.



Signature Bean Chili
served with Original Teardrop Naan

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



Tomato, Feta, and Olive
topped Naan Dippers[®]

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



Roasted Chicken & Arugula Panini
on Original Mini Naan

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



BBQ Pulled Pork Pizza
on 6" x 12" Flatbread Crust



Bacon & Egg Breakfast Sandwich
on 4" Original Naan Round



Chicken Spanakopita Flatbread
on 13" x 5" Oval Flatbread Crust



Bacon & Egg Breakfast Flatbread
on 13" x 5" Oval Thin Flatbread Crust



Prosciutto, Arugula and fresh Mozzarella Wrap
on 9" Piadina



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.

Supportive - Minimizes your need to carry excess inventory.

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

