

CAKE FLAVOR MENU

...CAKE LAYERS...

ALMOND BANANA BROWN SUGAR SWIRL CARROT CHOCOLATE COCONUT
FUNFETTI*
LEMON
MARBLE
STRAWBERRY

RED VELVET
RED VELVET OREO
VANILLA*
VANILLA CHOCOLATE CHIP

VANILLA OREO

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

...FILLINGS...

ALMOND BUTTERCREAM

CAKE BATTER BUTTERCREAM*

CANNOLI CREAM (With or Without Orange Zest)

CARAMEL (Mousse or Buttercream*)
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*

NUTELLA (As Is, Mousse, Krispy Crunch or Buttercream*)

OREO (Mousse or Buttercream*)

PEANUT BUTTER (Mousse or Buttercream*)

RASPBERRY (Mousse, Preserves or Buttercream*)

STRAM/REPRY (Management of Stramment of Strammen

STRAWBERRY (Mousse, Preserves or Buttercream*)

VANILLA 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; 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).

*** FOOD ALLERGY ADVISORY***