



PENINSULA CATERING & EVENTS



Sales HQ:
2634 Spring Street,
Redwood City, CA. 94063



Contact Us
650-368-3137
415-821-7786

Office Hours:
Mon - Fri
8:00am to 5:00pm



info@peninsulacatering.net
www.peninsulacatering.net

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2024



FLOURLESS PETIT FOURS CAKE SQUARES

Chocolate almond cake base, chocolate ganache, garnished with a chocolate chard.

(*GLUTEN-FREE ITEM, 24 pcs)

PETIT FRENCH MACAROONS

(*GLUTEN-FREE ITEM, 2 pcs)

DARK CHOCOLATE STRAWBERRIES

(*VEGAN-GLUTEN-FREE ITEM, 2 pcs)

MINI TART 2.5": VEGAN-GF

Blueberry crumb
Apple crumb
Fresh fruit

(*VEGAN-GLUTEN-FREE ITEM, 1 pc 10 minimum)

MINI-PANNA COTTA

-Passion Fruit
-Pineapple coconut

(*VEGAN-GLUTEN-FREE ITEM, 1 pc 10 minimum)

VEGAN VANILLA CUPCAKE

(*VEGAN, 1 pc 10 minimum)

CHOCOLATE CHIP COOKIE:

(*VEGAN-GLUTEN-FREE ITEM, 1 pc)

BROWNIE- NO NUTS

(*VEGAN-GLUTEN-FREE ITEM, 1 pc)



WHOOPIE PIES :

two round shaped chocolate cake sponges sandwiched between your choice of luscious vanilla, or chocolate buttercream filling.

(*Dozen per package)

STANDARD SIZE CUPCAKES:

White sponge or Chocolate sponge with a generous rosette of vanilla or chocolate butter cream.

(1 pc) 12 PC Minimum per flavor.

MINI CUPCAKES:

White sponge or Chocolate sponge with a generous rosette of vanilla or chocolate butter cream.

(1 pc) 12 PC Minimum per flavor.

TEA COOKIES: 48 pcs

Layered pastry dessert made of filo pastry sheets, filled with chopped nuts, and sweetened with syrup or honey.

ARTISAN FRUIT BARS (1 pc)

Lemon or Pecan 1 Pc

STRAWBERRIES DIPPED IN MILK AND WHITE CHOCOLATE: (2pcs)

CHEESECAKE ASSORTMENT 96 pcs

The Petit Cheesecake Assortment comes with 6 flavors including New York, marble, caramel, blueberry, chocolate, and raspberry.

CHOCOLATE CUPS (1pc)

Filled with:
Strawberry mousse (15 pcs minimum)
Chocolate mousse (15 pcs minimum)
Latte Macchiato (15 pcs minimum)

2.52"(diameter) X 1.40"(height)

BAKLAVA (2pcs)

Layered pastry dessert made of filo pastry sheets, filled with chopped nuts, and sweetened with syrup or honey.

SAN FRANCISCO ICE-CREAM DISPLAY:

Award-winner Mitchell's ice cream.
(vanilla, chocolate, and strawberry ice cream) served with fresh strawberries, nuts, toasted coconut, M&M's, sprinkles, banana, milk chocolate and white chocolate chips, whipped cream, caramel, chocolate fudge and berry sauce, choice of individual bowls, sugar or waffle cone (2 scoops per person)

-yields 25 servings

*Ask for our Summer Seasonal ice cream flavors!



