Cake Orders

- ❖ Orders for 6" and 9" cakes and cupcakes must be placed 2 days in advance (before 4 PM). Some cakes and cupcakes are available within 24 hours. Please inquire.
- ❖ Orders for sheet cakes must be placed 3 days in advance (before 4 PM).
- ❖ Orders should be placed at the store where the cake will be picked up, or the store that is nearest to the delivery location.
- **❖** Delivery is available.
- ❖ We accept all major credit cards.
- ❖ Prices include our "Classic" presentations. We will gladly inscribe your cake at no extra charge.

Size	Serves	Price
Cupcakes		\$4.00 ea
6" round	5-7	\$36.50
9" round double layer	10-18	\$55.00
Quarter-sheet double layer	30-35	\$95.00
Half-sheet double layer	60-70	\$180.00

Black and White

Luscious, white vanilla buttercream frosting encases two layers of moist, tender bittersweet chocolate cake - Decorated with chocolate polka dots - an instant classic.



Ingredients: Cake flour, butter, eggs, sour cream, baking soda, chocolate bits, Valrhona* cocoa powder, vanilla extract, kosher salt, dark brown sugar, water. Frosting: Butter, confectioner's sugar, fondant, milk, vanilla extract, kosher salt, (confetti).

Yellow Cake with Pink Frosting

An old-fashioned cake that turns grown men into little boys; tender, buttery-rich, yellow cake layered with delicate pink, sweeter than sweet, powdered sugar buttercream frosting.



Ingredients: Sugar, unbleached all-purpose flour, milk, butter, eggs, baking powder, vanilla, salt. Frosting: Confectioner's sugar, butter, milk, vanilla extract, kosher salt, red food coloring.

Coconut Cream Cake

Inspired by childhood memories of a favorite Hawaiian luau dessert; two layers of light-textured yellow cake; not too sweet, with a subtle coconut flavor; finished with a rich, creamy coconut custard frosting and a sprinkling of shredded coconut.



Ingredients: Cake flour, sugar, buttermilk, eggs, butter, coconut milk, baking powder, vanilla extract, baking soda, salt. Frosting: Coconut milk, heavy cream, cream cheese, angel flake coconut, sugar, white chocolate, cornstarch, vanilla extract, salt.

Definitely Devil's Food Cake

For chocolate lovers only; a double layer of moist and tender, bittersweet chocolate cake; generously frosted with our favorite, decadent chocolate silk.



Ingredients: Brown sugar, water, cake flour, eggs, butter, unsweetened chocolate, sour cream, cocoa, baking soda, vanilla extract, salt. Frosting: Semi-sweet chocolate, butter, confectioner's sugar, cocoa, vanilla extract, salt.

Red Velvet Cake

Our version of an old Southern recipe; made with a little cocoa, red food color and a lot of butter to create a taste that's uniquely "red velvet"; a dark red cake dramatically framed with smooth and creamy white Swiss meringue buttercream frosting. Special requests for our Cream Cheese Icing are also gladly accommodated.



Ingredients: Brown sugar, water, cake flour, eggs, butter, sour cream, red food color, cocoa powder, baking powder, vanilla extract, baking soda, salt. Frosting: Sugar, butter, egg whites, corn syrup, vanilla extract, salt.

German Chocolate Cake

Three moist layers of barely chocolate cake, filled with creamy caramel coconut pecan topping. We use imported European chocolate to achieve a flavor that's rich, subtle and indescribably delicious.



Ingredients: Butter, sugar, buttermilk, cake flour, unbleached all-purpose flour, sugar, eggs, chocolate chips, chocolate, baking soda, vanilla extract, kosher salt. Filling: Evaporated milk, coconut flakes, sugar, pecans, butter, egg yolks, vanilla extract, kosher salt.

Carrot Cake

Simple and satisfying - loaded with carrots & walnuts and finished with our incomparable Cream Cheese Icing



Ingredients: Unbleached all-purpose flour, carrots, canola oil, sugar, eggs, walnuts, baking soda, cinnamon, salt.

