



Divine Edible Art

# Bars & Cookies

Our delicious bars and cookies are the perfect treat for less formal events or meetings



## Brownies & Bars

Miniature (1 1/4") ..... \$18.00 - \$24.00 / 2 dozen

Individual (2" x 3") ..... \$20.00 - \$28.00 / 1 dozen

Brookies

Brownies

Lemon Bars

Whoopie Pies

Blackout Brownies

Salted Turtle Brownies

Peanut Butter Brownies

Chocolate Mint Brownies

Cherry Crumb Bar

Brown Butter Blondies

## Cookies

\$13.00 - \$15.00 / 1 lb.

Classic Sugar

Peanut Butter

Lemon Crinkle

Snickerdoodle

Chocolate Chip

Golden Oatmeal

Coconut Macaroon

Chocolate Chip Pecan

Assorted Biscotti

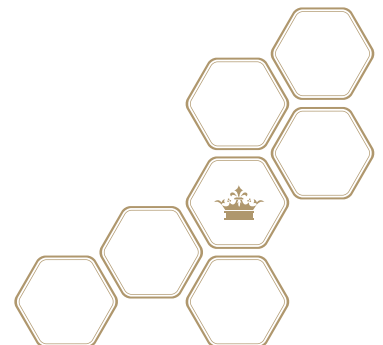
Brown Sugar Shortbread

White Chocolate Cranberry

White Chocolate Macadamia

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## Truffles & Chocolates

One bite culinary adventures finished with tempered French or Belgian chocolate in an array of shapes and colors. They are a great compliment to tea, as an after dinner treat or butlered alongside our Petite Sweets.



*\$1.<sup>25</sup> - \$1.<sup>50</sup> per piece*

### **White Chocolate**

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Pumpkin  
Key Lime  
Tart Cherry  
Passionfruit  
Philadelphia  
Cheesecake

### **Milk Chocolate**

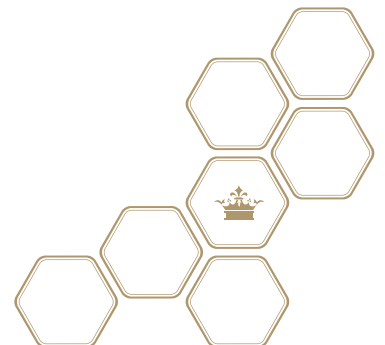
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Espresso  
Cinnamon  
Gingerbread  
Lavender Honey  
Banana Hazelnut  
Circus - *Caramel Peanut*

### **Dark Chocolate**

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Framboise  
Peanut Crunch  
Blood Orange  
Olive Oil Pistachio  
Lolin - *Chile infused*  
Coco Lopez - *Coconut infused*





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## ***Petite Sweets***

Perfect for butlering or as part of a grand dessert buffet, our miniature pastry is sure to please even the pickiest of palates. From European butter and local fresh fruit to French and Belgian chocolates, we use only the finest ingredients in our petit fours.



*\$20.<sup>00</sup> - \$36.<sup>00</sup> per 2 dozen*

### ***Miniature French Pastry*** .....

Eclairs

Opera Cake

Financiers

Madeleines

Creampuffs

Carrot Cake

French Macaron

French Marshmallow

Philadelphia Cheesecake

Chocolate Decadence

Classic Tea Petit Four

Chocolate Covered Strawberries

### ***Tarts & Pies*** .....

Peach

Pecan

Cherry

Key Lime

Blueberry

Fresh Fruit

Apple Crumb

Lemon Chess

Banana Cream

Cherry Almond

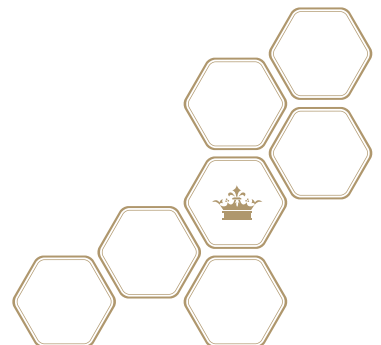
Citron Blueberry

Chocolate Raspberry

Chocolate Peanut Butter

Salted Caramel Chocolate

Salted Caramel Macadamia





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## Signature Cakes

Our Signature Cakes set us apart. We creatively revive the classics and create new flavor profiles. You will find that one bite is never enough!



