



Petite Sweets

We offer an elegant and delicious selection of mini French pastries; an excellent light dessert for buffets and special events. The Chef's selection is a mixture of complementary flavors, colors, shapes and textures.

Cookies

Chocolate Chip Walnut ~ Fudgy Brownie Chip ~ Oatmeal Raisin ~ Peanut Butter ~ Mexican Celebration ~ Gluten Free Pecan Chocolate Chip ~ Hand Decorated Shortbread Cut Outs

Bar Treats

Assorted Brownies ~ Blondie ~ Apple Caramel ~ Raspberry Almond ~ Lemon

Breakfast Pastries

Cinnamon Rolls ~ Scones ~ Fruit Crostata ~ Empanada ~ Strudel ~ Whole Grain Bran Muffins ~ Sticky Buns



Pies



Apple ~ Blueberry ~ Cherry ~ Mixed Berry ~ Peach ~ Strawberry Rhubarb ~ Lemon Meringue ~ Key Lime ~ Banana Cream ~ Chocolate Cream ~ Coconut Cream ~ Peanut Butter Mousse ~ Baked Coconut Custard ~ Pecan ~ Chocolate Walnut ~ Butterscotch

Individual Desserts

CUPCAKES

White ~ Chocolate ~ Lemon ~ Carrot ~ Red Velvet ~ Strawberry and Confetti ~ Seasonal Flavors
*Choice of butter cream, cream cheese, or fudge icing

TARTS 4"

Fresh Fruit ~ Pecan ~ Baked Chocolate ~ Crème Brulee ~ Caramel Apple ~ Key Lime ~ Lemon Meringue

BOMBES AND TOWERS

Lemon Raspberry ~ Strawberry Bavarian ~ Chocolate Mousse ~ Black Forest ~ Coconut Custard ~ Espresso Mousse ~ German Chocolate ~ Peanut Butter Mousse ~ Tres Leches ~ Triple Mousse

CLASSICS

Chocolate éclair ~ Napoleon ~ Cheesecakes ~ Cannoli



Bakery and Dessert Bar

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Classic Cakes

STRAWBERRY BAVARIAN ~ Our most popular flavor! Moist white cake filled with vanilla bavarian cream and fresh strawberries, iced with butter cream and garnished with white chocolate shavings.

OLD FASHIONED ~ Rich chocolate cake layered with fudge filling and swirls of Belgian chocolate ganache.

LEMON RASPBERRY ~ Moist lemon sponge cake layered with raspberry mousse, iced with butter cream.

RED VELVET ~ A Southern classic! Mildly flavored chocolate red sponge cake filled with cream cheese mousse, iced with cream cheese icing and garnished with candied pecans.

COCONUT CUSTARD ~ White cake layered with creamy coconut custard, iced with butter cream and coconut flake garnish.

CARROT ~ Spice cake with carrots and apples filled with cream cheese mousse, with cream cheese icing and garnished with candied walnuts and butter cream carrots.

TRES LECHES ~ A Mexican favorite! White cake soaked with three sweet milks and a hint of cinnamon; filled with vanilla bavarian cream, iced with vanilla whipped cream and garnished with croquant.

BLACK FOREST ~ Chocolate cake filled with milk chocolate mousse, plump bing cherries marinated in Kirshwasser, iced with vanilla whipped cream and garnished with chocolate shavings and Maraschino cherries.



CHOCOLATE MOUSSE ~ Rich chocolate cake filled with a dark chocolate mousse, iced with Belgian chocolate ganache and garnished with dark chocolate shavings.

TIRAMISU ~ An Italian Classic! White cake and ladyfingers soaked with rum and espresso, layered with Mascarpone cream, iced with whipped cream and garnished with chocolate curls and Italian ladyfingers.

PEANUT BUTTER MOUSSE ~ Rich chocolate cake filled with peanut butter mousse, iced with chocolate ganache and garnished with peanuts.

ESPRESSO MOUSSE ~ Rich chocolate cake filled with espresso mousse, iced with chocolate ganache and garnished with chocolate shavings.

GERMAN CHOCOLATE ~ Rich chocolate cake filled with a traditional German filling of pecans and coconut, iced with chocolate ganache and garnished with pecans and coconut.

CHOCOLATE FLOURLESS ~ Rich and dense flourless chocolate cake glazed with chocolate ganache and garnished with dark chocolate shavings.

BOSTON CREAM PIE ~ Moist white cake filled with creamy vanilla pastry cream and classic dome glazed in chocolate.

VEGAN CHOCOLATE CAKE ~ Chocolate cake filled with rich vegan chocolate mousse iced in vegan butter cream and garnished with colored sprinkles.

VEGAN WHITE CAKE ~ Moist white cake filled with rich vegan chocolate mousse and iced in vegan Oreo butter cream.

Cheesecakes

New York Cheesecake, Classic or topped with fruit (Blueberry, Cherry or Pineapple). We also offer natural fruit glazes - (Lemon, Lime, Mango, Prickly Pear, or Strawberry) ~ Snickers ~ Turtle ~ Seasonal Flavors.



Signature Cakes

Birthdays, anniversaries, showers, retirements, and all other celebrations are always better with a special cake as the center piece. Our signature cakes are as delicious as they are beautiful. They can be personalized; color schemes and message. Examples of our Signature Cakes can be found on our website under the Order Online tab!

6" (6-8 servings) ~ 10" (14-18 servings) ~ 12" (36 servings)
Quarter Sheet (25 servings) ~ Half Sheet (50 servings)
Full Sheet (100 servings)

***Wedding Cakes** ~ Schedule your private wedding tasting appointment for weddings larger than 50 by contacting us at info@honeymoon sweets.com for your preliminary paperwork.

***Custom Design** ~ Choose from one of the amazing designs on our website or create one of your own.

**Ultimately the décor on the cake dictates the price. Please speak with our consultants for a custom cake price quote.*

