

## CUSTOM CAKES AND WEDDING CAKES

Wedding cakes are not available for individual sale. All cakes must accompany a catered event. Cake exteriors are vanilla buttercream. Our pastry chef prepares our buttercream recipe with real butter, which richens the color to a warm white.

Gluten Free: Gluten free cakes are available in chocolate and red velvet. Most buttercream filling & frostings are GF. Please consult your Event Specialist for details.

Vegan: Vegan cakes are available in chocolate. Many fillings & frostings can be made vegan. *Vegan frostings cannot be smoothed, and will be textured unless fondant is selected.* Please consult your Event Specialist for details.

Add a chocolate covered strawberry to each plate

\$2 per person

## **Signature Flavors**

Vanilla cake, white chocolate buttercream Vanilla cake, caramel filling, malted vanilla buttercream Vanilla cake, raspberry coulis, vanilla buttercream filling Vanilla cake, latte buttercream filling Vanilla cake, lemon curd filling, lemon buttercream Vanilla cake, sugar cookie dough filling, vanilla buttercream Vanilla cake, banana pudding, vanilla wafer crumbles, vanilla buttercream filling Almond cake, amaretto buttercream filling Almond cake, amaretto latte buttercream filling Almond cake, blackberries, goat cheese buttercream filling Almond poppyseed cake, blackberry filling, almond & lemon cream cheese filling Almond cake, almond cream filling, apricot buttercream filling Chocolate cake, dark chocolate buttercream, dark chocolate ganache Chocolate cake, honey drizzle, dark chocolate ganache, pistachio buttercream Chocolate cake, cherry filling, pistachio buttercream Chocolate cake, nutella cream, hazelnut buttercream filling Chocolate cake, chocolate mousse filling Chocolate cake, salted caramel, chocolate buttercream filling Chocolate cake, chocolate chip cookie dough buttercream filling Chocolate cake, peanut butter buttercream filling Chocolate cake, raspberry coulis, chocolate buttercream filling

 plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

 2020 menu prices subject to change without notice – Custom Cakes Page 1 of 2

 All items are prepared in a kitchen or on shared equipment:
 Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

 We cannot guarantee any food to be completely free of allergens.



## **Spring and Summer Flavors**

Vanilla cake, raspberry coulis & lemon curd filling, lemon buttercream Vanilla cake, strawberry coulis, strawberry buttercream filling Vanilla cake, streusel & berry compote filling, vanilla buttercream Vanilla cake, dried french lavender, vanilla honey buttercream filling Vanilla cake, lemon curd, elderflower buttercream

## **Fall and Winter Flavors**

Maple cake, bacon, maple bacon buttercream Spice cake with amaretto buttercream filling Chai spice cake, chai spice buttercream filling Chai spice cake, cranberry orange compote, chai spice buttercream filling Chocolate cake, dark chocolate peppermint buttercream Pumpkin spice cake, pumpkin pie filling, cinnamon sugar buttercream Pumpkin cake, maple cinnamon buttercream filling Vanilla cake with ginger orange buttercream filling Vanilla cake, white chocolate candy cane ganache, white chocolate buttercream filling Vanilla cake, fig preserves, goat cheese buttercream filling Vanilla cake brown butter buttercream filling, brown butter streusel

Custom Décor and Handwork: Fondant Exterior Additional Tier Cake, buttercream, standard decor Glass Cake Pedestal Rental Tasting Cakes 4 in. tasting cake *Serves 2* 6 in. cake topper/tasting cake *Serves 6*  quote basis additional \$2.50 per person \$130.00 per tier \$6.75 per person \$55.00 each

\$27.00 \$37.00

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