



Cake Pricing

Round Cake Combinations

	Servings	\$4.00/slice	\$5.50/slice
9x6	42	\$168	\$231
10x6	50	\$200	\$275
10x8x6	74	\$296	\$407
12x8	80	\$320	\$440
12x9x6	98	\$398	\$539
14x10x6	128	\$512	\$704
12x10x8x6	130	\$520	\$715
14x12x8	158	\$632	\$869
16x12x8	180	\$720	\$990



Square Cake Combinations

	Servings	\$4.00/slice	\$5.50/slice
10x6*	68	\$272	\$374
10x7x5	84	\$336	\$462
10x8x6	100	\$400	\$550
12x8*	104	\$416	\$572
12x8x5*	116	\$464	\$638
12x9x6	130	\$520	\$715
14x10x6*	166	\$664	\$913

*Cakes with full turn capability

Sheet Cakes

	Servings	\$2.75/slice	\$3.00/slice
1/4 Sheet	32	\$88	\$96
1/2 Sheet	64	\$176	\$192

Additional cake size combinations available.

1.866.912.2233

Premier Flavors & Pricing

WHITE RASPBERRY CHAMBORD: White cake brushed with Chambord liquor in layers of raspberry marmalade, fresh raspberries in season, raspberry Bavarian cream and white chocolate mousse.

CHOCOLATE RASPBERRY CHAMBORD: Chocolate cake brushed with Chambord liquor in layers of raspberry marmalade, fresh raspberries in season, raspberry Bavarian cream and a dark chocolate ganache center.

TIRAMISU: White cake layered with mascarpone cheese enhanced with sweet Marsala, espresso silk buttercream and Kahlua soaked ladyfingers.

CHOCOLATE CRÈME DE MENTHE: Rich dark chocolate cake layered with crème de menthe silk buttercream and dark chocolate ganache.

GINGER PEACH: Crystallized ginger cake filled with peaches, white chocolate mousse and peach Bavarian cream.

ORANGE CHOCOLATE TRUFFLE: Rich dark chocolate cake layered with Grand Marnier, orange Bavarian cream and Belgian chocolate ganache.

STRAWBERRY GRAND MARNIER: White cake with orange zest enhanced with Grand Marnier (optional). Filled with layers of strawberry marmalade, fresh sliced strawberries, white chocolate mousse and Bavarian cream.

ORANGE ALMOND: Almond cake with a light orange zest filled with a white chocolate mousse and orange Bavarian cream.

LEMON POPPY: Lemon and poppy seed (optional) cake layered with lemon cream and white chocolate mousse.

CARROT: A true scratch made cake with coconut, crystallized ginger, pineapple, macadamia nuts, raisins, carrots, and cinnamon. This traditional cake is filled with layers of cream cheese frosting.

CAPPUCCINO TRUFFLE TORTE: Rich white or chocolate caked layered with espresso bean buttercream and dark chocolate ganache.

Additional charges for fondant work and/or labor.
Extended height tiers (fondant ONLY) 75¢ extra per serving.
All prices subject to change based on designer's consult.

Standard Cake \$4.00/slice

- Choice of buttercream icing
- White or chocolate cake
- Choice of filling – strawberry, raspberry, lemon, cherry, Bavarian cream, caramel or chocolate ganache

Premier Cake \$5.50/slice

- Choice of buttercream icing
- Choice of premier cake flavor
- Fondant or poured truffle

