

MAKING LIFE SWEETER FOR **45** *years*



NEW Irish Coffee Cheesecake



CHICAGO
Eli's
 SINCE 1980
 CHEESECAKE



Eli's Cheesecake is a Chicago-born, third-generation, family-owned bakery devoted to hand-crafting the best cheesecake in the world.

In 1980, our founder Eli Schulman invented Chicago-style cheesecake, known for its beautiful caramelization, creamy texture, and all-butter shortbread cookie crust. Forty-five years later, Eli's son Marc and Eli's granddaughter, Elana, continue to spread joy through our delicious desserts.

Alongside Eli's original cheesecake, our pastry chefs create more than 50 different kinds of sweet treats made with the highest-quality ingredients for people across the U.S. and around the world.

We carry on Eli's golden rules that "charity will never bust you," and "treat others as if you were the other." So we spend each day working to give

back to the community that built us because we believe life is sweeter (and our business is better!) when there's a seat for everyone at the table.

Let's make life sweeter – together.

Marc & Elana
 Eli's Son and Granddaughter

Marc & Elana



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What is Chicago-style cheesecake?

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 Originals



Original Plain Cheesecake
The one that started it all! Eli Schulman's original Chicago-style cheesecake, made with just a handful of the finest ingredients: Slow-cultured natural cream cheese and sour cream, real butter, and Madagascar vanilla, baked on our signature all-butter shortbread cookie crust.

410403 9"/56 oz./14 cut/4 pack
410100 9"/56 oz./16 cut/4 pack



Chocolate Chip Cheesecake
Eli's #420141/9"/14 cut/56 oz./4 pack
Eli's original rich and creamy cheesecake bursting with bittersweet chocolate chips, baked on an all-butter chocolate cookie crust.

It's Not Just Plain...



Bruleed figs, cherry compote, and pistachios



Whipped cream and a Happy Birthday message

...it's Eli's Original Plain Cheesecake! Made with the finest ingredients, it's delicious served unadorned. Or, add your own signature toppings for a custom dessert or seasonal special.

Visit elicheesecake.com/platings for more great ideas.

It's so much more than just Plain cheesecake!



Peach Melba: Peaches, raspberries and crisp meringues



Cheesecake Alaska: Frozen cheesecake covered in meringue and torched



The possibilities are endless!

Dream Team Collection

Irish Coffee Cheesecake

Cheers to this rich coffee cheesecake made with natural whiskey flavor and topped with housemade chocolate ganache spiked with real Irish Whiskey! It's handsomely hand decorated with brown sugar mousse and a shiny coffee glaze. Eli's # 295157/9"/14 cut/oz./2 pack



Cherry Vanilla Bean Cheesecake
Eli's # 295154/9"/14 cut/63 oz./2 pack
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!

Cookie Crazy Cheesecake

Eli's #295126/9"/14 cut/66 oz./2 pack
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.



Chocolate Fudge Cheesecake
made with Ghirardelli® Chocolate
Eli's #295121/9"/14 cut/66 oz./2 pack
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 baked on a chocolate cookie crust.



Eli's + Ghirardelli: A Match Made in Cheesecake Heaven

75% of consumers choose Chocolate Cheesecake Made With Ghirardelli® over other chocolate brands!¹

Consumers believe that Ghirardelli® desserts would deliver better on taste than all unbranded alternatives. Desserts made with Ghirardelli® are likelier to be viewed as a "special treat" than the unbranded alternative.

Classic Collection



Salted Caramel Cheesecake

Eli's #295122/9"/14 cut/59 oz./2 pack

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.*



Hot Chocolate Cheesecake

Eli's #295135/9"/14 cut/68 oz./2 pack

Eli's custom blend of milk chocolate cheesecake and dark chocolate flakes, topped with a layer of vanilla mousse,

Made with gluten-free ingredients.*



"Big Eli" Original Plain Cheesecake

Tipping the scales at 90 oz., this is one big cheesecake! Eli's Original Plain Cheesecake made with Madagascar vanilla and cultured dairy, baked on our signature all-butter shortbread cookie crust.

210810 10"/90 oz./10 cut/2 pack

210812 10"/90 oz./12 cut/2 pack

210814 10"/90 oz./14 cut/2 pack

Totally Turtle Cheesecake

Eli's #238401/10"/14 cut/95 oz./2 pack

Decadent caramel cheesecake oozing with caramel, chocolate, and pecans, topped with a layer of caramel, more chocolate and pecans, and whipped chocolate ganache.



Hand-Decorated

All of our desserts are hand-decorated by Eli's Pastry Artists.



*Manufactured on equipment that processes wheat.

S'Mores Cheesecake

Eli's #238410/10"/14 cut/96 oz./2 pack

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.

FABI 2025 Awardee!



Lemon Mixed Berry Cheesecake

Eli's #236605/10"/14 cut/107 oz./2 pack

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.



Key Lime Pie Cheesecake

Eli's #237445/10"/14 cut/100 oz./2 pack

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.



Brown Cow Cheesecake

Eli's #238801/10"/14 cut/103 oz./2 pack
Rich chocolate cheesecake moovin' with milk chocolate chip cheesecake patches, finished with whipped cream topping and a chocolate drizzle.

Fun with Nostalgia - It's still IN!

One of the strongest emotional connectons driving consumer choices is nostalgia.

Kid-inspired or beverage-inspired flavors are trending in desserts.

The Nostalgia trend is also finding new life with Gen Z!

Try our FABI Award-winning S'Mores Cheesecake (a childhood campfire classic without the campfire) or our retro classics like Turtle Cheesecake and Brown Cow Cheesecake, still mooing after all these years!



Pumpkin Praline Cheesecake

Eli's #236771/10"/14 cut/96 oz./2 pack
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.**



White Chocolate Raspberry Cheesecake

Eli's #234131/10"/14 cut/95 oz./2 pack
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.

