



cakes & cupcakes

CLASSIC CHOCOLATE

Classic dark chocolate cake layers covered with our delicious dark chocolate buttercream.

CLASSIC VANILLA

Light and airy vanilla cake surrounded by sweet vanilla buttercream.

ALMOND RASPBERRY

A classic French pairing. Seedless raspberry jam nestled between our classic vanilla cake layers and finished with a smooth almond buttercream.

CHOCOLATE & PEANUT BUTTER

Moist, delicious chocolate cake paired with our delectable peanut butter buttercream. A Lancaster favorite!

COCONUT CREAM

Coconut cake layers combined with cream cheese frosting and topped with a sprinkling of toasted coconut.

GERMAN CHOCOLATE

Another Lancaster favorite! Classic dark chocolate cake layers with buttery coconut pecan frosting and embellished with a chocolate buttercream border.

RED VELVET

Moist red velvet cake with your choice of almond buttercream or cream cheese frosting.

STRAWBERRIES & CREAM

Juicy pieces of fresh strawberry baked into our signature cupcake, topped with a smooth almond buttercream.

CRÈME DE MENTHE

Dark chocolate cake layers nestled between layers of refreshing mint buttercream.

MOCHA MADNESS

Espresso adds even more depth of flavor to our classic chocolate cake, finished with a creamy mocha buttercream.

BANANAS & CREAM

Super moist banana cake topped with our cream cheese buttercream and garnished with chopped walnuts.

PEANUT BUTTER AND JELLY

Childhood flavor combination for adults! Peanut butter cake layers combined with our sweet raspberry buttercream.

Call us about catering

PETITEDESSERT.COM

Pastry selections change weekly, so please call to see if we have your favorite item. We will be listing our weekly menus on facebook. If you see something you would like we encourage you to place a special order.



cheesecakes

VANILLA BEAN CHEESECAKE

Creamy classic cheesecake flavored with our homemade pure vanilla extract on top of a graham cracker crust.

CHOCOLATE CHEESECAKE

Dark chocolate cheesecake filling baked with a chocolate cookie crust.

RASPBERRY & ALMOND SWIRL

Sweet seedless raspberry jam swirled into luscious almond cheesecake with a dark chocolate cookie crust.

LEMON CHEESECAKE

Graham cracker crust topped with a light and fluffy lemon infused cheesecake.

OREO CHEESECAKE

Kids and adults will love the oreo cookies mixed into our vanilla bean cheesecake, which sits atop an oreo cookie crust.

pies

MADE WITH LOVE

A variety of made from scratch pies using the freshest seasonal fruits, including our blue ribbon blueberry pie!

Cherry • Apple • Blueberry • Peach • Strawberry • Mixed Berry

Lancaster tradition

WHOOPIE PIES

Our version of a Lancaster County Classic! Fresh baked whoopie cakes, filled with one of our delicious homemade buttercreams.

LOCATED IN THE HISTORIC EAST SIDE

157B East King Street • Lancaster, PA • 717.424.1631 • petitedessert.com



breakfast pastries

CREAM SCONES

A must for tea time! Traditional English slightly sweet, flakey biscuit.

CHEESE DANISH

Golden puff pastry filled with a lightly sweetened cream cheese.

APPLE STRUDEL

Cinnamon spiced apple filling surrounded by flakey puff pastry and baked to perfection.

SEASONAL CRUMB CAKE

Moist, delicious coffee cake that changes with the flavors of the season.

If you are interested in a breakfast pastry tray please call us!

717.424.1631

bars & cookies

ASSORTED COOKIES

We offer a wide variety of cookies including, chocolate chip, sugar, double chocolate chip and French Madeleines.

COCONUT MACAROONS

A dense chewy cookie flavored with a hint of almond and baked to perfection.

BLONDIES

Sweet brown sugar and butter dough filled with dark chocolate chips and walnuts or butterscotch chips and pecans.

LEMON BARS

Tangy lemon filling baked on top of a tender short dough crust

DECADENT BROWNIES

Our signature brownie! Dark, sweet and extra chocolatey.

PEANUT BUTTER SWIRL BROWNIES

Our signature brownie with just a touch of peanut butter swirled in.

PECAN DIAMONDS

Golden sugar cookie crust topped with a chewy, sweet pecan, honey and brown sugar topping.

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French flair

FRESH FRUIT TART

Shortdough crust filled with a smooth vanilla pastry cream and topped with seasonal fresh fruit.

CRÈME BRULE

Creamy vanilla bean custard topped with crunchy caramelized sugar.

CREAM PUFFS

Classic pate a choux puffs filled with our whipped pastry cream filling.

ÈCLAIRS

French pate a choux puffs filled with creamy vanilla pastry cream and topped with a rich, dark chocolate glaze.

FRENCH APPLE TART

Apples and sugar baked to perfection in a light buttery crust.

ALMOND FRANGIPAN TART

A classic French tart with creamy almond custard topped with a layer of thinly sliced D'Anjou pears.

seasonal specialities

BUCHE DE NOEL

Vanilla cake and chocolate mousse roulade covered in a layer of dark chocolate ganache and embellished with little meringue mushrooms.

CROQUEMBOUCHE

A pyramid of our light and airy cream puffs, draped with spun sugar.

PUMPKIN BREAD PUDDING

Cubes of buttery brioche baked to perfection in a velvety pumpkin glaze.

CINNAMON & CHOCOLATE BREAD PUDDING

Buttery brioche and vanilla custard baked with chunks of Wilbur chocolate and a hint of Saigon cinnamon.

FLOURLESS CHOCOLATE TORTE

Dark decadent chocolate lovers dream. Gluten free!

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