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The acceptable time for dessert? Anytime.

We cater to parties, weddings or meetings. In addition to the desserts below, we can accommodate custom orders. Everything is baked fresh. Depending on the order we require 24-72 hours notice in advance.

Daily Cakes

(Our Daily Cakes are 9")

- Lemon Verbena Poppy Seed Pound Cake \$30
- German Apple Cake with Dark Rum Glaze \$45
- Brown Butter Almond filled with Lemon Curd & Seasonal Fruit \$48
- Tiramisu \$48
- Banana Chocolate Chunk \$30
- Chocolate Coconut & Pecan \$50
- Orange Chiffon Bundt \$30



Cookies & Bars

(From \$1.50-3.50 ea. Minimum 15)

- Lemon Verbena-Sugar Sugar
- Classic Chocolate Chip
- Double Chocolate-Chocolate Chip
- White Chocolate Macadamia
- Oatmeal Raisin
- American Black and White
- Butter Thyme
- Chocolate Shortbread Thumbprints
- Rum Raisin Shortbread
- Snickerdoodle
- Gingersnap Raspberry
- Coconut Macarons
- Chocolate-Coconut Macarons
- Classic filled Vanilla Macarons
- Chocolate Crackles
- Lemon Bars
- Rugelach Bars
- Double Chocolate Chunk Brownies
- Poppy Seed Bars

Cupcakes

(From \$3.00-4.50 ea. Minimum 12)

- Brown Butter Raspberry & Lemon Verbena Glaze
- Classic Vanilla Bean
- Dark Chocolate
- Chocolate Cake & Vanilla
- Chocolate Cake & Peanut Butter Cream Cheese
- Mocha Dream
- Carrot Cake & Cream Cheese
- Rich Coconut
- Red Velvet & Cream Cheese



Pastries & Pies

- Cinnamon Rolls \$4.00 Large/\$2.50 Mini (Min. 20)
- Chocolate Dipped Cream Puffs \$2.50 (Min. 20)
- Berry/Apple Crumble (Seasonal)
- (Our pies are \$40, size 9")
- Apple Pie
- Banana Cream Pie
- Chocolate Cream Pie
- Pumpkin Pie (Seasonal)
- Pecan Maple Pie (Seasonal)



Confections

(Minimum 20)

- Almond-Hazelnut Crunch \$2.50
- Port Truffles \$3.00
- Peanut Butter Truffles \$2.00
- Cognac Truffles \$3.00
- Matcha White Chocolate Truffles \$3.00
- Pumpkin Spice Chocolates (Seasonal) \$3.00
- Classic Marshmallows \$1.50

Custom Cakes

We offer a wide selection of cakes, fillings and icings. Reservations should be made 4-7 days in advance; weddings at least 14 days. Prices will vary depending on flavors, styles and decorations. Our cakes are available in sizes 6", 8", 10" or 12". They are typically 3-4 layers. Wedding cakes can be tiered according to the number of guests. The base prices listed below include Vanilla Bean, Devil's Food or Red Velvet sponges, with Vanilla Buttercream or Cream Cheese icing. Other sponges, fillings, flavors and decorations represent an additional charge.

Sponge Flavors

Vanilla Bean (Included)
Devil's Food Cake (Included)
Red Velvet (Included)
Lemon
Orange
Coconut
Carrot Cake
Almond Sponge
Hazelnut Sponge
Cinnamon







Soaking the Sponge

(\$5 additional)
Simple Syrup (Included)
Limoncello
Cognac
Brandy
Amaretto
Bailey's
Dark Rum
Grand Marnier



Cake Sizes & Servings

			
12"	10"	8"	6"
30-50	20-40	10-20	4-8
\$150	\$75	\$60	\$45

Fillings & Icing

Vanilla Buttercream (Included)
Cream Cheese (Included)
Chocolate Mousse
Chocolate Buttercream
Coconut Buttercream
Peanut Butter Cream
Lemon Curd Mascarpone
Cappuccino Mousse
Passionfruit Mousse
Fresh Berries (Seasonal)



Exterior Flavor Choices

Vanilla Buttercream (Included)
Cream Cheese (Included)
Chocolate Buttercream
Fondant
Chocolate Fondant
Chocolate Ganache
Whipped Cream



Decoration Choices

Fresh Berries (Seasonal)
Tempered Chocolate
Rosettes with Truffles
Sliced Almonds/Walnuts/Hazelnuts*
Chocolate Sprinkles*
Sugar Flowers (Prices based on style & number)
Specialty flowers include large/small Rose

*Sides of cake