Cream Cheese Frosting: cream cheese, butter, sugar, fondant, and vanilla.

Lemon Mousseline Cake

A subtle hint of lemon flavors four thin layers of moist, buttermilk cake - Filled with tangy-sweet lemon custard and finished with a luscious lemon buttercream. It's a citrus lover's dream.



Ingredients: Sugar, unbleached all-purpose flour, eggs, butter, milk, buttermilk, lemon juice, lemon extract, baking powder, salt, baking soda, lemon zest. Filling: Lemon juice, lemon zest, eggs, confectioner's sugar, butter. Frosting: Butter, lemon curd, confectioner's sugar, egg whites, lemon juice, water, cream of tartar, lemon extract.

Yellow Cake with Mocha Frosting

We use a very special recipe to make a mellow milk chocolate frosting with a hint of coffee flavor. Paired with our tender, moist yellow cake, this is a treat that will please everyone - chocolate and vanilla lovers alike



Ingredients: Sugar, unbleached all-purpose flour, milk, butter, eggs, baking powder, vanilla extract, salt. Frosting: Butter, semi-sweet chocolate, milk chocolate, confectioner's sugar, milk, fondant, coffee extract, vanilla extract, salt.

Monkey Cake

A monkey's delight, with fresh bananas, pineapple, and toasted pecans; dense, moist, and chunky; wrapped in our incomparable Cream Cheese Icing.



Ingredients: Bananas, unbleached all-purpose flour, sugar, oil, pineapple, eggs, pecans, vanilla extract, cinnamon, baking soda, kosher salt. Frosting: Butter, cream cheese, fondant.

Decorations - No Extra Charge

- ❖ Polka dots Similar to our Black and White cake, we can decorate your cake with small and larger dots in our standard colors. Custom colors are \$10 extra.
- **❖** Two-toned inscriptions
- * Cake decorations that you purchase We are happy to work with your decorations, and inscribe around them.
- ❖ Confetti Our festive confetti may be added to your inscription.

- **❖** Standard colors for inscriptions
- o Brown o Turquoise o White o

Green o Red (not on cream cheese

frosting) o Pink

- Standard decorative colors (for dots, flowers, etc)
- Pink
- Green
- **❖** Blue
- **❖** Brown
- Turquoise
- **❖** Orange-Yellow
- * Red

Polka dots

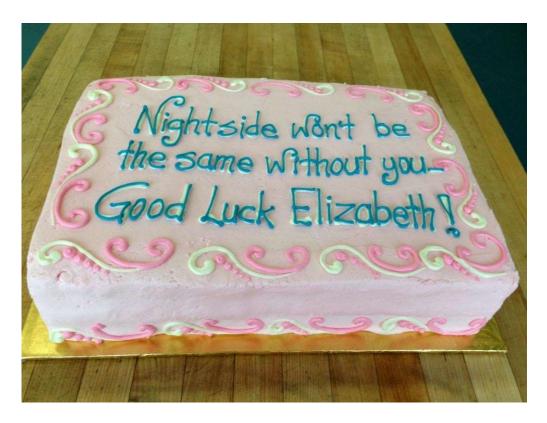
- Similar to our Black and White cake, we can decorate your cake with small and larger dots in our standard decorative colors Pink, Green, Blue, Brown, Turquoise, OrangeYellow, Red.
- ❖ \$5.00-\$10.00 additional to match customer's color from swatch. Additional charge is dependent on number of custom colors.







Two-toned inscriptions





Cake decorations that you purchase

❖ We are happy to work with your decorations, and inscribe around them.