PETIT FOURS & STRIPS

Menu



FRESH FRUIT TARTLET

Short dough shell, pastry cream filling and colorful assortment of seasonal glazed fruit garnish. (24 PCS)



LEMON CURD TARTLET

Short dough shell, lemon curd, garnished with a fresh raspberry. (24 PCS)



LEMON MERINGUE TARTLET

Buttery short dough shell filled with lemon curd, topped with a generous swirl of baked meringue, and finished with delicate dusting of confectioners' sugar. (24 PCS)



DARK CHOCOLATE MOUSSE TARTLET

Short dough shell, dark chocolate mousse filling, dusted with cocoa powder, topped with a fresh raspberry, garnished with chocolate curls. (24 PCS)



WHITE CHOCOLATE MOUSSE TARTLET

Short dough shell, white chocolate mousse filling, dusted with powdered sugar, topped with a fresh raspberry. (24 PCS)



CHOCOLATE ALMOND ORANGE BAR

Short dough crust layered with frangipane and candied orange rind, dark chocolate ganache, white chocolate ganache and finished with pistachio pieces and chocolate curls. (24 PCS)



COFFEE ÉCLAIR

Pate a choux puff, coffee cream filling, garnished with chocolate coffee bean. (24 PCS)



CHOCOLATE ÉCLAIR

Pate a choux puff, chocolate cream filling, garnished with chocolate curls. (24 PCS)



CREAM PUFF

Pate a choux puff, available filled with Vanilla Custard garnished with confectionary sugar, or Chocolate garnished with chocolate, or Coffee garnished with chocolate espresso bean (1 flavor per every 24 pcs)



FINANCIER TEA CAKE

Brown butter almond tea cake, topped with black amarena cherry. (24 PCS)



OPERA SQUARE

White cake soaked in coffee syrup, filled with coffee butter cream and dark chocolate mousse, finished in dark chocolate ganache, garnished with a touch of gold leaf. (24 PCS)



PECAN TARTLET

A short dough crust filled with pecan rum syrup garnished with a half pecan and dusted with powdered sugar. A long time favorite. Contains: wheat, eggs, dairy & nuts. (24 PCS)

PASTRY CHEF'S ASSORTMENT

Our chef's assortment includes four types of petit fours for a total of 24 petit fours (6 pieces ea.). The selection of petit fours is chosen by our Pastry Chef and changes throughout the year. Our apologies, but we are unable to make any substitutions

Strips & strudel

MIXED FRUIT STRIP

Baked puff dough pastry base and crème patisserie garnished with seasonal fresh fruits and apricot glaze. (20" approx., yields 10)

APPLE STRIP

Baked puff dough pastry base, crème patisserie and freshly sliced granny smith apples. Finished with apricot glaze and garnished along the strip with a layer of toasted almond slices topped with a dusting of confectionary sugar. (20" approx., yields 10).

PEAR STRIP

Baked puff dough pastry base, crème patisserie and fresh sliced pear halves. Finished with apricot glaze and garnished with fresh blueberries and dusting of confectionary sugar. (20" approx., yields 10)

APPLE STRUDEL

Baked puff dough pastry with decorative design, filled with sautéed apples, golden raisins, sugar and spices. Dusting with a fine layer of confectionary sugar. (20" approx., yields 10)



-9.5" Serves 10 pp.



FRESH FRUIT TART



BAKED APPLE



LEMON MERINGUE



LEMON CURD



DUTCH APPLE



CREME BRULEE



PECAN TART

-Individual size, 6 minimum per kind

3.5" ASSORTED FRESH FRUIT

A buttery short dough tart shell filled with crème pâtissière and seasonal fresh fruit which may include mango, kiwi, strawberries, raspberries, blackberries, and grapes, finished with apricot glaze. Contains: wheat, eggs, dairy



3.5" APPLE & ALMOND

A buttery short dough tart shell filled with frangipane and sliced apples baked till tender, finished with an apricot glaze, garnished with sliced almonds that are then dusted with confectioners' sugar. Contains: wheat, eggs, dairy & nuts



3.5" LEMON WITH MERINGUE OR FRUIT

A buttery short dough tart shell filled with lemon curd, topped with a generous swirl of baked meringue, finished with a delicate dusting of confectionary sugar. Can be ordered plain or garnished with fruit instead of meringue. Contains: wheat, eggs, dairy.



