

cupcakes

regular cupcakes	\$3.25	mini cupcakes	\$1.50
the big daddy	\$7	pull-apart cakes	\$39

cakes

mini smash cake	\$12		
quarter sheet cake	\$75	(serves up to 24)	
6" round	\$35	(serves 6 to 12)	
9" round	\$85	(serves 20 to 28)	
12" round	\$145	(serves up to 45)	
14" round	\$200	(serves up to 70)	
2-tiered round	\$195	(serves up to 40)	
2-tiered round large	\$315	(serves up to 70)	
3-tiered round	\$395	(serves up to 85)	
4-tiered round	\$625	(serves up to 155)	
2-tiered square	\$250	(serves up to 45)	
2-tiered square large	\$355	(serves up to 75)	
3-tiered square	\$465	(serves up to 100)	

desserts & baked goodies

brownies	\$3.00		
dessert bars	\$3.00		
french macarons	\$2.50		
cookies	\$2.50		
mini cookies	\$1.50		
chocolate dipped strawberries	\$3.00		
cake pops	\$3.00		
whoopie pies	\$3.00		
coffee cakes	\$2.50 slice	\$18 whole	
bread	\$2.50 slice	\$18 whole	
scones	\$2.50		
muffins	\$2.50		
cinnamon rolls	\$3.00		
croissants	\$3.95		

simply pies

large pies	\$24.00		
pielets	\$4.00 each	\$48 dozen	

*additional charges apply for fresh fruit fillings, all custom designs, fondant work, gluten free and vegan items

**delivery available, prices vary depending on delivery location

*** please order carefully, there are no cash refunds

weddings & events

- to place an order, contact our wedding and event manager directly at events@crushcakes.com or (805) 886-4445
- tastings are available with a scheduled appointment. 4 cupcakes for \$15 OR 4 slices of pie for \$20, or both for \$30, please request your desired flavors for your tasting ahead of time. please note, all flavors will not be available but we will do our best to accommodate your requests.
- 2 weeks notice is required for all wedding and event cancellations or we reserve the right to hold all monies paid
- cupcake, cake and dessert tiers and display plates available for rent. all rentals must be returned to crushcakes within 48 hours of your event or you will be responsible for replacement costs.
- crushcakes cakes, cupcakes and desserts are available for pick up or delivery. delivery and set up services are available, prices vary depending on event location.
- crushcakes are all made from scratch using the freshest and finest ingredients including real butter and fruit. please use care in transportation and storage once they leave our facilities, keep them away from direct sunlight or heat at all times.

*all custom orders require 48 hours notice

**ask about our seasonal specials

***many of our cakes and cupcakes can be made vegan & gluten free

****additional charges apply for custom designs, fondant, fresh fruit fillings and gluten-free items

***crushcakes prepares our food in-house on shared equipment with products containing dairy, eggs, nuts, wheat and soy

crushcakes



you'll always
remember your
first crush

crushcakes & cafe



crushcakes are made from scratch
in our kitchens with love, always
using only the freshest and
finest ingredients.



desserts
events
weddings

crushcakes cafe santa barbara
1315 anacapa st, santa barbara, ca 93101
phone: 805.963.9353 fax: 805.963.9383

crushcakes cafe goleta
5392 hollister avenue, goleta, ca 93111
phone: 805.845.2780 805.845.2200

crushcakes cafe carpinteria
4945 carpinteria ave. carpinteria, ca 93013
phone: 805.684.4300

www.crushcakes.com

cupcakes & cakes

our cupcakes and cakes can be made in the following flavors

cool vanilla bean simply sweet and delicious vanilla cake topped with creamy vanilla bean frosting

chocolate chocolate rich dark chocolate cake smothered in dark chocolate frosting

the black and white marbled chocolate and vanilla cake topped with swirled cream cheese and chocolate frosting

chocolate bliss rich chocolate cake topped with creamy vanilla bean frosting

strawberry blush sweet strawberry cake topped with rosy pink strawberry frosting

lemon drop luscious lemon cake with sweet lemon frosting and fresh lemon zest

buttermilk crumb cake moist buttermilk cinnamon swirl cake with brown sugar cinnamon frosting

peanut butter cup chocolate cake with creamy peanut butter frosting and chocolate ganache drizzle

coconut cloud fluffy coconut cake topped with coconut cream frosting and shredded coconut

cookies n' cream chocolate and vanilla swirled cake topped with Oreo Cookie and cream frosting

half-baked almond chocolate chip cake filled with our homemade chocolate chip cookie dough topped with chocolate frosting and caramel drizzle

peace cake make cupcakes not war with this cool vanilla bean cake topped with wild tie-dye frosting and our chocolate peace sign

crushcake our red velvet cake topped with a chocolate heart dipped into our signature sour cream frosting

some of our seasonal specials include:

carrot crush
fresh lime margarita
mocha mud pie
smores
orange mimosa
mint chip

maple bacon
blueberry cheesecake
salted caramel
pumpkin spice
gingerbread
white chocolate peppermint

specialty cakes

* **strawberries n' cream** vanilla bean cake filled with vanilla bean whipped cream and fresh strawberries topped with our vanilla frosting

* **lemon berry** lemon cake filled with vanilla bean whipped cream, strawberries, raspberries, blueberries topped with our lemon frosting

* **raspberry truffle** chocolate cake filled with fresh raspberries and chocolate ganache topped with dark chocolate cream frosting

bananas foster scratch made banana cake topped with our caramel cream frosting and caramel rum drizzle

salted caramel chocolate cake filled with salted caramel cream topped with caramel frosting and chocolate ganache drizzle

confetti vanilla bean cake baked with a rainbow of sprinkles filled with vanilla bean whipped cream and topped with vanilla bean frosting and more rainbow sprinkles

mocha black out dark chocolate cake filled with mocha cream and espresso ganache topped with espresso infused chocolate frosting

tiramisu vanilla cake brushed with espresso topped with rum cream cheese frosting, cinnamon dust and chocolate curls

carrot crush scratch made cake filled with freshly cut carrots, pecans and a touch of cinnamon topped with our cream cheese frosting



special order desserts

our desserts are made with the finest and freshest ingredients

scratchmade brownies chocolate fudge brownies or red velvet cream cheese brownies

dessert bars fresh lemon bars, chocolate chip cookie bars, magic bars

long-stem chocolate covered strawberries white or dark chocolate dipped into sprinkles, chocolate chips, graham crackers or chopped nuts

whoopie pies red velvet, chocolate, vanilla

bread banana, pumpkin spice, lemon blueberry & our famous earth bread

scones blueberry, strawberry, raspberry, maple pecan

muffins blueberry streusel, lemon berry, banana chocolate chip, apple spice

cinnamon rolls topped with our famous vanilla bean frosting

scratch made croissants filled with dark chocolate & raspberries or bacon & cheddar

cake pops vanilla, chocolate, red velvet, lemon or strawberry

scratchmade cookies

frosted vanilla
chocolate chip walnut
snickerdoodle
peanut butter
oatmeal golden raisin

french macarons

salted caramel
mocha
vanilla bean
dark chocolate
strawberry

simply pies

apple, mixed berry, strawberry rhubarb, cherry

seasonal and custom order pies

pumpkin, pecan, key lime, lemon dream, chocolate cream, banana cream, coconut cream

all custom orders require 48 hours notice
most pies available gluten-free