



Family-owned & Handmade in Chicago Since 1980



The Art of Cheesecake

Eli Schulman believed baking was an art...equal parts creativity, skill, and quality. In 1980, he decided cheesecake would be the signature dessert at his legendary Chicago steakhouse, Eli's the Place for Steak. His unconventional no water bath and fast and hot baking method resulted in the creation of Chicago-style Cheesecake: A beautiful caramelization on the outside and a rich and creamy consistency on the inside. The key to Eli's unique taste and texture is sourcing the purest and best ingredients, like custom slow-cultured cream cheese and sour cream, Nielsen-Massey Madagascar Vanilla, local ingredients whenever possible, and staying up all night to bake our crisp all-butter shortbread cookie crusts. All of our desserts (except where noted) are certified kosher, and handmade and decorated in our SQF (Safe Quality Food) bakery certified for outstanding food safety practices. Still a family owned business located on Chicago's northwest side, Eli is committed to quality, empowering its workforce and following our founder's mantras: "Charity will never bust you," and "Treat others as if you were the other."

A Little Slice of Our History



Eli Schulman

1910 - Chicago's West Side: Eli M. Schulman is born.



The Ogden Huddle

1940 - The Ogden Huddle: Eli spies a foreclosure notice on the door of a coffee shop he frequented at Ogden and Kedzie. Inspired, he buys the building and restaurant on the spot and renames it Eli's Ogden Huddle.

1962 - Eli's Stage Delicatessen: Eli makes his move to the Gold Coast. Eli's good food and great personality makes the Deli the place to be.

1966 - Eli's The Place for Steak: The Deli was very successful, but Eli had yet another dream: a steakhouse. He opened Eli's The Place For Steak at 215 E. Chicago Avenue.

1978 - A Cheesecake is Born: Eli serves various desserts at his steakhouse. In the late '70s, he decides that cheesecake will be the signature dessert at Eli's The Place For Steak. Eli has no idea that he's about to change the world of cheesecake forever by creating Chicago-style cheesecake.



Marc & Eli

1980 - Taste of Chicago: Eli's Cheesecake made its debut at the Taste of Chicago.

1984 - It's a Family Affair: Marc Schulman, Eli's son and only child, leaves behind a successful legal career to head up The Eli's Cheesecake Company. He opens his first bakery on Chicago's Northwest side on Dakin Street.

1996 - A New bakery: In October 1996, Eli's Cheesecake World, a 62,000 square foot bakery, retail store and café made its debut.

Today - Like Father, Like Son, Like Daughter: Marc's daughter, Elana Schulman, joins the family business and proudly represents the third generation.



Marc & Elana

What is Chicago-style cheesecake, anyway?

A hot, fast bake and no water bath results in a golden brown exterior with a creamy interior. Richer and creamier than its New York counterpart, Eli's has a unique taste and texture and is baked on an all-butter shortbread cookie crust, instead of a graham one.



All-Butter Shortbread Cookie Crust
Our cookie bakers work through the night, baking off the most delicious, buttery shortbread, which becomes the crust of our cheesecake.



Dry, Hot Bake
When it came to baking cheesecake, Eli broke all the rules! A key technique to baking an Eli's Cheesecake is to start at a very high temperature - with no water bath!



Finest Ingredients
We use cultured cream cheese and cultured sour cream with no fillers or artificial ingredients, and Madagascar vanilla extract from Nielsen-Massey.



Hand-Decorated
All of our cheesecakes and desserts are hand-decorated by Eli's pastry artists.



Made in Chicago
Our hard-working team has been baking up Eli's Cheesecakes and desserts at our family-owned Chicago bakery since 1980.

Eli's Original Plain Cheesecake

The one that started it all! Made with just a handful of the finest ingredients: Slow-cultured natural cream cheese and sour cream, real butter, and pure, cold-pressed Madagascar vanilla from Nielsen-Massey Vanilla, baked on our signature all-butter shortbread cookie crust.

9"/14 cut/4 pack/56 oz. DOT #421847
 9"/16 cut/4 pack/56 oz. DOT #421848
 10"/10 cut/2 pack/90 oz. DOT #421854
 10"/14 cut/2 pack/90 oz. DOT #421862



Chocolate Fudge Cheesecake

made with Ghirardelli® Chocolate

9"/14 cut/66 oz./2 pack DOT #526860
 Melted bittersweet Ghirardelli® Chocolate is folded into rich chocolate cheesecake batter, studded with Ghirardelli® dark chocolate chunks and topped with a bed of chocolate ganache. It's drizzled with more ganache and dusted with Ghirardelli® Cocoa, and baked on a chocolate cookie crust.



Dream Team Collection



Cherry Vanilla Bean Cheesecake

9"/14 cut/63 oz./2 pack DOT #752189
 Housemade Montmorency cherry filling baked with a layer of Madagascar vanilla bean cheesecake, topped with tart cherry gelee, on an all-butter shortbread cookie crust. A new spin on one of Eli Schulman's original flavors!



