



CAKE FLAVOR MENU

...CAKE LAYERS...

ALMOND
BANANA
BROWN SUGAR SWIRL
CARROT
CHOCOLATE

CINNAMON CHIP
COCONUT
FUNFETTI*
LEMON
MARBLE

RED VELVET
STRAWBERRY
VANILLA*
VANILLA CHOCOLATE CHIP
VANILLA OREO (Chocolate or Golden)

*CUSTOM FUNFETTI COLORS/VANILLA DYED CAKE LAYERS ARE AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

...FILLINGS...

ALMOND BUTTERCREAM
CAKE BATTER BUTTERCREAM*
CANNOLI CREAM (Contains Orange Zest)
CHOCOLATE (Mousse or Buttercream*)
COCONUT (Mousse or Buttercream*)
COOKIE BUTTER (As Is, Mousse or Buttercream*)
COOKIE DOUGH
CREAM CHEESE ICING*
CUSTARD
ESPRESSO (Mousse or Buttercream*)
FUDGE FROSTING*
FUNFETTI BUTTERCREAM*

GANACHE*
LEMON (Mousse or Buttercream*)
MARSHMALLOW BUTTERCREAM*
MILK CHOCOLATE BUTTERCREAM*
NUTELLA (As Is, Mousse, Krispy Crunch or Buttercream*)
OREO (Mousse or Buttercream*)
RASPBERRY (Fresh, Mousse, Preserves or Buttercream*)
STRAWBERRY (Fresh, Mousse, Preserves or Buttercream*)
TIRAMISU CREAM
TRES LECHES MOUSSE
VANILLA BUTTERCREAM
WHITE CHOCOLATE (Mousse or Buttercream*)

*ALL CUSTOM DECORATED CAKES ARE ICED WITH VANILLA BUTTERCREAM.

IF YOU OPT FOR A FLAVORED BUTTERCREAM, THE COLOR MAY BE AFFECTED BY THE ADDED FLAVOR.
FOR EXAMPLE, RASPBERRY BUTTERCREAM WILL BE PINK; MILK CHOCOLATE BUTTERCREAM WILL BE LIGHT BROWN!

*CERTAIN FLAVORS OF BUTTERCREAM CANNOT BE DYED A COLOR.

*CERTAIN FLAVORS OF BUTTERCREAM & CREAM CHEESE ICING CAN ONLY HAVE A RUSTIC FINISH, AND NOT A SMOOTH FINISH.

...NOTES...

If you would like the cake to have a Black exterior, we recommend Chocolate Ganache or Black Fondant.
Black Buttercream requires an extensive amount of food dye (teeth and lips will be stained upon consumption).

Fresh Fruit is not recommended for next day consumption.