4" DUTCH APPLE

A buttery short dough tart shell filled with sautéed apples, raisins, sliced almonds, topped with a butter streusel, baked to a golden brown, finished with a dusting of confectioners' sugar. Contains: wheat, eggs, dairy & nuts



3.5" LEMON CURD OR LIME CURD

A buttery short dough tart shell filled with lemon curd, sprinkled with granulated sugar topping, torched until caramelized, finished with a light dusting of confectionary sugar. Contains: wheat, eggs, dairy



4" CRÈME BRULEE OR CHOCOLATE CREME BRULEE

A buttery short dough tart shell filled with vanilla infused custard, sprinkled with granulated sugar topping, torched until caramelized, garnished with a fresh raspberry. Available in 4" size or sheets



Contains: wheat, eggs, dairy

3.5" BLUEBERRY TART

A buttery short dough tart shell filled with crème pâtissière, topped with fresh blueberries, finished with an apricot glaze. Contains: wheat, eggs, dairy



3.5" BLACKBERRY & KIWI

A buttery short dough tart shell filled with crème pâtissière, topped with blackberries, garnished with kiwi slices, finished with an apricot glaze. Contains: wheat, eggs, dairy



3.5" RASPBERRY TART

A buttery short dough tart shell filled with crème pâtissière, topped with fresh raspberries, finished with apricot glaze. Contains: wheat, eggs, dairy



4" CHOCOLATE S'MORES TART

Short dough shell filled with dark chocolate mousse, graham cracker cookies and toasted marshmallow garnish.



3.5" STRAWBERRY TART

A buttery short dough tart shell filled with crème pâtissière, topped with fresh strawberries, finished with apricot glaze. Contains: wheat, eggs, dairy



4" CHOCOLATE MACAROON TART

Short dough shell filled with dark chocolate mousse and almond macaroon's with milk chocolate ganache filling



3.5" PEAR & ALMOND

A buttery short dough tart shell filled with frangipane and pear slices, baked until golden, finished with an apricot glaze, garnished with sliced almonds and a touch of confectioners' sugar. Contains: wheat, eggs, dairy & nuts



4" BAKED BERRIES & ALMOND

A buttery short dough tart shell filled with frangipane, assorted berries, baked until golden, finished with an apricot glaze, garnished with fresh berries and a touch of confectioners' sugar. Contains: wheat, eggs, dairy & nuts



-3" Individual size, 4 minimum per kind

STRAWBERRY RHUBARB

Crunchy financier cake (almond) with strawberry rhubarb cream and raspberry jelly. Topped with fresh strawberry and white chocolate chard.

Contains: Nuts, Dairy, Eggs.



OPERA CAKE

A classic European dessert with a coffee-soaked almond cake, coffee butter cream and chocolate mousse fillings. A dark chocolate ganache frosting with a touch of edible gold leaf. Contains: wheat, dairy, eggs, nuts



COCONUT PASSION FRUIT AURORA

White Cake with coconut cream, diced pineapples in rum, with mango passion fruit, and strawberry jelly with chocolate pearls and chocolate chard.

Contains: wheat, dairy, eggs, coconut



MORO BLOOD ORANGE

White cake, tangy moro blood orange cream, orange bergamot cream brulee center, custom designed jacode, and garnished with beautiful meringue peaks dipped in chocolate, pistachio bits and a sliced raspberry.

Contains: wheat, dairy, eggs, nuts



MANGO PASSION FRUIT BAR

Short dough crust with mango passion fruit cream, dark chocolate pearls, chocolate glaze & white chocolate pearls. Contains: wheat, dairy, eggs



LEMON ECLIPSE

Eclipse shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry. Contains: wheat, dairy, eggs, nuts



STRAWBERRY BAGATELLE

White cake with sliced fresh strawberries in a vanilla cream filling. Garnished with a half strawberry..

