



Honey Moon Sweets Bakery
606 W. Southern Ave Tempe, AZ 85282
Ph 480-517-9520 Fax 480-517-9520
www.honeymoonsweets.com

Specialty Cakes

All cakes are available in banquet height, approx. 2" tall and full height, approximately 3" tall

Tiramisu — White sponge cake base, ladyfingers soaked with Kahlua and espresso, layered with Mascarpone cream, enrobed with ladyfingers, and topped with fresh whipped cream, cocoa, and chocolate curls

Chocolate Mousse Cake — Chocolate sponge cake, flavored with Kahlua, filled with a rich dark chocolate mousse, and coated with Belgian chocolate ganache

Traditional Carrot Cake — Spice cake made with carrots, apples, and walnuts, frosted with cream cheese icing and decorated with butter cream carrots

German Chocolate Cake — Dark chocolate cake filled and topped with a traditional homemade coconut pecan frosting.

Hazelnut Chocolate Decadence Cake — Flourless chocolate cake with a thin layer of hazelnut butter cream, coated with Dark chocolate ganache, hazelnut croquant, and topped with whole roasted hazelnuts* (the flourless cakes only are available in the 2" height and are not available as a sheet cake)

Strawberry Bavarian Cake — White layer cake filled with vanilla bean Bavarian, strawberries, and preserves, iced with whipped cream and garnished with fresh strawberries

Old Fashioned Chocolate Cake — Seven layers of chocolate cake sponge and chocolate fudge filling iced with whipped fudge icing and dusted with cocoa

Lemon Mousse Cake — Lemon sponge cake layered with white chocolate mousse, raspberries, and lemon curd, topped with whipped cream and fresh raspberries

Black Forest Cake — Chocolate cake filled with milk chocolate mousse and plump Bing cherries marinated in Kirshwasser. The cake is iced with whipped cream and garnished with chocolate shavings and chocolate dipped Maraschino cherries.

Cannoli Cake — layers of white cake flavored with, filled with cannoli cream, mini chocolate chips and candied orange zest, iced with whipped cream, garnished with pistachio nuts and chocolate striped cannoli shells.

Apple Spice Cake — Spice cake with chunks of cinnamon apples filled with apple brandy Bavarian cream, iced with cream cheese frosting garnished with ground candied pecans and topped with fresh made caramel.

Red Velvet Cake — Delicious red devils food cake filled with cream cheese frosting and garnished with ground pecans.

This is a list of our most popular cake flavors. Custom Flavors are available upon request with a minimum one week lead time. All cakes come with the appropriate and classic garnish unless a request is made otherwise. The most popular portion sizes are 14 slices for full service, 16 slices for plated banquets, or 18 slices for self serve buffets.

Cheesecakes

New York Cheesecake — Traditional creamy with graham cracker crust

Cappuccino Cheesecake — Rich coffee flavored with a chocolate crumb crust

Snickers Cheesecake — Dark chocolate and caramel, swirled throughout rich, creamy cheesecake, topped with chocolate ganache, caramel, and nuts.

Assorted Fruit Cheesecakes — Cheesecake smothered in your choice of blueberries, cherries, Key Lime or lemon curd topped with whipped cream and finished with croquant

*This is merely a sampling of some of our more popular cheesecakes. We are happy to make almost any flavor that you require with minimum one week notice.

Bar Cookies

Bars are available in 1/2 sheets and full sheets. We will cut them for you in 2"x2" (96 per sheet) or 3"x3" squares (40 per sheet) Cut sizes are approximate. Alternate sizes and shapes may incur a cutting charge.

