



## WEDDING CAKE MENU

Basic Wedding Cake Menu Priced \$3.50 - \$5.00 Per Serving

### Cake Batters

#### "The Basics"

Choose a Flavor to Begin Building Your Wedding Cake.

It is Important to Begin With Cake Layers That Will Create a Dominant Flavor Profile or Lend A Supporting Influence to the Sweeter, Richer Elements Present in the Fillings.

#### Choose From:

Banana  
Carrot  
Cherry-Nut  
Chocolate  
Marble  
Yellow  
White  
Wedding Cheesecakes  
(ask about our many flavors)  
Tiramisu

### Fillings

#### "The Surprise"

Choose the Right Flavors to Join Your Cake Layers.

In a Wedding Cake or Torte, Multiple Opportunities Exist for Blending Flavors. Use One or Several Fillings Within a Tier to Achieve Delicious Results. Pay Attention to the Beautiful Color Palette Achieved When Slicing Into a Cake, Delighting Your Guests With Eye Appeal Along With the Enticing Promise of Great Taste.

#### Choose From:

Apricot  
Bavarian Cream  
Chantilly Cream with Fresh Fruit  
Cherry  
Chocolate Buttercream  
Chocolate Mousse  
Coconut  
Fluffy Whipped Vanilla  
German Chocolate  
Coconut  
Lemon Curd  
Lemon Mousse  
Pineapple  
Strawberry  
Strawberry Mousse  
Raspberry  
Raspberry Mousse  
Ricotta Cream Filling  
Vanilla Buttercream  
White Chocolate Mousse

### Frosting

#### "The Icing on the Cake"

A Matter of Personal Taste and Function.

Choose From an Array of Icings to Seal and Sweeten Your Confection. Special Effects Can be Achieved With Dyes, Piping, Appliques and Sculpting. The Design You Choose for Your Cake May Determine the Frosting Which Will Best Suit Your Needs. A Cake Covered in Rolled Fondant Must Always Have an Under-layer Of Buttercream Or Cream Cheese Icing in Order to Sculpt the Fondant Onto the Cake.

#### Choose From:

Chocolate Buttercream  
Chocolate Fondant  
Chocolate Ganache  
Cream Cheese Frosting  
Fluffy Whipped Vanilla  
Rolled Fondant  
Vanilla Buttercream  
Whipping Cream  
White Chocolate Ganache

## How Much Cake Do We Need?

With An Estimate Of The Number Of Guests You Would Like To Serve, Choose From A Variety Of Shapes And Sizes To Achieve The Overall Structure Of The Wedding Cake. Each Size And Shape Yield A Predetermined Number Of Slices Of Cake.

Use This Table To Calculate Your Servings:

	6"	8"	9"	10"	12"	14"	15"	16"
Round	14	25	-	39	56	77	-	100
Square	18	32	-	50	72	98	-	128
Hexagon	12	-	22	-	50	-	72	-
Heart	11	-	24	-	48	-	76	-
Petal	8	-	20	-	38	-	62	-
Oval	(7"x5") 13	-	(10"x7") 30	-	(13"x9") 44	(16"x12") 70	-	-

## Decorating - Let the Fun Begin!

Decorating Is A Matter Of Personal Style. Once The Flavors, Shape And Size Of The Cake Have Been Outlined During The Wedding Cake Consultation, The Design Work Begins. Culling Ideas From Many Sources, A Sketch Will Be Drawn To Reflect Your Unique Design. Or, Go With A Standard Favorite. We Do It All!

Note: Some Wedding Customers Begin With This Stage, Which Is Totally Fine. If You Have A Particular Look You Desire, We Can Backtrack To Make Sure That The Interior Of Your Cake Can Support The External Design.

## Decorating Technique Examples

Buttercream Piping  
Chocolate Curls  
Cocoa Dusting  
Gold or Silver Leaf  
Marzipan  
Meringue Roses, Leaves & Designs  
Truffles  
Fresh Fruit  
Ribbons  
Sugar Flowers  
Fondant Bows, Drapes, Shapes and Stripes  
Hard Candy Jewels  
Lustre Dust