



KAHN'S CATERING

events • weddings • gatherings

CUSTOM CAKES AND WEDDING CAKES

Wedding cakes are not available for individual sale.

All cakes must accompany a catered event.

Delivery fees may apply depending on location and day of the week.

All tastings and arrangements are handled by your Event Specialist.

Cake exteriors are vanilla buttercream. Our pastry chef prepares our buttercream recipe with real butter, which richens the color to a warm white.

Add a chocolate covered strawberry to each plate *\$2 per person*

Add a fresh berries and whipped cream garnish to each plate *\$2 per person*

Dietary accommodations: Gluten free, dairy free, gluten free & dairy free, soy free, egg free, sugar free or vegan cakes are available in a number flavors. Please consult your Event Specialist for details.

\$2+ per person

Almond pound cake, chocolate truffle filling
Apple cake, cinnamon sugar buttercream
Banana cake, chocolate mousse filling
Berry rose cake, raspberry filling
Lemon sage blackberry cake, sweet cream filling
Lemon cake, raspberry compote filling
Chocolate cake, chocolate mousse filling
Chocolate cake, mocha cream filling
Chocolate, chocolate truffle ganache filling
Chocolate cake, cookie dough filling
Chocolate cake, coconut pecan filling
Chocolate raspberry cake, raspberry filling
Dark chocolate chip cake, peanut butter cream filling
Dark chocolate chip cake, peppermint cream filling
Dark chocolate chip cake, gooey caramel filling
Marble cake, chocolate mousse
Mocha cake, caramel cream filling
Pistachio cake, chocolate truffle ganache filling
Honey walnut cake, honey walnut filling
Carrot cake, cream cheese filling
Chai spice cake, sweet cream filling
White chocolate chip cake, cookies & cream white chocolate ganache filling
Pumpkin spice cake, maple crème filling
Snickerdoodle cake, cinnamon sugar buttercream

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

2021 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.



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Premium Flavors

Lavender cake, honey ganache filling

Mandarin orange cake, ginger filling

Mango cake, coconut white chocolate ganache filling

Orange almond cake, sweet cream filling

White chocolate cranberry cake, white chocolate ganache filling

White cake, key lime filling

Ginger cake, cinnamon pear filling

Green tea cake, black sesame buttercream

Coconut & pecan buttermilk cake with, cream cheese filling.

Rum cake, rum cream filling

\$2 per person

Available seasonally November-December

Custom Décor and Handwork:

Fondant Exterior

Additional Tier

Cake, buttercream, standard decor

quote basis

quote basis

\$ based on servings

\$ 8.50 per person

Tasting Cakes

4 in. tasting cake *Serves 4*

\$32 each

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

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