



CAKES 9

Belgian Chocolate Cake

our signature rich, dark belgian chocolate cake layered with your choice of fillings: raspberry, caramel, double chocolate, cookies & cream, german chocolate, strawberry, cream cheese & chocolate chips, mocha, bourbon, or cherry

Sour Cream Pound Cake

moist sour cream pound cake layered with your choice: lemon, almond, coconut sour cream, vanilla, caramel, mocha, chocolate, raspberry, orange, blueberry, or strawberry. traditional or french buttercream available.

Carrot Cake

traditional carrot cake with a buttercream and caramel center topped off with buttercream or cream cheese frosting. or try the bourbon caramel walnut filling.

Genoise

a traditional italian sponge cake available plain or chocolate. layered with a light cream filling and covered in whipped meringue. try one of these fillings: lemon, raspberry, chocolate, orange, caramel, or mocha.

Italian Cream Cake

a light, spongy cake made with walnuts and coconut, layered with raspberry and buttercream or cream cheese frosting.

Red Velvet Cake

a traditional red velvet cake with a hint of coffee, topped with cream cheese frosting. try it with the raspberry filling.

Banana Chocolate Chip Rum Cake

a moist cake made with fresh bananas, semi-sweet chocolate chips and dark rum. frosted with ganache.

Mocha Concord

large discs of chocolate meringue layered with chocolate ganache and mocha french buttercream.

Cheesecake

rich, creamy cheesecake with or without topping. topping choices include: caramel, turtle, cherry, lemon or chocolate. seasonal favorites: pumpkin or eggnog cheesecake topped with cinnamon whipped cream, chocolate baileys irish cream cheesecake with an oreo crust.

SEASONAL CAKES 6

Manhattan

chocolate cake layered and frosted with mandarin orange bourbon buttercream. chocolate ganache is then pored over the entire cake.

Mint Julep Cake

chocolate cake with layers of bourbon and creme de menthe buttercream. frosted with chocolate ganache.

Neapolitan

one layer each of chocolate, pound, and red velvet cakes, with a layer of cream cheese frosting between each. iced with buttercream frosting.

Banana Split Cake

one layer each of chocolate, pound, and banana chocolate chip rum cakes. banana and strawberry fillings. completed with a whipped cream icing.

Peanut Butter Pound Cake

moist sour cream pound cake layered with ganache and caramel. frosted with a peanut butter buttercream.

Tiramisu Cake

layers of genoise soaked with espresso simple syrup. between each layer is a blend of marscapone, whip cream and dark rum. the entire cake is then iced with rum whip cream and sprinkled with cocoa.

TORTES 3

Chocolate Raspberry Torte

flourless, creamy, intense chocolate torte topped with raspberry marmalade. also available sugar-free.

White Chocolate Mousse Torte

smooth, silky white chocolate mousse with a ganache base and an oreo cookie crust.

Chocolate Ginger Mousse Torte

rich chocolate mousse spiced with ginger on an oreo cookie crust.

PIES 2

Fresh Fruit Tart

tart shell filled with vanilla pastry cream topped with fresh fruit. finished with a apricot glaze.

Cream Pies

coconut, caramel, banana caramel, chocolate, lemon, strawberry, peanut butter, key lime.

CUPCAKES 1

Chocolate Surprise

chocolate cupcakes with a center of cream cheese and chocolate chips topped with chocolate ganache.

COOKIES & DESSERT BARS 13

Chocolate Chip

Chocolate Chocolate Chip

Mexican Wedding

Oatmeal

Peanut Butter

Macaroons

Biscotti

(assorted flavors)

Raspberry Pinwheels

Sugar Cookies

Rugelach

Toffee Bars

Lemon Bars

Raspberry