

CAKE FLAVOR MENU

*Introducing our handcrafted collection of cake flavors.
Scratch-made, bold flavors to wow your guests!*

INFORMATION

- Choose one (1) cake flavor + one (1) filling
- A filling holds the cake layers together

CLASSIC CAKE FLAVORS

+ 0.00 / SERVING

- Vanilla Cake
- Devilish Chocolate Cake
- Red Velvet Cake
- Alternating Devilish Chocolate and Vanilla Cake Layers

GOURMET CAKE FLAVORS

+ \$. 6 0 / SERVING

- Lemon Cake
- Champagne Cake
- Confetti Cake: *vanilla cake + sprinkles*
- Citrus Poppy Cake: *orange + poppy seeds*
- Carrot Cake: *carrots, coconut, pineapple + warm spices* **(not avail GF)**
- Guinness Chocolate Stout: *stout enhanced chocolate cake* **(not avail GF)**

CLASSIC FILLINGS

+ 0.00 / SERVING

- Vanilla Buttercream
- Chocolate Buttercream: *whipped with dark chocolate ganache*

GOURMET FILLINGS

+ \$. 6 0 / SERVING

- Lemon Curd
- Raspberry Preserves
- Strawberry Preserves
- Cookies and Cream **(not avail GF)**
- Coffee Milk Buttercream
- Birthday Cake Batter Buttercream
- Coconut Filling: *flake coconut steeped in a creamy custard*
- Hazelnut Buttercream
- Cream Cheese Buttercream
- Almond Crunch Buttercream: *with toasted almonds*
- Edible Cookie Dough **(not avail GF)**
- Chocolate + Peanut Butter Sauce

ADD-ON's

FOR YOUR CAKE

\$. 9 0 / SERVING

Fresh Sliced Strawberries
OR Fresh Raspberries

CLASSIC CAKE FLAVOR PAIRINGS

Our favorite flavor pairings!



VANILLA CAKE

- The most versatile!
- Vanilla Cake Pairs with all fillings!



DEVILISH CHOCOLATECAKE

- Pairs with flavors you'd see in a candy bar.
- Also pairs with raspberry!



ALTERNATING DEVILISH CHOCOLATE AND VANILLA CAKE LAYERS

- Pairs with flavors you'd see in a candy bar.
- Also pairs with raspberry!

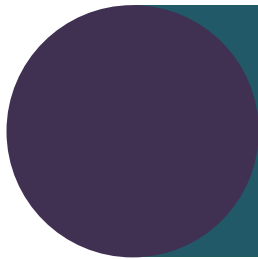


RED VELVET

- This southern style cake pairs well with cream cheese buttercream filling!

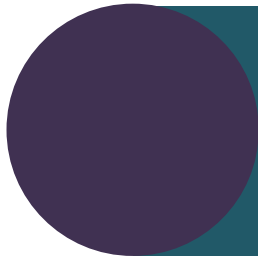
GOURMET CAKE FLAVOR PAIRINGS

Our Favorite Combinations!



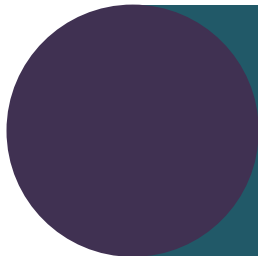
LEMON CAKE OR CITRUS POPPY

- Berry Flavored Fillings
- Cream Cheese Buttercream Filling
- Vanilla Buttercream



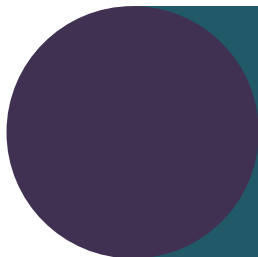
CHAMPAGNE CAKE

- Vanilla Buttercream
- Strawberry Preserves
- Fresh Berries



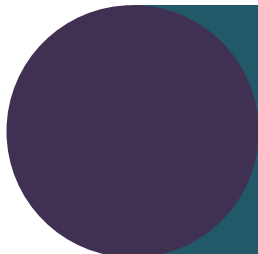
CONFETTI CAKE

- Any filling!



CARROT CAKE

- Cream Cheese Buttercream
- Vanilla Buttercream



GUINNESS CHOCOLATE

- Cream Cheese Buttercream
- Vanilla Buttercream
- Chocolate Buttercream



Answering Your FAQ



I'M HAVING A TIERED CAKE: HOW MANY FLAVORS SHOULD I CHOOSE?

For three tiered cakes: I recommend the top + middle tier be the same flavor.

Then, choose a different flavor for your bottom tier

For two tiered cakes: have your bottom tier be your favorite flavor and then having your top tier be your second favorite it best!



WHAT DOES THE INSIDE OF THE CAKE WILL LOOK LIKE?

Our cakes include four layers of cake
and your choice of (1) filling to hold the cake together.

Each cake looks like this!

The flavor shown in the photo is alternating vanilla and chocolate cake layers with vanilla buttercream filling and frosting.



I'M HAVING TROUBLE DECIDING ON FLAVORS!

Our Most Popular Combinations Are:

- Alternating vanilla and chocolate cake layers with vanilla buttercream filling and frosting.
- Vanilla cake with 2 layers of raspberry preserve and 1 layer of lemon curd
- Champagne cake with strawberry preserve filling