6" cake - serves 6-8 ..... \$25.00 - \$28.00  
8" cake - serves 10-12 ..... \$32.00 - \$37.00  
10" cake - serves 14-16 ..... \$40.00 - \$45.00

### Sour Cream Berry Coffee Cake

Seasonal berries swirled into a sweet sour cream cake, topped with spiced streusel and powdered sugar

### Louisiana Bundt Cake

Rich buttery pound cake, dredged in dark chocolate ganache

### Birthday Cake

Vanilla or chocolate layer cake with your choice of vanilla or Swiss chocolate buttercream

### Sweet Potato

Layers of sweet potato cake soaked with cinnamon syrup and finished with Cream Cheese buttercream

### Red Velvet

Rich red cocoa cake with Cream Cheese buttercream

### Brown Butter Baby

Cream Cheese pound cake with salted caramel and rich brown butter icing

### Naked Chocolate

Towering layers of Devil's Food cake and chocolate ganache

### Raspberry Cocoa

Raspberry pound cake with preserves, finished with a brilliant dark chocolate ganache

### Pumpkin Pound *seasonal*

Spiced pumpkin pound cake with Cream Cheese buttercream

### Gingerbread Cake *seasonal*

Moist Gingerbread with Cream Cheese buttercream

### Coco Lopez

Fluffy layers of coconut cake and whipped coconut icing

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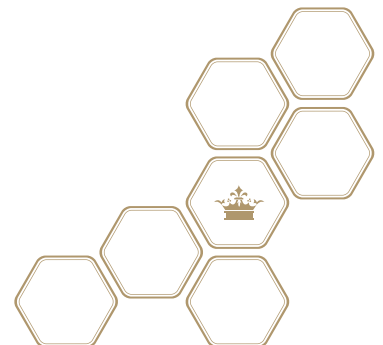
## *Signature Cakes*

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<b>Opera Cake</b>	A French classic! Thin layers of almond joconde that are soaked in coffee syrup and layered with mocha buttercream and chocolate ganache
<b>The Queen Bee</b>	Almond pound cake with vanilla bean honey mascarpone and cocoa mirror
<b>Canolli Cake</b>	Chocolate chip pound cake, ricotta canolli cream filling, vanilla buttercream icing and crushed canolli shells
<b>Chocolate Peanut Butter Cake</b>	Devil's Food cake layered with peanut butter mousse, enrobed in dark chocolate ganache
<b>Carrot Cake</b>	Spiced cake with carrots, pineapple, pecans, coconut and, of course, cream cheese buttercream
<b>Banana Praline</b>	Milk chocolate hazelnut mousse between thin layers of moist banana cake finished with cream cheese buttercream
<b>Flourless Chocolate</b>	Dense cake that is tons of chocolate to the square inch
<b>Philadelphia Cheesecake</b>	Vanilla bean, lemon or chocolate cheesecake atop a sweet, buttery graham crust
<b>Turtle Cheesecake</b>	Creamy vanilla bean cheesecake topped with dark chocolate ganache, toasted pecans and decadent caramel
<b>Pistachio Strawberry Cheesecake</b>	Rich pistachio cheesecake topped with fresh strawberries
<b>Berries and Cream Cake</b>	Vanilla sponge, mousseline, crème chantilly and fresh berries
<b>June Cake</b>	Pistachio sponge, blackberry jam, vanilla bean mousseline and fresh berries
<b>German Chocolate</b>	Chocolate sponge with a caramel coconut pecan frosting

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## Specialty Cakes

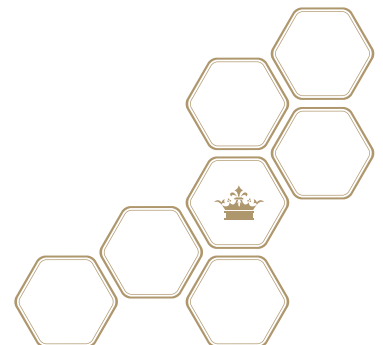
No party is complete without cake, so why not make it an over the top masterpiece of sugar? We pride ourselves on making visual art taste even better than it looks. So, whatever the occasion, we are here to design something unique that will exceed your expectations!