Salted Caramel Cheesecake

9"/14 cut/59 oz./2 pack DOT #526861
 The sophisticated and modern combination of salt and caramel. Creamy caramel cheesecake baked on a sweet and salty almond crust, topped with a thick bed of buttery caramel and a sprinkle of more almonds. Made with gluten-free ingredients.*

Made with
Gluten Free
 Ingredients

Hot Chocolate Cheesecake

9"/14 cut/68 oz./2 pack DOT #602973
 Eli's custom blend of milk chocolate cheesecake and dark chocolate flakes, topped with a layer of vanilla mousse, Made with gluten-free ingredients.*

Made with
Gluten Free
 Ingredients



Cookie Crazy Cheesecake

9"/14 cut/66 oz./2 pack DOT #526865
 Eli's Original Plain Cheesecake with chunks of chocolate sandwich cookies, topped with whipped cream, a rich chocolate drizzle, and more cookies, baked on a chocolate cookie crust.



*Manufactured on equipment that processes wheat.

Classic Collection



New!

S'Mores Cheesecake

10"/14 cut/96 oz./2 pack DOT #782297
S'Mores Cheesecake...a campfire favorite without the campfire! Smoky chocolate ganache, hand-toasted housemade marshmallow topping and a crunchy graham streusel border crown a delicious graham cracker-infused cheesecake, loaded with bittersweet chocolate chunks, baked on a salted graham crust.

Key Lime Pie Cheesecake

10"/14 cut/100 oz./2 pack DOT #579997
Eli's all natural slow cultured cream cheese and sour cream provide the perfect foil to the fresh tart flavor of real Florida key limes. Baked in a traditional pressed graham cracker crust, topped with key lime curd and a lofty crown of whipped cream, our take on this iconic dessert is better than the original.



Totally Turtle Cheesecake

10"/14 cut/2 pack/95 oz. DOT #422105
Caramel cheesecake oozing with caramel, chocolate and pecans, topped with more caramel and pecans, a lofty crown of chocolate whipped cream finished with a drizzle of chocolate ganache.



White Chocolate Raspberry Cheesecake

10"/14 cut/95 oz./2 pack DOT #422009
Tart red raspberries are the perfect foil for the sweet, smooth taste of white chocolate cheesecake, swirled with red raspberry puree crowned with a mirror of raspberry and scallops of cream, baked on a dark chocolate crust.





Lemon Mixed Berry Cheesecake

10"/14 cut/107 oz./2 pack DOT #421998
Refreshing lemon cheesecake studded with bits of lemon zest and layered with raspberries, blueberries, topped with creamy vanilla mousse and a berry gelee and baked on a shortbread cookie crust.

Not Kosher.

Brown Cow Cheesecake

10"/14 cut/103 oz./2 pack DOT #422102
Rich chocolate cheesecake moovin' with milk chocolate chip cheesecake patches, finished with whipped cream topping and a chocolate drizzle.



Pumpkin Praline Cheesecake

10"/14 cut/96 oz./2 pack DOT #706427
Made with real pumpkin and seasonal spices, hand-decorated with billows of pumpkin mousse and garnished with crunchy praline, baked on a vanilla crumb crust. **SEASONAL.**

Tira Mi Su

Tira Mi Su

Eli's spectacular take on this classic Italian dessert layers espresso-infused sponge cake with clouds of mascarpone mousse, finished with a dusting of imported cocoa.

9"/14 cut/64 oz./4 pack (right) DOT #421952
8"x12" tray/uncut/74 oz./4 pack (left) DOT #421954



Moscato Berry Tira Mi Su

10"/14 cut/105 oz./2 pack DOT #477275
Our take on this Italian classic pairs regional sweet red raspberries and blueberries with creamy mascarpone mousse, layered with tender genoise soaked in Moscato wine essence which adds a beautiful fruity aroma.
**Not kosher.*

Layer Cakes



Old-Fashioned Triple Chocolate Cake

10"/14 cut/98 oz./2 pack DOT #422031
The addition of melted chocolate to our original recipe makes it even more moist and chocolatey! Three layers of housemade chocolate cake, frosted with deep chocolate icing, are finished with more hand-swirled frosting and chocolate sprinkles.

New Look!

Carrot Cake

10"/14 cut/116 oz./2 pack DOT #422023
Our classic homemade three-layer carrot cake full of carrots, pineapple and walnuts, hand-decorated with cream cheese frosting, candied carrots and more walnuts.

Tres Leches Cake

9"/14 cut/68 oz./4 pack DOT #526867
Tender genoise soaked in the traditional three milks, layered with rich creamy mousse and topped with a dusting of cocoa create the perfect sweetness and density for our take on this classic Latin American favorite.



Tarts

Apple Bavarian Tart

10"/14 cut/93 oz./2 pack DOT #422037
Caramelized fresh Michigan apple slices with a layer of Bavarian custard, artfully arranged in a fluted cookie crumb crust.

Made with Fresh Michigan Apples

We use only fresh Michigan Ida Red apple slices, never processed or frozen.



8" Ultimate Cheesecakes

New!