Confetti/Sprinkles
Our festive confetti may
be added to your inscription



Confetti/Sprinkles (continued)



Decorations - Additional Charges to Basic Cake Prices

- ❖ Large numbers (Birthday age written with frosting) or large letters ❖ \$5.00 for each number or letter
- Simple Posies
- ❖ \$10.00 using our standard decorative colors
- ❖ \$10.00 additional to match customer's color from color swatch.
- **❖** Daisy Design

- ❖ No coconut or cream cheese frosting
- ❖ \$20.00 using our standard decorative colors
- \$10.00 additional to match customer's color from color swatch.
- **❖** Swirl Design
- ❖ No coconut or cream cheese frosting
- ❖ \$20.00 using our standard decorative colors
- * \$10.00 additional to match customer's color from color swatch.
- Simply Elegant
- ❖ \$10.00 using our standard decorative colors
- Classic piping along top edge
- Rosette
- * \$20.00 (\$5.00 for red frosting color and \$15.00 for rosettes)
- * Cannot be used for Carrot, Monkey, German Chocolate, or Coconut Cakes.
- ❖ Special-color cake frosting
- ❖ \$5.00 for frosting tinted with our standard decorative colors Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- * \$10.00 to match customer's color from color swatch.
- ❖ Photo on Rice Paper
- Customer provides 2 rice paper pictures
- ❖ Advance notice required for our pastry staff to review the pictures
- ❖ \$10.00 to "frame" photo with frosting
- Spider Webs
- **\$** \$5.00
- ❖ Simple line drawings
- ***** Examples: star, cross, heart, balloons
- ❖ Starting at \$5.00, dependent on design

- Cupcakes
- ❖ Single letter on cupcakes, spelling out names or phrases ❖ \$0.50/cupcake
- ❖ Polka Dot Cakes
- ❖ Dots to match customer's color from color swatch (i.e. not using our standard decorative colors of Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- ❖ \$5.00-\$10.00 depending on the number of custom colors

Large Numbers or Letters

Large numbers (birthday age written with frosting) or large letters \$5.00 for each number or letter







Simple Posies

- * \$10.00 using our standard decorative colors Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- \$10.00 additional to match customer's color from swatch.



Daisy Design

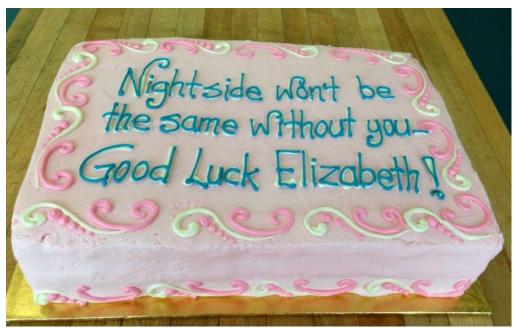
- ❖ Floral garland with elegant swirls on side
- ❖ No coconut or cream cheese frosting
- ❖ \$10.00 using our standard decorative colors Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- ❖ \$10.00 additional to match customer's color from swatch



Swirl Design

- ❖No coconut or cream cheese frosting
- *\$10.00 using our standard decorative colors Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- ❖ \$10.00 additional to match customer's color from swatch





Simply Elegant

- **❖**Classic piping along top edge in classic colors
- * \$10.00 using our standard decorative colors Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- ❖ \$10.00 additional to match customer's color from swatch



Rosette

Cannot be used for Carrot, Monkey, German Chocolate, or Coconut Cakes. \$20.00 (\$5.00 for red frosting color and \$15.00 for rosettes)

❖ Our Red Velvet Cake with red frosting is great for Valentine's Day



Special-color cake frosting

\$5.00 for frosting tinted with our standard decorative colors - Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red

❖ \$10.00 to match customer's color from color swatch.





Spider Webs

\$5.00





Cupcakes

- ❖ Single letter on cupcakes, spelling out names or phrases
- **❖** \$0.50/cupcake



Polka Dot Cakes

- ❖ Dots to match customer's color from color swatch (i.e. not using our standard decorative colors of Pink, Green, Blue, Brown, Turquoise, Orange-Yellow, Red
- \$5.00-\$10.00 depending on the number of custom colors