Walnut Fudge Brownies

German Chocolate Brownies

Cheesecake Brownies

Snickers Brownies

Raspberry Almond Streusel Bars

Lemon Bars

Apple Caramel Bars

Coconut Pecan Chocolate Chip Bars

Pecan Bar

Blondie's

Rocky Road Brownies

Cappuccino Brownies

Individual Desserts

4" Tarts

Apple Caramel, Fresh Fruit, Lemon Curd, Key Lime, Pecan

Towers, Bombes and Pyramids

Strawberry Bavarian Tower, Mocha Mousse Tower, Tiramisu Tower, Triple Mousse Tower, Praline Truffle Pyramid, Orange Amaretto Bombe, Black Forest Bombe

Individual Cakes

Mocha Ganache Cake Slice, Chocolate Hazelnut Decadence, Flourless Chocolate Cake, Assorted Individual Cheesecakes, Volcano Brownie

Individual desserts are approx. 4-6 oz. in size and are fully decorated out of the box.

Petit Sweets (Minis – 5 dozen minimum order)

We offer a tasty selection of mini pastries, an excellent light dessert for buffets and special events. We can customize the selections to accommodate ethnic or regional menus such as Italian, Southwest or Tropical. Please allow us to assemble a selection for you as availability of sweets may vary. We always make sure to have a good variety of colors, flavors, shapes and sizes

Here's a small sampling of our selections

Fresh Fruit Tartlets	Chocolate Decadence Triangles	Fruit Mousse Cups
Cream Puff Swans	Chocolate Dipped Strawberries	Lemon Brulee Tartlets
Cabernet Truffle Tarts	Mini Mousse Pyramid	Chocolate Tiramisu Cups
Pecan Diamonds	Hazelnut Silk Mousse Barquettes	Chocolate Éclairs
Petit Cheesecakes	Fruit Mousse Linzer Barquettes	Chocolate Florentine Cups
Rum Balls	Fruit Frangipani Tartlets	Petit Opera Cakes
Mini Cannoli	Mini Bombe	Key Lime Meringue

Cookies

Cookies are available in 1.5 oz and 3 oz sizes.

Chocolate Chip, Oatmeal, Peanut Butter, Mexican Wedding Cookies, Macaroons, White Chocolate Chip, Shortbread, Black and Whites, Almond Cookie.

Seasonal Hand Decorated and Edible Image Decorated Shortbread cookies are available also.

Teabreads

Lemon Poppy, Blueberry, Banana, Apple Cinnamon, Marble, Chocolate

Strudels

Apple, Peach, Cherry Cheese, Blueberry Cheese

Pies

Apple, Peach, Cherry, Blueberry, Coconut Cream, Banana Cream, Chocolate Cream, Key Lime Lemon Meringue

Special requests for custom desserts or flavors on any of our products are welcome. We will always attempt to fulfill request given enough notice and if we are unable for any reason, we will work to help find a reasonable alternative with you.

Custom Cakes

Base Cake Sizes and Servings

6-inch Cake, 8 servings
10-inch Cake, 16 servings
Quarter Sheet Cake, 24 servings
Half Sheet Cake, 48 servings
Full Sheet Cake, 96 servings

Our signature decoration on specialty cakes has large chocolate curls, a cascade of fresh berries and fruit and a marzipan plaque inscribed with a custom message or greeting. We have variations on this theme with fun chocolate pieces on other adornments available.

Cake Flavors

Chocolate, Spice, White, Carrot, Marble, Lemon

Fillings

White Chocolate Mousse, Milk Chocolate Mousse, Dark Chocolate Mousse,
Bavarian Cream, Chocolate Fudge, Tiramisu Filling, Cream Cheese Filling, Fruit Mousses, Hazelnut Mousse.

Flavor Accents

Lemon Curd, Fresh Fruit, Chocolate Ganache, Imported Fruit Marmalade (Raspberry, Strawberry, Apricot)

Icing

Buttercream, Whipped Cream, Chocolate Fudge, Cream Cheese
Chocolate Ganache

Special Decorations

Call for Quote
Simple Writing w/Fruit and Shavings
Buttercream Flowers
Characters
Specific Logos (Company, Organization, School)
Theme Designs
Specialty Cake Shapes
"New Wave" Design

Wedding cakes are available. Pricing based on size and design.