



CAKE CHOICES MENU

We create many different cakes, made to order. Below you will find a list of cake batters, fillings and frostings. Pick and choose to create your own customized cake or torte.

Children's Cakes

We will be happy to include any figurines purchased by you to place on your special cake. We do not stock ornaments for children's cakes, however we do character work for hand decorated theme cakes.

Decorating techniques used: sugar paste, also known as pastillage, is frequently used as standard decorating technique at Trifles. You may also chose hand-piped buttercream flowers & figures, or rolled fondant roses or appliques.

Cake Batters

- Chocolate
- Yellow
- Banana
- Cherry Pecan
- Marble
- White
- Carrot
- Spice

Frostings

- Carmel Buttercream
- Chocolate Buttercream
- Vanilla Buttercream
- Milk Chocolate Ganache
- Dark Chocolate Ganache
- Cream Cheese
- Fluffy Whipped
- Rolled Fondant
- Whipping Cream
- White Chocolate Ganache
- White Chocolate Cream Cheese

Cake Fillings

- Apricot
- Blueberry
- Lemon
- Pineapple
- Raspberry
- Bavarian Cream
- Cherry
- Peach
- Strawberry
- Cherry Mousse
- Hazelnut Mousse
- Lemon Mousse
- Strawberry Mousse
- White Chocolate Mousse
- Chocolate Mousse
- Irish Cream Mousse
- Mocha Mousse
- Raspberry Mousse
- Cannoli Cream (Ricotta/Casatta)
- Chantilly Cream (plain or with fresh fruit)

General Pricing Guidelines

Round and Non-Rectangular Shapes

8" cakes & tortes	\$20 - \$40	(serves 12 - 20)
10" cakes & tortes	\$20 - \$40	(serves 12 - 20)
12" cakes & tortes	\$40 - \$65	(serves 20 - 30)

Sheet Cakes

1/4 sheet	\$28 - \$40	(serves 15 - 20)
1/2 sheet	\$48 - \$65	(serves 35 - 50)
Full sheet	\$86 - \$120	(serves 75 - 100)