



Specialty Cake Orders

When possible, specialty cake orders should be made at least 5 days in advance. Cancellations or changes should be made at least 48 hours in advance or else are subject to possible charge of up to full value of order. Substitutions may be subject to an additional charge. Extra charges for custom decorations will be based on complexity.

Menu options and pricing are subject to change.

SPECIALTY CAKES

New York Style Cheesecake

New York traditional recipe with a graham cracker crust.
Finished with a sour cream topping or a layer of chocolate ganache.
10" ROUND Serves approximately 10-16 people....\$90
Add seasonal fruit....\$8

Classic Tiramisu

Coffee and rum soaked ladyfingers layered with cinnamon whipped mascarpone and cocoa
Serves 12....\$110

Flourless Chocolate Torte

Finished with raspberry coulis and whipped cream
10" Serves approximately 10-16 people....\$80

PREMIUM CAKES

9" round Serves 12-14....\$70
1/4 sheet Serves 16-20....\$105
1/2 sheet Serves 32-40....\$185

Vanilla Chantilly

Vanilla cake layered with almond mascarpone chantilly icing. Seasonal fruit filled between layers and piled on top

Chocolate Decadence

Chocolate cake layered with a dark chocolate mousse and glazed with chocolate ganache

Carrot

Threelayers of carrot cake baked with pecans, filled and covered with cream cheese frosting and garnished with toasted pecan pieces

Coconut

Layers of vanilla cake filled with coconut cream filling, frosted with chantilly icing and covered with coconut flakes

Vegan Chocolate Mousse

Chocolate vegan cake layered with vegan chocolate mousse.

Gluten Free Lemon Almond Sponge Cake

Mascarpone buttercream