



Catering on Top

EVENT PLANNING & DESIGN

Mini desserts 2.7\$ p/unit (24 units of each flavor minimum required)

- Opera cake
- Sicilian Cannoli
- Profiterole
- Chocolate ganache/berries tart
- Lemon pie
- Pavlova
- Chocolate cookie layer cake
- Maracuya cream cheese layer cake
- Tiramisu
- Chocolate panacotta with orange sauce
- 3 leches
- Creme brulee
- Decorated strawberries (3.5\$)

Truffles (2.5\$ p/unit)

- Dulce de leche
- Coffee
- Almond and Frangelico rocher
- Berries
- Coconut
- Orange
- Mint
- Lavender
- wasabi

Cakepops: (3\$-4\$ p/unit depends on decoration)

- Dulce de leche
- Nutella
- Marble
- Vanilla
- Maracuya Cheesecake
- Strawberry Cheesecake
- Banana

Cakes

Naked or seminaked: 4.5\$ p/portion

Buttercream/Dripped cake: 5\$ p/portion

Fondant: 6\$ p/portion

Our Delicious cakes can be vanilla, chocolate or marbled and stuffed with your favorite fillings from the list.

- Dulce de leche y caramelized almonds
- Strawberry chesecake
- Vanilla cream
- Coffe cream
- Lemon cream
- Pastry cream with cherries and chocolate drops
- Dark Chocolate ganache and praliné
- White chocolate ganache and crushed oreos
- Nutella y banana

Custom cake dummies: 30\$ and up (depending on decoration)