- Buttercream Tiered Cake ..... starts at \$6.00 per person*
- Fondant Tiered Cake ..... starts at \$7.00 per person*
- 2 Dimensional Cutout Cake ..... starts at \$7.00 per person*
- 3 Dimensional Sculpted Cake ..... starts at \$10.00 per person*

### Choose the Taste .....

- Pound Cake**      Vanilla, Lemon, Marble, Almond, Pumpkin, Raspberry Swirl, Chocolate Chip
- Layer Cake**      Vanilla, Chocolate Buttermilk, Lemon, Pistachio, Carrot, Red Velvet, Half & Half, Sweet Potato
- Buttercreams & Icings**      Vanilla, Chocolate, Coffee, Raspberry, Lemon, Hazelnut, Cream Cheese, Peanut Butter, Brown Butter Icing, Dark Chocolate Ganache
- Fillings**      White Chocolate Mousse, Dark Chocolate Mousse, Hazelnut Milk Chocolate Mousse, Cannoli Cream, Lemon Curd, Passion Fruit Curd, Blackberry Jam, Raspberry Preserves, Vanilla Bean Mousseline, Fresh Berries (can be added to any filling)





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# Wedding Cakes

Wedding cakes are rich with symbolism and tradition. They are often the centerpiece of your special day, incorporating the details, colors and nostalgia to your own personal design. A wedding cake is more than just butter and sugar. It is a symbol of your love- your first sweet, beautiful bite out of life together. Whether you are having an ornate extravaganza or a charming rustic feel, we are here to create the perfect cake for your perfect day.



*Buttercream Tiered Cake ..... starts at \$6.00 per person*

*Fondant Tiered Cake ..... starts at \$7.00 per person*

## The Taste .....

- Pound Cake**            Vanilla, Lemon, Marble, Almond, Pumpkin, Raspberry, Chocolate Chip
- Layer Cake**            Vanilla, Chocolate Buttermilk, Lemon, Pistachio, Carrot, Red Velvet, Half & Half, Sweet Potato
- Buttercreams & Icings**    Vanilla, Chocolate, Coffee, Raspberry, Lemon, Hazelnut, Cream Cheese, Peanut Butter, Brown Butter Icing, Dark Chocolate Ganache
- Fillings**                White Chocolate Mousse, Dark Chocolate Mousse, Hazelnut Milk Chocolate Mousse, Cannoli Cream, Lemon Curd, Passion Fruit Curd, Blackberry Jam, Raspberry Preserves, Vanilla Bean Mousseline, Fresh Berries (can be added to any filling)

## The Look .....

*Our cakes are finished with your choice of buttercream, poured ganache, fondant or marzipan.*

- Buttercream**            Keeping with the French tradition, our buttercream combines a cooked meringue with pure sweet cream butter to create a glossy finish that tastes even better than it looks
- Ganache**                Our Ganache is the perfect marriage of rich dark chocolate with the purest cream that enrobes our cakes with a shiny, delicious melt in your mouth chocolate
- Fondant**                The great debate over whether or not a cake should be covered in fondant is a question that often lands at our feet. The truth is that even when a cake has a fondant finish, it still gets perfectly iced in either buttercream or ganache underneath its matte sugar coating. Fondant creates the perfect blank canvas to create edible art (and it can be easily peeled away if your guests prefer not to eat it)
- Marzipan**                Marzipan is similar to fondant, but instead of sugar alone, it is made from finely ground almonds and sugar. It is a rolled almond paste that is divinely sweet and truly European