Contains: wheat, dairy, eggs



PEAR & CARAMEL

Decorated sponge with chocolate cake, diced pears in caramel cream with chocolate pearls, torched pear and dark chocolate garnish. Contains: wheat, dairy, eggs



MANGO SOLEIL

White cake, mango-orange mousse filling, raspberry cream center, wrapped in an orange dot jaconde pattern, apricot glaze finish, topped with fresh blueberries and mango pieces. Contains: wheat, dairy, eggs



CHOCOLATE COFFEE SWIRL

Short dough disk with chocolate coffee mousse, coffee creme brulee center, chocolate glaze with chopped pistachios and chocolate chard garnish.

Contains: wheat, dairy, eggs, nuts



CHOCOLATE PASSION FRUIT

Crunchy hazelnut paste base with chocolate raspberry liquor mousse, passionfruit jelly and garnished with fresh raspberry and dark chocolate design.

Contains: Nuts, Wheat, Dairy, Eggs



MOLTEN CAKE

A dense chocolate cake with a soft cream center when warmed for service.

Contains: wheat, dairy, eggs



CARAMEL MYSTIQUE

A chocolate cake, filled with dulce de leche mousse, a chocolate dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish. Contains: wheat, dairy, eggs, sesame seeds



BLUEBERRY LEMON WAVE

White cake with blueberry cream and a vanilla cream brulee center and lemon cream. Topped with clear glaze, blueberry and white chocolate chard.

Contains: Wheat, Dairy, Eggs



CHOCOLATE HAZELNUT GIANDUJA

Chocolate cake with chocolate hazelnut mousse and vanilla creme brulee center, roasted hazelnut pieces, chocolate glaze and hazelnut crunch garnish.

Contains: wheat, dairy, eggs, nuts



RASPBERRY CHARLOTTE

White cake layered with raspberry jam & seedless raspberry cream filling garnished with fresh raspberries & white chocolate shavings.

Contains: wheat, dairy, eggs.



PROFITEROLE DESSERT

White cake with dark chocolate mousse and a vanilla cream puff, wrapped in a decorated sponge with a cream puff garnish with white chocolate chard.

Contains: wheat, dairy, eggs



CHOCOLATE RASPBERRY DOME

Chocolate cake with dark chocolate mousse with a raspberry cream center, chocolate glaze icing and fresh raspberry garnish. Contains: wheat, dairy, eggs



CHOCOLATE MARQUISE

Chocolate cake with a rich dark chocolate mousse filling and a raspberry cream center, garnished with a chocolate fan and a raspberry.

Contains: wheat, dairy, eggs



TRIPLE CHOCOLATE MOUSSE

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse and white chocolate mousse garnished with a chocolate fan of all three colors.

Contains: wheat, dairy, eggs



TIRAMISU

A lady finger sponge soaked in a rum syrup and filled with imported mascarpone cream and dusted with cocoa powder. Contains: wheat, dairy, eggs



CAKE

Menu

Next day celebration cake



STRAWBERRY BAGATELLE CAKE

A layer of fresh strawberries sandwiched between layers of white sponges, filled, and topped with exquisite cream.

(Also called a Strawberry Shortcake)

Full sheet - Half sheet - Quarter sheet -
8" round



LEMON CREAM CAKE

White cake filled with lemon cream, white butter cream finish

Full sheet - Half sheet - Quarter sheet -
8" round

Next day celebration cake

Next day celebration cake



RASPBERRY CREAM CAKE

White cake filled with raspberry cream, white butter cream finish

Full sheet - Half sheet - Quarter sheet -
8" round



CHOCOLATE MOUSSE CAKE

Chocolate cake filled with dark chocolate mousse and chocolate glaze finish

Full sheet - Half sheet - Quarter sheet -
8" round

Next day celebration cake

Next day celebration cake



MIXED BERRY CREAM CAKE (CLASSIC)

A white sponge cake with layers of mixed berry mousse, wrapped in a raspberry jaconde, garnished with fresh assorted berries, and finished with apricot glaze

Full sheet - Half sheet - Quarter sheet -
8" round



OPERA CAKE (SQUARE)

A classic French dessert of jaconde cake soaked with coffee syrup and filled with rich coffee butter cream and dark chocolate mousse, finished in a dark chocolate ganache, dusted with cocoa powder, and garnished with a touch of gold leafing.

