

WE CREATE  
UNFORGETTABLE  
MOMENTS

*BAKERY*

*Share happiness, Celebrate love,  
Make a toast to life, Enjoy living...*



**ESKISIT**

CATERING & CAKES



# OWN PASTRY



ESKISIT Catering is a personalized, professional and above all family catering in constant evolution since 2012 **created by two generations of women passionate about their work** with a long history of more than 25 years in the world of catering and event organization.

We **create creative pastry:** personalized sweets, original, delicious and handmade sweets . We make all kinds of sweets for individuals and companies so that your celebrations are unique. Choose from the flavor to the decoration, at ESKISIT Catering we adapt 100% to your style.

We have a wide assortment of sweets made by us, always adapting to the needs of each client.

We also carry out complete assembly of sweet tables with decoration (ask for budget).

# FRESH FLAVORS



## **Lemon:**

Madagascar vanilla sponge cake with poppy seeds and creamy lemon filling (option of topped with burnt meringue)

## **Matcha tea:**

Matcha tea cake filled with bourbon vanilla buttercream and mango coulis

## **Cinnamon and Apple:**

Vanilla cake bathed in syrup with cinnamon, creamy interior of cinnamon buttercream and baked apple

## **Berries:**

Vanilla and blueberry sponge cake filled with red fruit coulis and forest fruit mousse

## **Passion fruit:**

Orange sponge cake with creamy passion fruit pulp buttercream

## **Red velvet:**

Velvety red cocoa sponge cake with creamy cheese filling

## **Carrot Cake:**

Carrot cake filled with cream cheese  
(This flavor only for 1 floor)

# INTENSE FLAVORS



## **Dulce de leche:**

Intense chocolate sponge cake with creamy vanilla and dulce de leche

## **Caramel and peanut:**

Chocolate sponge cake covered with chocolate syrup and toffee interior and peanut buttercream

## **Oreo:**

Chocolate cake with Oreo cookie pieces covered with chocolate sauce and filled with cookies and cream

## **Irish cake:**

Vanilla cake from Madagascar flavored with Irish whiskey and filled with coffee mousse

# SUPERIOR FLAVORS



**White chocolate with hazelnuts:**

Chocolate sponge cake with 60% cocoa (or vanilla sponge cake) filled with white chocolate cream with hazelnuts

**Crunchy white chocolate:**

Chocolate sponge cake with 60% cocoa (or vanilla sponge cake) filled with crunchy white chocolate

**Crunchy Chocolate:**

Madagascar vanilla sponge cake (or chocolate sponge cake) filled with crunchy chocolate

**Pistachio:**

Madagascar vanilla sponge cake with crunchy pistachio cream

**Lotus:**

Madagascar vanilla sponge cake with lotus cream

# VEGAN CAKES



## **Brownie**

Irresistible homemade dark chocolate brownie with crunchy nuts.

## **Carrot cake**

Carrot cake with walnuts filled with vanilla-scented vegetable cream.

## **Pastel de chocolate**

Tender dark chocolate sponge filled with sweet chocolate truffle.

*\*Available with oreo cream.*

*\*Available with lotus cream.*

## **Lemon cake**

Lemon poppy seed cake with vegan lemon curd filling.

*\*Cakes made with almond milk.*

*\*Not available for tiers cake.*

# CLASSIC CAKES



## **Cheesecake:**

Two cheese cake, biscuit base and forest fruit jam

## **Cheesecake La Vinyl (oven):**

Two cheese cake made in oven with biscuit base

## **Lemon pie:**

Shortcrust pastry base filled with lemon cream complemented with burnt meringue

## **Tiramisú**

## **Brownie**

## **Brazos de gitano:**

Flavors: Cream, truffle, cream or strawberry mousse

## **Masini:**

Flavors: Cream, truffle, or truffle and cream

## **Sacher:**

Chocolate sponge cake with forest fruit jam and dark chocolate coverage.

## **Black Forest:**

Genovese chocolate cake bathed in liquor syrup, filled and covered with Chantilly cream and macerated cherries.

Classic cakes do not admit creative decoration.

# WEDDING CAKE









**Decorated butter cookies** from 4,50€/u (minimum 6)

**Cakepops white chocolate or black** 2,50€/u (minimum 6)

**Decorated Ice pops (popsicle)** 4,90€/u (minimum 6)

**Cupcakes (to choose flavor cake)** 4,20 €/u (minimum 12)

**Mini cupcakes (to choose flavor cake)** 2,10 €/u (minimum 30)

**Decorated Donuts** 4,00 €/u (minimum 12)

**Brownie** 5,00 €/u (minimum 8)

**Mini Brownie** 2,50 €/u (minimum 12)

**Macarons** 2,50€/u (minimum 12)

**Apple tatin** 4,50 €/u (minimum 12)

**Custard tartlets with fruit** 2,50 €/u (minimum 12)

**Mini Lemon Pie** 2,50 €/u (minimum 20)

**Jars:**

**cheese cake, carrot cake, lemon, red velvet, oreo, coffee, etc**  
6,00 €/u o 4,90€/u (mini)

**Fruit skewer** 1,20€/u

*Prices subject to change depending on the requested decoration.*



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WE WANT TO MEET YOU!  
LET'S SPEAK!

[www.eskisitcatering.com](http://www.eskisitcatering.com)

[info@eskisit.com](mailto:info@eskisit.com)

93 811 08 99

640 705 283

Avinguda Cami Pla 48,  
Pol. Industrial Mas Alba  
08870 Sitges

