



SHAREABLES THAT SELL- ALL YEAR LONG

Turn core menu items into craveable shareable experiences — perfect for group dining, happy hour, and celebrations.



BAKED TO SHARE.
DESIGNED TO SELL.

TURN EVERYDAY MENU ITEMS INTO UNFORGETTABLE EXPERIENCES



Big Carrot Cake (1/4 cake)

THE CELEBRATION WEDGE

Fruits & Nuts



Menu Feature Idea
“Quarterback Block”
An oversized celebration slice made for sharing during the big game.

CELEBRATION SLICES

WHY IT WORKS:

Towering Slices Signal Value

Guests see abundance the moment it hits the table.

A Dramatic Menu Standout

Oversized slices become the dessert your restaurant is known for.

Fast, Simple Execution

Minimal plating and quick ticket times.

MORE THAN 60% of consumers believe special occasions should include dessert.

Datassential Keynote | Desserts, 2026



76% OF GUESTS would order a dessert (or appetizer) specifically designed to be shared.

PARTY ROLL PLATTERS



Original Cheesecake XANGOS®

DESSERT SUSHI ROLLS

Cheesecake



WHY IT WORKS:

Drives Impulse Orders

A familiar format with an unexpected dessert twist.

Feels Premium & Custom

Create a chef-driven shareable presentation.

Built for Social Sharing

Colorful bite-size pieces guests love to photograph.

CUPCAKES BAKED FOR SHARING

CUPCAKE FLIGHT

Fruits & Nuts



Chocolate



WHY IT WORKS:

Built for Sharing

A fun, social tasting experience.

Perfect for Celebrations

Ideal for gatherings and catering events.

High Perceived Value

A premium centerpiece without complex plating.

Easy to Customize

Build themed flights for holidays and events.



Cupcake Flight

PASS THE PLATE ENERGY

PRETZEL BOARD

Savory



WHY IT WORKS:

Built-In Flavor

Stuffed with bold ingredients for big flavor without prep.

Fast, Easy Execution

Fully cooked, warm to serve — perfect for busy kitchens.

Perfect for Sharing

A craveable centerpiece for boards and group dining.

High Impact, Low Effort

Handcrafted appeal, minimal prep and consistent results.

Platters have grown **96%** on menus in the last 4 years.

MENU FEATURE IDEA:

Pair with trends, such as Dip-Culture

Sweet Heat Flight

Harissa Honey

Whipped Feta

Spicy Garlic Aioli

The Mustard Lab

Lemon Dill

Roasted Garlic Dijon

Honey Whole Grain

Global Flavor Flight

Chili Crisp Labneh

Green Goddess Tahini

Preserved Lemon Yogurt



Handcrafted Pretzels

LITTLE TREAT CULTURE



Various Desserts

CHEERS TO YOU FONDUE

Cheesecake



Chocolate



WHY IT WORKS:

Creates Interactive Experiences

A hands-on moment guests enjoy sharing together.

Perfect for Social Occasions

Date nights, anniversaries, family celebrations.

Drives Higher Check Averages

Encourages all guests to participate in the order.

Memorable Presentation

Fun, photo-worthy centerpiece.

GATHER & GRAZE

BRUNCH BOARD

Cheesecake



Chocolate



Fruits & Nuts



Citrus



WHY IT WORKS:

Drives Morning-to-Midday Revenue

Boosts Beverage Attachment

Perfect for coffee, mimosas, and specialty lattes.

Easy to Scale

Ideal for small tables or large grazing groups.

High Impact, Low Effort

Transforms simple items into a premium menu feature.



Various Desserts & Savory

SIMPLE SEASONAL TRANSFORMATIONS TO KEEP YOUR BOARD FRESH ALL YEAR.

Spring

Pastel macarons, Herb-infused butter, Edible florals

Summer

Fresh berry compotes, Strawberry or blueberry spreads, Citrus honey drizzle

Fall

Warm maple drizzle, Apple butter, Cinnamon whipped cream

Winter

Chocolate sauce, Peppermint cream, Spiced caramel

HOW TO TURN SHAREABLES INTO ORDERS

1. Start With a Crowd Favorite

Classic flavors and recognizable formats make it easy for the whole table to say yes.

2. Present It for the Table

Wedge, board, or platter presentations instantly signal “order one for the table.”

3. Make It a Moment

- Celebrations
- Date nights
- Girls’ night
- After-dinner sharing

A little storytelling makes the suggestion feel natural.

4. Let the Table Say Yes

And enjoy a memorable finish to the meal.

What Shareables Do For Your Menu

- Drive Sales & Profits
- Simplify Group Ordering
- Create Social-Ready Moments
- Become the Celebration Destination
- Boost Perceived Value — Not Labor

Perfect Shareable Foundations

- Big Cakes
- Cupcakes
- Dessert Bars
- Handcrafted Pretzels
- Manifesto® Quiche
- Scoopables® by Sweet Street
- XANGOS®



Turn one CORE dessert into a rotating feature—boosting value, reducing waste, and keeping menus fresh.

LEARN MORE.

DESIGN SUITE PROGRAM

Upgrade your dessert offerings with premium, ready-to-indulge desserts.

Contact us today to create your custom dessert program, including **FREE** marketing materials!



There's no wrong way to introduce shareables when you start with Sweet Street.

Your Sweet Street rep will show you how.

Call: 1-800-SWEET97

Email: ussales@sweetstreet.com



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Release No.1.2