Full sheet - Half sheet - Quarter sheet -
8" round

Next day celebration cake

Next day celebration cake



TIRAMISU CAKE (SQUARE)

classic Italian dessert made with coffee rum-soaked ladyfinger sponge layers, mascarpone cream mousse and dark chocolate shavings, dusted with white powdered sugar and a generous dusting of cocoa powder

Full sheet - Half sheet - Quarter sheet -
8" round



MANGO SOLEIL CAKE

White genoise between layers of mixed berry mousse and mango orange mousse, wrapped in an orange polka dot jaconde pattern, finished with apricot glaze, and garnished with fresh blueberries and diced mango

Full sheet - Half sheet - Quarter sheet -
8" round

Non Chocolate

Presentation from round to sheet cakes varies.

Full Sheet 64 -96 Servings Half Sheet 32-48 Servings Qtr Sheet 16 -24 Servings 8" 10-12 servings

Chocolate



FLOURLESS CHOCOLATE CAKE

Almond and cocoa sponges make up this flourless cake filled with a chocolate ganache, toasted almonds surround the base, finished with a decadence glaze, and then dusted with cocoa powder (GLUTEN-FREE)

Full sheet - Half sheet - Quarter sheet -
8" round

Chocolate



CHOCOLATE HAZELNUT CAKE

A chocolate sponge cake, a hazelnut mousse plate center sandwiched between layers of chocolate mousse, topped with a thin layer of decadence glaze, dusted with cocoa powder and powdered sugar, garnished with chocolate discs and hazelnuts

Full sheet - Half sheet - Quarter sheet -
8" round

Chocolate



CHOCOLATE CAPPUCCINO CAKE

A Passover sponge cake, layers of chocolate mousse, and coffee mousse, wrapped in a chocolate stripe jaconde, dusted with cocoa and apricot glaze finish

Full sheet - Half sheet - Quarter sheet -
8" round

Chocolate



CHOCOLATE INDULGENT CAKE

A chocolate cake layered with raspberry jam and filled with a dark chocolate mousse, dusted with cocoa, an apricot glaze finish, garnished with chocolate curls in the center that are then dusted with powdered sugar

Full sheet - Half sheet - Quarter sheet -
8" round

Chocolate



MOUNT DIABLO CAKE (SQUARE)

Layers of chocolate, white and rum soaked sponges with a layer each of raspberry jam, coffee mousse and chocolate mousse, dark chocolate velvet finish, garnished with chocolate dipped meringue kisses and fresh fruit.

Alternating ridges and grooves add texture to the top of this unique "square" cake

Full sheet - Half sheet - Quarter sheet -
8" round

Chocolate



CHOCOLATE ORANGE CHARLOTTE

Chocolate cake with orange cream and dark chocolate mousse filling and garnished with dark chocolate curls and candied orange peel.

Full sheet - Half sheet - Quarter sheet -
8" round

Specialty



CHOCOLATE PROFITEROLE CAKE

A white sponge cake, a layer of chocolate mousse immersed with vanilla filled cream puffs, topped with a layer of chocolate mousse, wrapped in a dot pattern jaconde, and garnished with vanilla filled cream puffs

Full sheet - Half sheet - Quarter sheet -
8" round

Specialty



PRINCESS CAKE

Our dome shaped Princess Cake is Gerhard's interpretation of the traditional Swedish classic. White sponge cake, raspberry jam, vanilla cream, and covered in green velvet marzipan (almond paste). Garnished with a handmade rose and touches of gold leaf.

Full sheet - Half sheet - Quarter sheet -
8" round

Presentation from round to sheet cakes varies.

