



Cakes:

Buttercake – Vanilla, Lemon, Lime, or Orange
Chiffon – Vanilla, Lemon, Lime, or Orange
Nut – Almond, Hazelnut, or Pistachio
Dark Chocolate
Coconut
Carrot (with or without walnuts)
Banana (with or without walnuts)
Buttermilk Spice
Red Velvet

Fillings:

Buttercream – Vanilla Bean, Chocolate, White Chocolate, Lemon, Lime, Tangerine, Raspberry, Strawberry, Cherry, Coffee, Caramel, Sweet & Salty Crunchy Almonds, Smooth or Crunchy Hazelnut Praline, Pistachio, Coconut, Amaretto, Gran Marnier, or Passion Fruit
Mousse – White Chocolate, White Chocolate Lemon, Dark Chocolate, Milk Chocolate or Mocha
Dark Chocolate Truffle – as is or with the addition of Raspberry, Mint, Orange or Crunchy Almond
Coconut Pastry Cream
Raspberry Preserves
Crisp Vanilla, Chocolate, or Nut Meringue
Lemon Curd
Mascarpone Whipped Cream
White Chocolate Cream Cheese or Traditional Cream Cheese
Fresh Berries (when in season) – Raspberries, Blueberries, Strawberries and/or Blackberries
*berries to be combined with an additional filling – ie, Dark Chocolate Mousse with Raspberries, Strawberries with Mascarpone Whipped Cream, etc)

Optional Liqueur Splash:

Chambord (Raspberry)	Frangelico (Hazelnut)	Kahlua (Coffee)
Gran Marnier (Orange)	Amaretto (Almond)	

Composed Cakes:

Chocolate Raspberry: dark chocolate cake, chambord splash, layered with dark chocolate mousse with fresh raspberries and chocolate raspberry truffle filling. (Can be made without the raspberries for a true chocolate experience).

Lemon and White Chocolate: lemon scented chiffon cake layered with white chocolate lemon mousse, raspberry preserves and crisp meringue.

Opera Cake: Dark chocolate cake splashed with Kahlua layered with mocha mousse, dark chocolate truffle filling and coffee buttercream.

Orange Truffle: Orange scented buttercake splashed with Gran Marnier layered with dark chocolate mousse and chocolate truffle filling with bits of chopped candied orange.

After Dinner Mint: Dark chocolate cake with layers of mint flavored dark chocolate mousse and chocolate truffle filling.

Tropical: Coconut cake with layers of sweet coconut cream and tart passion fruit filling.

Jelly Roll: Coconut cake layered with white chocolate mousse and raspberry preserves..

Peanut Butter Cup: Dark chocolate cake with layers of peanut butter mousse and milk chocolate peanut butter truffle filling.

Praline Dream: Hazelnut cake layered with a praline buttercream, dark chocolate truffle filling and w/crunchy hazelnut meringue.

Harlequin: Pistachio cake with layers of white chocolate buttercream with fresh raspberries and raspberry buttercream.

Strawberry Shortcake: Vanilla buttercake layered with mascarpone whipped cream and fresh strawberries.

Chocolate Covered Cherry: Chocolate cake layered with cherry buttercream , chocolate meringue and chocolate truffle filling.

*Additional flavors available upon request.

Optional Sauces : *an additional charge of \$.50 per serving

Raspberry

Strawberry

Salted Caramel

Crème Anglaise –may be flavored

Frostings:

Vanilla Meringue Buttercream –may be flavored

Chocolate Glaze

Rolled Fondant – Vanilla, White Chocolate or Chocolate

