

CAKE FLAVOR OPTIONS

THE CAKES

fluffy yellow *
wedding white *
almond cake *
lemon white cake *
lavender cake *
strawberry cake *
brown sugar cake
orange cake *white cake infused with fresh orange zest and juice* *
Valrhona chocolate *
red velvet *
Earl Grey cake *
chai spice cake
coconut lime *coconut milk cake with lime zest*
gingerbread beer cake
pumpkin spice cake *

GOURMET CAKES

\$.25 additional/svg
Italian cream cake *coconuts and pecans*
carrot *walnuts, golden raisins* *
pistachio cake *made with ground pistachios*
matcha green tea cake *

THE FILLINGS

Swiss meringue buttercream
vanilla bean French buttercream
almond French buttercream
white chocolate buttercream
raspberry buttercream
strawberry buttercream
passionfruit buttercream
lemon buttercream
lime buttercream
espresso buttercream
cookies and cream buttercream
Nutella buttercream
peanut butter caramel buttercream
salty caramel buttercream
brown sugar buttercream
cream cheese icing
lemon curd
lime curd
edible chocolate chip cookie dough

GOURMET FILLINGS

\$.25 additional/svg
Belgian dark chocolate buttercream
white chocolate mousse
dark chocolate ganache
milk chocolate ganache
espresso ganache
sea salt caramel ganache (milk or dark)
hazelnut French buttercream
hazelnut milk chocolate ganache
fresh strawberries or raspberries
mascarpone buttercream

COCO PALOMA DESSERTS SIGNATURE FLAVORS \$.25 additional/svg

Pumpkin Pecan Praline

spicy pumpkin cake layered with homemade pecan praline cream cheese icing

Tiramisu

espresso Kahlua soaked cake layered with mascarpone buttercream

Strawberry Almond

almond cake filled with fresh strawberry slices and almond French buttercream finished with an Amaretto soak

Bourbon Pecan Praline

bourbon soaked yellow cake filled with homemade pecan praline brown sugar buttercream

Mixed Berries

fluffy yellow cake or wedding white cake layered with fresh raspberries, strawberries, mascarpone buttercream and a light soak

Lemon Lavender Cake

lavender cake layered with lemon buttercream and lemon curd, lightly soaked with lavender syrup (standard price)

Orange Crush

orange cake layered with Grand Marnier mascarpone buttercream and layer of orange chocolate ganache

Caramel Hazelnut Chocolate Cake

yellow cake filled with a layer of caramel buttercream and chopped hazelnuts and layer of hazelnut milk chocolate ganache

Gluten free cakes are \$.50 more per serving.

**Available gluten-free. All fillings are gluten free except for cookies and cream.*

Cakes can be iced in Swiss or chocolate buttercream, including those covered in fondant. If you don't see your favorite cake or filling, please let us know, and we'll be happy to accommodate most requests. We use natural ingredients whenever possible and steer clear of preservatives, partially hydrogenated vegetable oils and other additives. Everything is made from scratch, and we use only humanely raised eggs, organic milk and organic cream. The result: delectable desserts you can feel good about eating and serving to your guests.

CocoPaloma
DESSERTS

DESSERT MENU

Dessert tables are a fun way for your guests to sample a variety of sweets. While we don't design the table set up, we're happy to work with you or your coordinator to create a beautiful and tempting display.

All items are priced per dozen. There is a 2 dozen minimum order per item and per flavor. The dessert cups are 2oz rigid acrylic cups. Some decorations are an extra cost. We're happy to accommodate special requests.

BITE SIZE TREATS (price per dozen)

brownie bites \$15

blondie bites \$15

chocolate "Oreo" sandwich cookies \$21

chocolate chip cookies \$15

peanut butter cookies \$15

lemon bar bites \$18

caramel swirl cheesecake bites \$18

strawberry swirl cheesecake bites \$18

billionaire shortbread bites *shortbread crust layered with caramel and ganache* \$24

macarons \$24

pistachio | lemon lavender | coconut lime | vanilla bean | strawberry | chocolate | hazelnut | caramel

mini cupcakes in assorted flavors (please refer to cake list) \$15

DESSERT CUPS \$30

lemon meringue *lemon cake layered with lemon curd, topped with toasted meringue*

tres leches *white cake soaked in tres leches soak, dulce de leche swirl*

strawberry almond *almond cake layered with almond cream and fresh strawberries*

tiramisu *coffee Kahlua-soaked cake layered with mascarpone filling*

chocolate *chocolate cake layered with chocolate mousse*

chocolate peanut butter *chocolate cake layered with peanut butter mousse and caramel*

coconut cream *coconut cake layered with coconut cream filling, topped with toasted meringue*

DECORATED COOKIES

Decorated sugar cookies make wonderful guest gifts as well as a colorful addition to your dessert display. Cookies are priced based on design complexity and number of colors. There is a 3 dozen minimum order on cookies, but they don't have to be all the same design. Cookies *start* at \$3 per cookie. We can also bag and tie your cookies with color-coordinated ribbon for a fee of \$1 per cookie.

CocoPaloma

DESSERTS