Full Sheet 64 - 96 Servings Half Sheet 32 - 48 Servings Qtr Sheet 16 - 24 Servings 8" 10 - 12 servings

Non Chocolate



DULCE DE LECHE CAKE

Our Dulce de Leche cake is a traditional Argentinean classic. Chocolate genoise, Dulce de Leche cream filling, wrapped in a jaconde chocolate oval pattern, apricot glaze finish and caramel polka dot drops. Garnished with two chocolate tuilles

Full sheet- Half sheet - Quarter sheet -
8" round

Chocolate



BLACK FOREST CAKE

Chocolate sponge layers soaked with kirsch syrup, layers of sweet, whipped cream and sour cherries, sweet, whipped cream finish, decorated with chocolate paillettes at the base, a concentric garnish of ten sour cherries with a center of chocolate shavings dusted with powdered sugar and cocoa

Full sheet- Half sheet - Quarter sheet -
8" round

Non Chocolate



TROPICAL PEARL (SQUARE)

Square shaped cake made with layers of white cake, hazelnut cake, raspberry jam, and mango-passion fruit mousse. Finished with apricot glaze, diced mango, fresh raspberries and dark chocolate dots.

Full sheet- Half sheet - Quarter sheet -
8" round

Non Chocolate



RASPBERRY PISTACHIO CRÈME BRULEE

Square shaped cake made with layers of hazelnut sponge, raspberry jam, white cake sponge, pistachio crème brulee, and raspberry cream. Garnished with apricot glaze, pistachio pieces, a blueberry, and ripe red raspberries. (square)

Full sheet- Half sheet - Quarter sheet -
8" round

Non Chocolate



TIKI KRUNCH CAKE

Enjoy a taste of the tropics. An island of coconut dacquoise discs, layers of macadamia nut crunch and pineapple-rum compote, coconut mousse filling, wrapped in a Madeline sponge with a generous coating of toasted shredded coconut, apricot glaze finish, palm tree garnish created with white chocolate tuilles, cocoa powder and macadamia nuts

Full sheet- Half sheet - Quarter sheet -
8" round

Non Chocolate



CASSIS CAKE

A white sponge cake, layers of black current mousse, apricot glaze finish, garnished with blueberries and touches of gold leaf

Full sheet- Half sheet - Quarter sheet -
8" round

GUIDELINES:

To place your cake/ specialty desserts order, please order between 8:00 am and 12:00 pm Monday through Friday. We are closed on weekends and major holidays.

NEXT DAY ORDER DEADLINE: all the products from this catalog are produced according to order and must be placed prior to 12:00 pm.

Please be aware that most of the products on this catalog have longer lead times (3-5 business days for sheet cakes, 5-7 business days for edible images, etc.), so please check our products listing in advance.

MINIMUM PRODUCT ORDER: all items from our specialty desserts menu must be sold in conjunction with food items from our Corporate Menu (a minimum of \$350.00 in food items per weekday delivery is required). Minimum orders apply according to product type (for example, a minimum of 6 individual cakes per kind is required). Refer to our product lists for minimum order sizes.

CANCELLATIONS AND CHANGE ORDERS: our products are manufactured to order. Cancellations or changes to orders will need to be received three business days prior to the delivery date. Custom and large orders need a longer lead time for notification and we are unable to accept cancellations or change orders if your order is in production or has already been manufactured. Check with your account executive before cancelling or modifying an order, especially with large or custom orders or those orders close to production time.

As a general guideline: individual desserts, tarts, standard petit fours, most 8" cakes and celebration cakes require 1 business day (before 12:00pm) to order. Cupcakes, seasonal cookies, VIP petit fours, tea cookies, strips, strudels, terrines and roulades normally require 3 business days (before 12:00pm) to order. Classic cakes by the sheet may require between 3-5 business days for production, and cakes with edible images require a minimum of 5-7 business days for ordering.

NOTE: featured desserts are offered as a complement to catered meals. For a la carte desserts, orders require a minimum of \$350.00 per delivery to be processed.

Full Sheet 64 -96 Servings Half Sheet 32-48 Servings Qtr Sheet 16 -24 Servings 8" 10-12 servings



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