



..... *Divine Edible Art*

Bars & Cookies

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



Please Contact Us For Wholesale Pricing

Brownies & Bars

Miniature (1¼")

Individual (2"x3")

Brookies
Brownies
Lemon Bars
Whoopie Pies

Blackout Brownies
Salted Turtle Brownies
Peanut Butter Brownies
Chocolate Mint Brownies

Cherry Crumb Bar
Brown Butter Blondies

Cookies

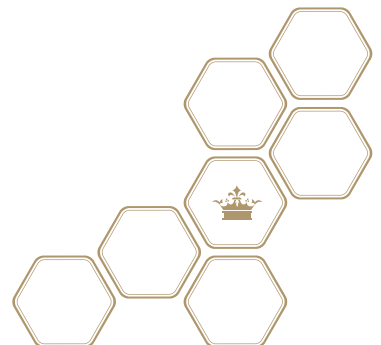
Classic Sugar
Peanut Butter
Lemon Crinkle
Snickerdoodle

Chocolate Chip
Golden Oatmeal
Coconut Macaroon
Chocolate Chip Pecan

Assorted Biscotti
Brown Sugar Shortbread
White Chocolate Cranberry
White Chocolate Macadamia

Queen Bee Pastry
220 Krams Ave
Philadelphia, PA 19127
T: (215) 704-9166
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QueenBeePastry.com





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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.



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White Chocolate

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Pumpkin
Key Lime
Tart Cherry
Passionfruit
Philadelphia
Cheesecake

Milk Chocolate

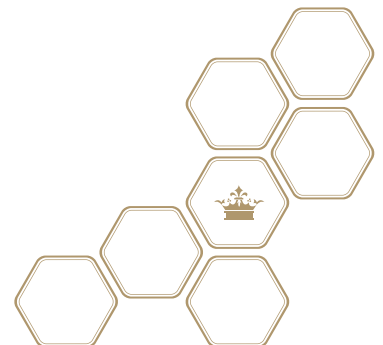
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Espresso
Cinnamon
Gingerbread
Lavender Honey
Banana Hazelnut
Circus - *Caramel Peanut*

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 butlery 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.



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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

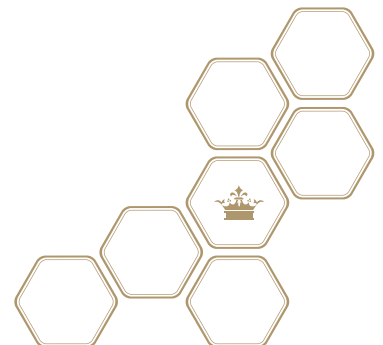
Chocolate Peanut Butter

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

8" cake - serves 10-12

10" cake - serves 14-16

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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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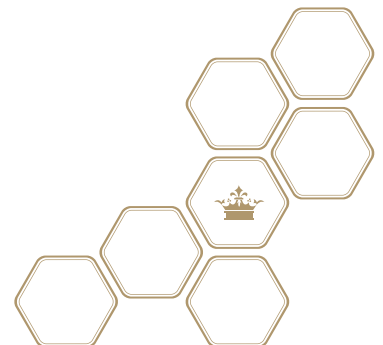
Signature Cakes

continued



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

Fondant Tiered Cake

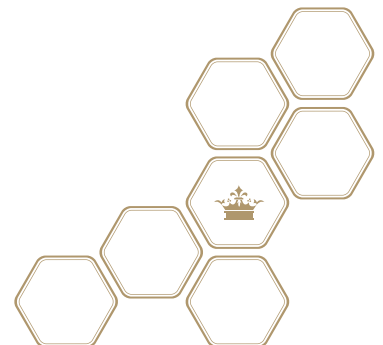
2 Dimensional Cutout Cake

3 Dimensional Sculpted Cake

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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

Fondant Tiered Cake

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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

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