



A MODERN DAY CONFECTIONERY

## SPECIALTY WEDDING CAKE MENU

Are you looking for something creative, innovative, exciting and delicious to serve your guests on your wedding day? Look no further!

Prices starting at \$5.00 per guest

### Mojito

Rum Infused White Sponge Layers With Fresh White Bergamot (Mint) Mousse, Lime Buttercream and Lime Zest.

### Cinderella

Pumpkin Layers With White Chocolate Mousse and Almond Buttercream Icing.

### Mai Tai

Almond & Cherry Layers With Lime and Orange Mousses, Light Rum Buttercream & Rolled Fondant. Tropical Sugar Flowers.

### Gingerbread

Gingerbread Layers With Cinnamon Apple Coulis (Filling) and White Chocolate Cardamon Mousse. White Chocolate Ganache Icing.

### Bit of Honey

Dense Chocolate Layers Drenched In Bailey's Irish Cream With Butterscotch Mousse and Chocolate Ganache Icing. Honey Drizzle.

### Peanut Butter & Jelly

White Sponge Layers With Peanut Butter Mousse and Your Choice of Strawberry, Raspberry or Grape Coulis (Filling) and Fluffy Whipped Icing.

### Tropical Escape

Alternating Tiers of Banana And Coconut Tortes Filled With Mango and Papaya Mousses With Meringue Buttercream.

### Pink Flamingo

Pink Amaretto Cake Layers With Alternating Layers of Coconut, Cranberry & Pineapple Fillings. Vanilla Buttercream and Rolled Fondant.

### The Honeymooner

Devilsfood Layers With Ginger, Blackberry & Raspberry Coulis With Dark Chocolate Ganache Icing, Light Dusting of Chile Cocoa Powder