



CASA GIOIA

PASTRY HOUSE

Artful Confections. Pure Joy

Custom Cakes | Mini Desserts | Weddings | Events



www.casagioiamiami.com



AT CASA GIOIA...

We don't just deliver desserts. We help you become the most valuable hostess- the one whose taste, attention to detail, and effortless elegance sets the standard.



Who We Are

At Casa Gioia (pronounced joy-ah), we believe dessert is so much more than a treat—it's a feeling, a memory in the making, a moment of joy shared with the people who matter most.

Founded with intention and heart, Casa Gioia is a boutique pastry house devoted to creating artful confections that elevate every celebration. From handcrafted cakes to exquisite desserts, our work is rooted in the belief that beauty, comfort, and connection can all be baked into a single bite.

Our name means “house of joy,” and that is exactly what we aim to deliver—with every detail, every flavor, every experience. Whether we're designing a wedding cake, a dessert station, or a simple box of sweets, we pour care, creativity, and soul into everything we do.

Because we know that dessert isn't just eaten—it's remembered.

THE CASA GIOIA TEAM



OUR SERVICES

Whether you're picking up your desserts or opting for full styling, Casa Gioia makes it effortless to serve joy — beautifully.

CHOOSE YOURS



01. PICK UP ONLY

Place your order, select your flavors, and pick up your desserts from our studio — perfectly packaged and ready to serve.



02. DESSERT PLACEMENT

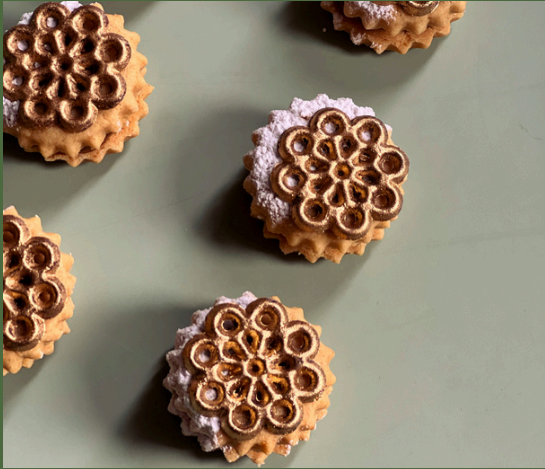
We deliver and place your desserts on your provided display surfaces — arranging them with care and attention so they're ready to wow.



03. FULL SETUP & STYLING

We provide our own curated stands and styling pieces, set up your entire dessert display, and return after the event to break it all down. It's our most seamless and elevated experience.

HOW IT WORKS



01. EXPLORE THE DESSERTS

Start by browsing our Event Booklet, featuring our signature confections: elegant tres leches shots, delicate tartlets, artisanal bonbons, and more. Designed for elevated gatherings, every dessert is crafted to impress.



02. CHOOSE YOUR SERVICE STYLE

Pick the level of service that best suits your event needs: Pick Up Only, Dessert Placement or Full Set Up and Styling.



03. RESERVE YOUR DATE

Once you've chosen your desserts and service level, fill out the form with your event details. In the message section, please include which desserts you'd like and the quantity of each. We'll review everything and get back to you with availability and a tailored proposal.



DESSERT MENU

*On the upcoming pages, you'll discover a wide range of desserts for your event. Each selection has been thoughtfully chosen to suit various preferences. **Please note that all prices are per dozen.** Additionally, we offer customization options to align with your theme for an additional charge.*

THE CASA GIOIA
TEAM

SHOTS

All shots come with mini spoons.

CHEESECAKE min 2 dzn

Graham crumbs, whipped cheesecake filling, strawberry marmalade.
Regular \$46 | Custom upon request

CHOCOLATE MOUSSE min 2 dzn

Layers of silky chocolate mousse and vanilla cake, toasted walnuts.
Regular \$46 | Custom upon request

COCONUT CREAM min. 1 dzn

Single layer of vanilla cake, chunky coconut cream, meringue.
Regular \$42 | Custom upon request

STRAWBERRIES AND CREAM min. 1 dzn

Layers of sponge vanilla cake, vanilla diplomat cream, macerated strawberries.
Regular \$45 | Custom upon request

TRES LECHES min. 1 dzn

Vanilla sponge cake soaked in our famous milk combination, dulce de leche, Italian meringue.
Regular \$45 | Custom upon request

WHITE CHOCOLATE RASPBERRY

Graham crumbs, white chocolate filling, fresh raspberries, raspberry jam.
Regular \$45 | Custom upon request

MINI TARTLETS

Disposable mini plates available for a small surcharge.