8" Ultimates Variety Case

Four different cheesecakes, all in one case!
Includes Original Plain (4 cakes), Strawberry Swirl (2), Marble (2), and Cinnamon Roll (2).
8"/32 oz./14 cut /10 Pack DOT #782298



Mini Pies

Chocolate Chip Cookie Pie **New!**

A brown sugar chocolate chip cookie crust filled with chocolate ganache. Delicious served warm.

A FABI 2024 AWARDEE!

1.6 oz./72 Pack (4 Trays of 18) DOT #782296



Apple Pie **Back by popular demand!**

Fresh apples and a hint of cinnamon, baked in an all-butter crust, sprinkled with coarse sugar.

1.6 oz./72 Pack (4 Trays of 18) DOT #577898



Cherry Pie **Back by popular demand!**

Juicy, tart Montmorency cherries, baked in an all-butter crust, sprinkled with coarse sugar.

1.6 oz./72 Pack (4 Trays of 18) DOT #577900



Eli's Cheesecake Cubies®



Back by popular demand!

Eli's Cheesecake Cubies®

Just 5 calories each, 190 calories in a 2 oz. portion

Tiny half-inch cubes of Eli's rich and creamy Original Plain Cheesecake, with a sprinkle of graham crumb crust. Perfect to use as mix-ins, dessert components, garnishes, or for snacking. Serve frozen!
14 lb. bag DOT #705376

Cuties



"Cuties" Variety Case

1" x 1" bites/.6-.8 oz. per piece/4 pack/¼ tray/One tray of each flavor/54 pieces per tray DOT #763130

Double Chocolate Cheesecake:

Rich, bold chocolate cheesecake topped with bittersweet chocolate flakes, baked on a chocolate crumb crust. Serve chilled.

Raspberry Coconut Bar:

Moist coconut cake topped with intense raspberry jam, baked on a graham crust and sprinkled with coconut. For best flavor and texture, serve at room temperature.

Caramel Pecan Bar:

A bite-sized Pecan Pie bar, baked on an oatmeal cookie crust and covered in honey caramel. Eli's uses honey produced by student beekeepers at the Chicago High School for Agricultural Sciences. Serve at room temperature.

Salted Caramel Flan Cheesecake:

Creamy flan-inspired caramel cheesecake, topped with the traditional layer of amber caramel, and baked on a graham crust. Serve chilled.

Dairy-Free Vegan “Cheesecake”



Dairy-free Vegan Belgian Chocolate “Cheesecake”

20 cut/48 oz./4 pack DOT #663737
 Made with GMO-free tofu from Chicago’s Phoenix Bean, our dairy-free Belgian chocolate “cheesecake” finished with a Belgian chocolate glaze and a dusting of imported cocoa, rests on a layer of old fashioned cocoa cake. It’s a vegan dessert like no other!



Dairy-free Vegan Lemon Raspberry “Cheesecake”

20 cut/48 oz./4 pack DOT #706415
 Made with GMO-free tofu from Chicago’s Phoenix Bean, this refreshing dairy-free lemon “cheesecake” is baked on a layer of lemon cake, finished with housemade raspberry puree and a dusting of dried raspberry powder.



Eli’s Chi-Town Single Serve Slices



We know it’s an oxymoron, but we’ve created a dessert so rich and creamy, we couldn’t resist calling it “cheesecake.”

41% of consumers would like to see more vegan or dairy-free desserts on restaurant menus.⁴

Our dairy-free desserts are certified vegan, made with locally-sourced artisan tofu, handcrafted by Jenny Yang and her team at Phoenix Bean with GMO-free Illinois soybeans.

“Famous for having the best tofu-based cheesecake in the country.” **goop**



Original Plain Cheesecake

3 oz./24 pack/DOT #752183
 Eli’s rich and creamy cheesecake, baked on our signature all-butter shortbread cookie crust. No artificial flavors, colors, or preservatives.

Chocolate Chip Cheesecake

3 oz./24 pack/DOT #752185
 Eli’s Original Plain Cheesecake full of bittersweet chocolate chips, baked on a chocolate cookie crust. No artificial flavors, colors, or preservatives.

Strawberry Swirl Cheesecake

3 oz./24 pack/DOT #752186
 Sweet strawberries swirled into creamy cheesecake, baked on a shortbread cookie crust. No artificial flavors, colors, or preservatives.

Blueberry Swirl Cheesecake

3 oz./24 pack/DOT #752187
 Juicy blueberries swirled into creamy cheesecake, baked on a shortbread cookie crust. No artificial flavors, colors, or preservatives.

Cookies & Cream Cheesecake

3 oz./24 pack/DOT #752188
 Original Plain Cheesecake loaded with chunks of chocolate sandwich cookies, baked on a chocolate cookie crust. No artificial flavors, colors, or preservatives.

NEW!

**Pie in the Sky:
Mini Chocolate Chip
Cookie Pie**

FABI
FOOD & BEVERAGE
2024 AWARD
NATIONAL RESTAURANT ASSOCIATION
RESTAURANT, HOTEL-MOTEL SHOW



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