

phone: 858.459.CUPS (2877) fax: 858.459.2833 email: catering@cupslj.com
visit us! 7857 Girard Avenue La Jolla, California 92037 www.cupslj.com

Minty Wonderland Chocolate-mint cup topped with white chocolate -mint frosting and crushed peppermint candies

Monkey Ball Fried brioche cup filled with vanilla pastry cream and tossed in cinnamon sugar

Mozart Almond-scented cup filled with dark chocolate chunks topped with rich vanilla buttercream

Not-so-Red-Velvet Southern style chocolate buttermilk cup topped with sweet cream cheese frosting

Nuts Over Chocolate Chocolate cup topped with peanut butter frosting, chocolate syrup and peanuts **V**

"Old School" Vanilla Vanilla cup topped with sweet vanilla American buttercream

Orange Dream Sweet orange-vanilla cup topped with orange-vanilla buttercream

PB Cup Rich chocolate cup topped with creamy peanut butter frosting in a chocolate shell **DF**

PB&J Vanilla cup filled with strawberry preserves topped with creamy peanut butter frosting

Piña Colada Coconut cake glazed with coconut cream topped with pineapple buttercream

Piña Passion Passion fruit cup topped with pineapple buttercream

Piñas Revueltas Vanilla bean cup swirled with caramelized pineapple topped with creamy pineapple buttercream

Pineapple Cream Vanilla cup topped with pineapple buttercream

Pumpkin Cardamom Spiced pumpkin cup topped with cardamom-spiced chocolate frosting and pepita brittle

Raspberry Cheesecake Raspberry cup filled with raspberry mascarpone cheese topped with raspberry cream cheese frosting **GF**

Schokolade Rich chocolate cup filled with "German chocolate" coconut-pecan frosting topped with ganache

S'mores Graham cracker crusted chocolate cup filled with rich chocolate buttercream topped with toasted marshmallow

Snowball Rich chocolate cup filled with marshmallow cream topped with toasted coconut

Spiced Pumpkin Spiced pumpkin cup topped with cinnamon cream cheese frosting

Strawberry Tea Cup Vanilla cup filled with house-made jam, cream cheese and sliced fresh strawberries **V**

Summer Berry Splash Lemon curd-filled vanilla bean cup brushed with fresh raspberry syrup topped with lemon cream cheese frosting

Tarzan Banana cup topped with peanut butter frosting and chocolate shavings

The Donut Lightly spiced donut cup tossed in cinnamon sugar

Tiramisu Almond-esspresso cup topped with mascarpone frosting and shaved chocolate

Tres Leches Spiced milk-drenched vanilla cake topped with whipped cream

Triple Chocolate Chocolate cup filled with dark chocolate chunks topped with chocolate ganache **LG**

Turkish Delight Apricot compote-filled vanilla cup topped with apricot buttercream

Vanilla Bean Vanilla cup with creamy vanilla bean frosting **V**

Vanilla Vixen Sweet vanilla cup topped with vanilla bean French buttercream and vanilla tuile

Velours Rouge Dark chocolate-esspresso cup topped with sweet cream cheese frosting

Whole Wheat Banana Whole wheat banana cup topped with cinnamon cream cheese frosting **LG**

Wine & Cheese Cabernet-chocolate cup topped with brie frosting and candied walnut

Zanzibar Chai Vanilla bean cup topped with spicy-sweet chai frosting

Special Dietary Needs Cups

LG low glycemic index

GF gluten free*

V vegan

DF dairy free

* made in same kitchen as Cups with gluten

More Cups Creations

Frostnips A divine blend of cake and frosting in a chocolate truffle. Available in an assortment of flavors

Truffles Custom made to order - you choose the flavor!

Chocolate Dipped Fruit Organic strawberries or bananas dipped in chocolate. Available with or without nuts

Scones House-made cran-orange & maple-pecan

Muffins House-made flavors include blueberry, carrot, banana-nut & seasonal varieties

Breakfast breads House-made flavors include chocolate, whole-wheat banana & seasonal varieties

We also have a variety of seasonal, house made desserts and specialty items available upon request.

Classes, Parties and More!

Cups has opened Cups Culinary, specializing in all things edible, local and delicious! Have you seen our 'Green Room' yet? We have a full teaching kitchen and party space that can be rented out for decorating parties, cooking classes, bridal showers, baby showers and more! Our teaching kitchen offers cooking classes on everything from baking organic goodies to creating dinner with ingredients found at our local farmer's market. Check out our Culinary schedule online at www.cupslj.com/culinary or book your private party today by emailing parties@cupslj.com.

Catering:

To see some photos from our past events, check out our gallery online at www.cupslj.com/catering Call us to set up your free catering consultation and complimentary, private tasting. Or send us an email to catering@cupslj.com.

If you are interested in ordering a traditional wedding cake, birthday cake or cake for any event or celebration, we can turn almost all of our cupcake flavors in to cakes, including our gluten-free and vegan flavors. Please ask our catering or kitchen manager for additional information.