



Celebration Cakes

Please allow for 3 days advanced notice to prepare your cake.

Please also see our gallery of [wedding cakes](#)

Lemon Raspberry Cake

Yellow butter cake filled with lemon cream, fresh raspberries, imported raspberry preserves, and finished with vanilla buttercream.

Hazelnut Cake

A moist cake full of toasted ground hazelnuts, brushed with cognac syrup, filled with light chocolate buttercream and finished with dark chocolate ganache and toasted crushed hazelnuts.

White Chocolate Mousse and Raspberry Cake

Layers of yellow butter cake brushed with framboise syrup, spread with imported raspberry preserves and layered with white chocolate mousse and fresh raspberries, finished with white chocolate buttercream.

Chocolate Mousse Cake

Moist, old-fashioned chocolate cake filled with a rich bittersweet chocolate mousse and finished with chocolate glaze and chocolate cake crumbs.

Homestyle Chocolate Cake

Our most popular cake. Rich, moist chocolate cake filled with fudgy chocolate frosting and finished with chocolate frosting.

Carrot and Spice Cake

Dense carrot and spice cake filled and finished with lemon cream cheese frosting and decorated with dried fruits.



Peaches and Cream

Yellow butter cake filled with poached peaches and peach buttercream, finished with vanilla buttercream.

Strawberry Shortcake

Yellow butter cake filled with whipped cream and fresh strawberries, finished with whipped cream.

Chocolate Strawberry Shortcake

Moist chocolate cake filled with whipped cream and fresh strawberries, finished with whipped cream.

Lavender Cake

Yellow butter cake filled and finished with lavender buttercream, decorated with piped lavender flowers.

Chocolate & White Chocolate Mousse Cake

Moist chocolate cake layers filled with white chocolate mousse, finished with dark chocolate ganache glaze.

Lemon Coconut Cake

Luscious lemon butter cake layers, filled with lemon mascarpone cream and finished with whipped cream and shaved coconut.

Lemon Layer Cake

Moist, lemony butter cake filled and finished with creamy lemon frosting.

Cupcake Cake

Yellow butter cake filled with white or chocolate frosting and finished with white cupcake frosting and confetti.

Chocolate Espresso Mascarpone Cake

Chocolate butter cake, brushed with espresso syrup, filled and finished with Marsala mascarpone cream.



Almond Dacquoise

Crisp almond meringue layered with orange buttercream and bittersweet chocolate ganache, finished with toasted & sliced almonds.

Croquembouche

Tower of caramel cream puffs filled with flavored pastry cream and decorated with sugar fans. A French classic!

Cake Sizes Available

- 6" Round serves 6-8 \$30
- 8" Round serves 8-12 \$40
- 10" Round serves 12-20 \$55
- 12" Round serves 20-35 \$75
- 14" Round serves 35-45 \$95
- ¼ Sheet (8.5"x13") serves 12-24 \$60
- ½ Sheet (19"x13") serves 24-40 \$110

Custom flavors of cakes, filling & frostings are available upon request and with advance notice.

Your dream cake not on this list?

Just ask and we can make it for you!

Please inquire about our speciality childrens cakes.

** Basic cake prices; does not include special decoration or apply to all flavors.*

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