Layer Cakes



Old-Fashioned Triple Chocolate Cake
Eli's #223381/10"/14 cut/98 oz./2 pack
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.

Carrot Cake
Eli's #235100/10"/14 cut/116 oz./2 pack
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
Eli's #424111/9"/14 cut/68 oz./4 pack
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
Eli's #236719/10"/14 cut/93 oz./2 pack
Caramelized fresh Michigan apple slices with a layer of Bavarian custard, artfully arranged in a fluted cookie crumb crust.

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



Tira Mi Su



Tira Mi Su - Tray

Eli's #412016/8"x12" tray/uncut/74 oz./4 pack
Espresso-infused sponge cake with clouds of mascarpone mousse, finished with a dusting of imported cocoa.



Tira Mi Su

Eli's #412140/9"/14 cut/64 oz./4 pack
Eli's spectacular take on this classic Italian dessert: layers of espresso-infused sponge cake with clouds of mascarpone mousse, finished with a dusting of imported cocoa.

Tiramisu is hot (again)

- 90s food and drink trends are trending!⁶
- Google searches for Tiramisu increased by 500% in the past year³
- Social conversations about Tiramisu increased by almost 12%²
- 86% of Gen Zers say they like or love Italian food, and social conversations about it have increased 7% over the past year.⁷



Moscato Berry Tira Mi Su

Eli's #237425/10"/14 cut/105 oz./2 pack
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.

Cuties



“Cuties” Variety Case

Eli’s #066689/1” x 1” bites/6-.8 oz. per piece/4 pack/¼ tray/One tray of each flavor/54 pieces per tray

- 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.



new!

“Cuties” Variety Case - NUT FREE!

Eli’s #066690/1” x 1” bites/6-.8 oz. per piece/4 pack/¼ tray/One tray of each flavor/54 pieces per tray

- Caramel Swirl Brownie:**
Fudgy cocoa brownie, topped with original plain cheesecake, swirled with housemade bittersweet chocolate ganache and salted caramel.
- Carrot Cake Cheesecake:**
A thick slab of cream cheese frosting-flavored cheesecake is sandwiched between layers of our incredible carrot cake, loaded with real carrots and juicy pineapple, baked on a cinnamon graham crust.
- Strawberry Lemonade Bar:**
Housemade lemon and strawberry curd topped with a dusting of strawberry sugar, baked on our all-butter shortbread crust.
- Vanilla Bean Cheesecake:** Custard is folded into our richest cream cheese batter, that’s flecked with real Madagascar vanilla beans, torched to a golden brown and baked on our all-butter shortbread crust.

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. Store and serve frozen! Eli’s #120302/14 lb. bag



Perfect to use as mix-ins, dessert components, garnishes, or for snacking.



8” Ultimate Cheesecakes



8” Ultimates Variety Case

Four different cheesecakes, all in one case! Includes Original Plain (4 cakes), Strawberry Swirl (2), Chocolate Marble (2), and Cinnamon Roll (2). Eli’s #088058/8”/32 oz./14 cut/10 Pack

Chi-Town Single Serve Slices



No artificial
flavors, colors, or
preservatives.



Original Plain Cheesecake

Eli's #288400/3 oz./24 pack
Eli's rich and creamy cheesecake, baked on our signature all-butter shortbread cookie crust.

Chocolate Chip Cheesecake

Eli's #288401/3 oz./24 pack
Eli's Original Plain Cheesecake full of bittersweet chocolate chips, baked on a chocolate cookie crust.

Blueberry Swirl Cheesecake

Eli's #288403/3 oz./24 pack
Juicy blueberries swirled into creamy cheesecake, baked on a shortbread cookie crust.

Cookies & Cream Cheesecake

Eli's #288404/3 oz./24 pack
Original Plain Cheesecake loaded with chunks of chocolate sandwich cookies, baked on a chocolate cookie crust.

Strawberry Swirl Cheesecake

Eli's #288402/3 oz./24 pack
Sweet strawberries swirled into creamy cheesecake, baked on a shortbread cookie crust.

Eli's Dipper®

Eli's #288851/24 pack/3.5 oz. each/
Individually-wrapped
Eli's Original Plain Cheesecake-on-a-stick, hand-dipped in rich chocolate.
Store and serve frozen!

Individually-
Wrapped



Cheesecake Heart

Raspberry Swirl Heart-shaped Cheesecake

Eli's #156710/5"/10.25 oz./12 pack
A heart-shaped Original Plain cheesecake swirled with raspberry gelee, baked on a vanilla crumb crust.



♥ Valentine's Day
♥ Sweetest Day
♥ Mother's Day
♥ Anniversaries

Mini Pies



Chocolate Chip Cookie Pie
A brown sugar chocolate chip cookie crust filled with chocolate ganache. Delicious served warm.
A FABI 2024 AWARDEE!
Eli's #720319/1.6 oz./72 Pack (4 Trays of 18)



Apple Pie
Fresh apples and a hint of cinnamon, baked in an all-butter crust, sprinkled with coarse sugar.
Eli's #720311/1.6 oz./72 Pack (4 Trays of 18)



Cherry Pie
Juicy, tart Montmorency cherries, baked in an all-butter crust, sprinkled with coarse sugar.
Eli's #720312/1.6 oz./72 Pack (4 Trays of 18)

Dairy-Free Vegan “Cheesecake”



Dairy-free Vegan Belgian Chocolate “Cheesecake”
Eli's #885528/20 cut/48 oz./4 pack
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”
Eli's #888529/20 cut/48 oz./4 pack
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.



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

CHICAGO
SINCE *Eli's* 1980
CHEESECAKE



**NEW! Cuties
Variety Pack**

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