



cups

organic cupcakes

Cupcakes make any party, wedding, or shower even sweeter!

The sky is the limit for Cups Catering – from intimate dinner parties to weddings, themed bridal showers to birthday parties, for kids and adults alike. Everything we serve is made in-house with the highest quality, local, sustainable, organic ingredients. Baked fresh on the day of your event. Customized flavors to suit your discerning taste. Virtually unlimited design – if you can dream it, we can create it! This is the part of the job we love most!

Our Flavors:

Almond Dream Pastry cream-filled almond cup topped with vanilla-almond buttercream and almonds

Aranzia Blood orange cup topped with blood orange buttercream

Banana Crème Banana cup topped with cinnamon cream cheese frosting

Berry Berry Good Strawberry cup topped with creamy strawberry frosting **V**

Better with Bacon Vanilla bean cup flavored with rich maple syrup topped with maple buttercream and crisp maple sugar-cured bacon

Bienenstich Sweet cream-filled brioche cup topped with a honey-almond syrup

Black Forest Dark chocolate-esspresso cup filled with marsala-dark cherry compote topped with ganache and whipped cream

Blueberry Bliss Fresh blueberry cup topped oatmeal streusel and lemon glaze

Boston Cream Pie Vanilla bean cup filled with crème anglais topped with chocolate glaze

Bottoms Up Rich dark chocolate cup filled with chocolate chunks and mascarpone cheese topped with cream cheese frosting

Brownie Mac Rich dark chocolate brownie cup filled with macadamia nuts topped with dark chocolate ganache

Brûlée J Vanilla cup filled with sweet custard & topped with caramelized sugar

Bunny Love Carrot cup with almonds and pecans topped with cinnamon cream cheese frosting **GF**

Caramel Apple Spiced apple cake with apple compote and caramel buttercream

Caramel Macchiato Espresso-chocolate cup topped with caramel buttercream and caramel drizzle

Caramelicious Vanilla bean cup filled with Fleur-de-sel caramel topped with creamy caramel mousse and caramel sauce

Chocololic Chocolate cup filled and topped with chocolate frosting **V**

Chocolate Cheesecake Chocolate cup topped with "cream cheese" frosting **V**

Chocolate Decadence Flourless chocolate cup topped with cinnamon whipped cream **GF**

Chocolate Milk Vanilla cup topped with light and creamy chocolate frosting

Chocolibre Dark chocolate cup topped with sweet vanilla frosting **GF**

Chocotorte Chocolate torte cup topped with dark chocolate frosting **GF**

Chris Jones Marble-swirled cup topped with mocha frosting **V**

Chunky Monkey Banana-walnut cup filled with chocolate chunks topped with creamy peanut butter frosting

Churros & Chocolate Cinnamon cup filled with Mayan chocolate topped with spiced chocolate frosting and churros

CinnaBB Cardamom spiced cinnamon-swirl cup topped with sweet glaze

Claddagh Cup Chocolate stout cup topped with whiskey ganache and Irish cream frosting

Coco Cabana Coconut macaroon cup filled with mascarpone cheese and dipped in chocolate **GF**

Coco-Limey Coconut-lime cup topped with creamy kaffir lime-white chocolate ganache

Coco-Nui Delicate coconut cup topped with coconut buttercream and fresh toasted coconut

Cocoa-Ginger Rich chocolate cup flavored with Ginger root topped with ginger-chocolate buttercream

Cookies n' Cream Chocolate cup topped with cookies n' cream frosting **V**

Cozy Cup Sweet chamomile cup topped with chamomile Swiss meringue buttercream

Death by Chocolate Truffle-filled chocolate cup topped with rich dark chocolate frosting

Deez Peanuts Peanut butter cup topped with peanut butter frosting **V**

Devilish Chocolate cup topped with rich chocolate frosting

Elvis Banana cream-filled chocolate cup topped with creamy peanut butter frosting

Fig Leap Fresh fig cake topped with house-made goat cheese frosting and candied fig

Gingerbread Rich ginger cup topped with spiced cream cheese frosting

Going Bananas Banana cup filled with banana pastry cream topped with banana Swiss buttercream

Goober Vanilla cup filled with house-made jelly topped with peanut butter frosting **V**

Great Pumpkin Spiced pumpkin cup topped with "cream cheese" frosting **V**

Green Tea Matcha green tea-vanilla bean cup topped with honey-lemon glaze

Harvest White whole wheat zucchini-carrot cup sweetened with agave syrup topped with agave-cream cheese frosting **LG**

Hazed & Confused Espresso chocolate cup topped with creamy chocolate hazelnut frosting

Health Nut White whole wheat banana cup topped with peanut butter frosting

Honey Carrot Honey-carrot cup filled with walnuts, pineapple and coconut topped with cinnamon cream cheese frosting

Honey Lavender Rich honey cake drenched in a lavender-lemon verbena syrup topped with a lavender-white chocolate mousse

Hoo Hoo Chocolate cup filled with marshmallow crème topped with chocolate glaze

Kahili Sweet vanilla bean cup flavored with fresh ginger root topped with creamy ginger-vanilla bean frosting

Lemon Poppy Seed Lemon poppy seed cup topped with lemon glaze **V**

Liliko'i Passion fruit cup topped with light passion fruit buttercream

Limone Ricotta Lemon ricotta torte cup made with ground almonds topped with lemon cream cheese frosting **GF**

Love Cup Lemon-vanilla bean cup with lemon curd center topped with lemonade frosting

Manzana Whey Spiced apple whey protein cup topped with crème fraiche

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