CARROT CAKE min 1 dzn

1.3" Graham crust, sweet whipped cream cheese, pecans.
Regular \$36 | Custom upon request

CREME BRULÉE min 1 dzn

1.3" Sweet tart crust, vanilla cream, crunchy sugar top.
Regular \$36

COCONUT CREME BRULÉE min. 1 dzn

1.3" Sweet tart crust, coconut cream, coconut texture crunchy sugar top.
Regular \$36

LEMON MERINGUE min 1 dzn

1.3" Sweet tart crust, lemon cream, torched meringue.
Regular \$36 | Custom upon request.

LEMON PISTACHIO min. 1 dzn

1.3" Sweet tart crust, pistachio chunky cream, lemon curd, raspberry.
Regular \$36

PASSION FRUIT min. 1 dzn

1.3" Sweet tart crust, passion fruit cream, meringue.
Regular \$36

TIRAMISU min. 1 dzn

1.3" Chocolate tart, coffee crème, coffee soaked cake, meringue.
Regular \$38

COOKIES

Most cookies come with brown liners.
Premium or custom liner options are available for a surcharge

ALFAJORES DULCE DE LECHE min. 1 dzn

Cookie sandwich filled with thick dulce de leche, powdered sugar

Dozen \$27 | Custom upon request

GUAVA POLVORON min. 1 dzn

Shortbread cookie ball, with crushed walnuts, guava center.

Dozen \$30 | Custom upon request

ROSEMARY PECAN SHORTBREAD min. 1 dzn

Crunchy sugar cookie with rosemary flavor and toasted pecans. Regular \$12.50 | Custom upon request

NUTELLA CHOCOLATE CHIP min 1 dzn

Chocolate chip cookie filled with Nutella, sea salt.
Dozen \$25

MORE...

BACI DI GIOIA min 1 dzn

Crunchy chocolate hazelnut cup, hazelnut sphere.
Regular \$54

BACI DI CAFFÉ min 1 dzn

Chocolate cup, coffee crème, coffee sponge, meringue.
Regular \$52

BOUCHÉE DI LIMONE min. 1 dzn

1.5" Puff pastry, filled with lemon cream, lemon curd & meringue.
Regular \$36 | Custom upon request

BROWNIE DULCE DE LECHE CUP min. 1 dzn

Chocolate cup, brownie, chocolate ganache, dulce de leche
Regular \$50 | Custom upon request

COOKIES 'N CREAM CUP min. 1 dzn

Chocolate cup, brownie, chocolate ganache, cookies 'n cream
crunch.
Regular \$50 | Custom upon request

MINI BROWNIES min. 1 dzn

Fudgy three-chocolate brownie, smooth chocolate topping
Dozen \$27 | Custom upon request

MINI CHEESECAKES min. 2 dzn

3" mini cheesecake, cookie crust, topping to choose: strawberry
preserve, Biscoff chantilly, Nutella.
Dozen \$45 | Custom upon request

MORE...

MINI CREAM PUFFS min. 2 dzn

2" mini choux, filled with (choose one per 2 dzn) Biscoff cream, Nutella cream, Vanilla Cream.

Dozen \$45

MINI ECLAIRS min. 1 dzn

2.25" Boston Cream Pie, Pistachio

Dozen \$40 | Custom upon request

PISTACHIO CRÈME BONBON

Mini chocolate cup, pistachio crème, pistachio crunch.

Dozen \$52

SMORE'S MINI BROWNIES min. 1 dzn

Fudgy three-chocolate brownie, chocolate ganache, torched meringue

Dozen \$30 | Custom upon request

SEASONAL

MINI APPLE CHEESECAKE min 2 dzn (FALL)

3" mini cheesecake, cookie crust,
roasted apples, walnuts
Regular \$45

MINI CHRISTMAS CAKE min. 2 dzn

Spiced fruit cake, fresh apples, walnuts,
dates & maraschino cherries
Regular \$50

MINI FERRERO ROCHER CHEESECAKE min. 1 dzn

1.3" Chocolate graham crust, chocolate cheesecake,
Ferrero crunch, Nutella chantilly
Regular \$50 | Custom upon request

MINI PECAN TART min. 1 dzn (FALL)

1.3" Sweet tart crust, pecan filling.
Regular \$38 | Custom upon request

MINI PUMPKIN TART min. 1 dzn (FALL)

1.3" Sweet tart crust, creamy pumpkin filling,
spiced meringue
Regular \$38 | Custom upon request



LET'S CONNECT

We look forward to being a part of your special day!
Thank you for choosing us.

For more information, please feel free to contact
us:

Email: info@casagioia.us

Phone: 786-282-0447

Website: www.casagioiamiami.com

C A S A G I O I A P A S T R Y H O U S E