

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:

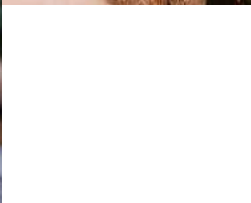
Chocolate sponge cake with forest fruit jam and dark chocolate coverage.

Black Forest:

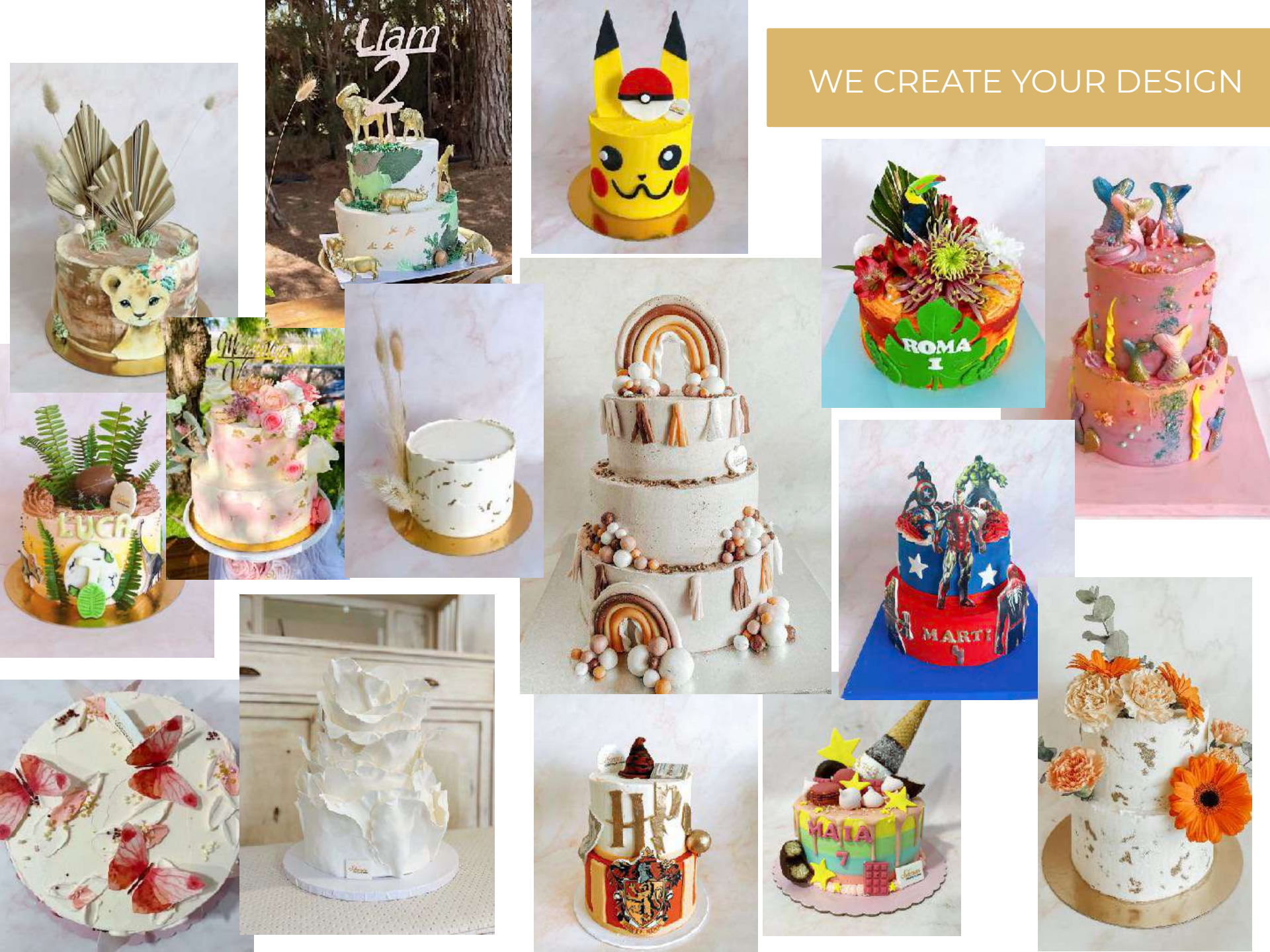
Genovese chocolate cake bathed in liquor syrup, filled and covered with Chantilly cream and macerated cherries.

Classic cakes do not admit creative decoration.

WEDDING CAKE



WE CREATE YOUR DESIGN





SWEETS SELECTION

Custom butter cookies
(minimum 6)

Custard tartlets with fruit
(minimum 12)

**Cakepops white chocolate (allows to
make colors) o black**
(minimum 6)

Cupcakes (to choose flavor cake)
(minimum 12)

Decorated Ice pops (popsicle)
(minimum 6)

Decorated Donuts
(minimum 12)

Brownie
(minimum 8)

Mini Lemon Pie
(minimum 20)

Mini Brownie
(minimum 12)

Meringue "Suspiritos"
(minimum 30)

Artisan traditional cookies
(minimum 12)

Mini cupcakes
(to choose flavor cake)
(minimum 30)

Brownie cookies
(minimum 12)

Jars:
cheese cake, carrot cake, lime-
lemon, chocolate & mousse
coffee, chocolate & white
chocolate

Macarons
(minimum 12)

Apple tartlets
(minimum 12)

Fruit skewer



ESKISIT

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WE WANT TO MEET YOU!
LET'S SPEAK!

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