

CAKE FLAVORS AND COMBINATIONS

<u>CAKES</u>	<u>FILLINGS</u>	<u>FROSTINGS</u>
Almond	Apple Butter	Coffee
Carrot	Blackberry Jam	Lemon
Chamomile	Blueberry Jam	Vanilla
Champagne Chiffon*	Lemon-Thyme Curd	Hazelnut
Chocolate	Banana Curd	Banana
Coconut	Blueberry-Rosemary Jam	Pistachio
Lavender Almond	Cherry Lime Curd	Coconut Rum*
Lavender Vanilla	Coconut Cream	St. Germaine®*
Lemon	Cranberry Jam	Frangelico®*
Mocha	Ginger Pear Jam	Vanilla Bean
Spice	Lemon Curd	Champagne*
Vanilla Velvet	Mango Jam	Chocolate
Vanilla Cardamom	Peach Jam	Salted Caramel
Vanilla Chai	Raspberry Jam	Cinnamon Spice
Red Velvet	Strawberry-Basil Jam	Cream Cheese
Earl Grey	Mocha Mousse	Mocha
Devil's Food	Peanut Butter Mousse	Bailey's® Cream Cheese*
Chocolate Whisky*	Irish Cream Mousse*	Maple Pecan
Guinness® Dark Chocolate*	Chocolate Guinness®*	Butterscotch
Tres Leches	Whisky Maple*	White Chocolate
Vanilla Cardamom	Maple Bacon	Brown Sugar
Pistachio	Dulce de Leche	Amaretto*
Black Forrest	Praline Mousse	Chocolate Guinness®*
White Chocolate	White Chocolate Mousse	Ginger Spice
Maple Walnut	Matcha Green Tea Mousse	Honey Lavender
Bourbon Pecan*	Apple Bourbon Butter*	Bourbon Caramel*

While this list is a good start, the possibilities are endless!

^{*} Contains alcohol.



Devil's Tower

Mexican-spiced devil's food cake filled with a spiced chocolate mousse. Frosted with dark chocolate ganache and topped with Mexican chocolate curls.

24 Carrot Gold

24 layers of carrot cake and fluffy cream cheese mousse. Frosted in vanilla buttercream or "naked" style and finished with gold leaf.

Lemon Love

Lemon-Vanilla velvety cake with a lemon curd filling. Frosted with a lemon and vanilla bean buttercream and topped with candied lemons.

<u>High Tea</u>

Earl Grey velvety cake with a vanilla lavender filling. Frosted with a black pepper buttercream and topped with Earl Grey and lavender meringue kisses.

Strawberries & Champagne*

Champagne chiffon cake with a strawberry champagne filling. Frosted with a lemon and vanilla bean buttercream and topped with fresh strawberries and white chocolate shavings.

<u>Bellini*</u>

Champagne chiffon cake filled with champagne and peach mousse. Frosted with champagne buttercream and finished with champagne and peach candy.

Tiramisu*

Coffee sponge cake infused with coffee and rum syrup, filled with a rum cream mascarpone mousse. Frosted with chocolate ganache and topped with chocolate-covered espresso beans.



Beer-amisu*

Chocolate sponge cake infused with a coffee stout syrup and filled with stout cream cheese mousse. Frosted with chocolate ganache and topped with chocolate beer truffles and beer pretzel praline.

Mojito*

Vanilla rum cake brushed with a mint simple syrup and filled with a rum lime curd. Frosted with white chocolate rum buttercream and topped with fresh mint and candied limes.

Margaritaville*

Velvety Tequila cake filled with a tequila and lime curd. Frosted with tequila buttercream and topped with candied limes.

Guinness® Black and Tan*

Velvety dark chocolate and Guinness® cake filled with a white chocolate and Bass ale mousse. Frosted with fluffy cream cheese and Guinness® buttercream. Topped with Guinness® fudge.

<u>Dark 'N' Stormy Chocolate*</u>

Vanilla rum cake brushed with ginger lime syrup. Filled with Gosling Black Seal rum and lime mousse. Frosted with ginger beer buttercream. Topped with crystalized ginger and candied limes. .

^{*} These cakes contain alcohol. The cakes can be made without alcohol upon request; however, the flavor profile may change slightly.



DESSERT MENU

Custom Cakes
Wedding Cakes
Anniversary Cakes
Birthday Cakes
Party Cakes
"Just Because" Cakes
Assorted Cookies
Blondies
Brownies
Panna Cotta
Merengue Cookies
Cupcakes
Muffins

Lemon Bars

Coconut Macaroons
French Macarons
Chocolate Mousse Cups
Peanut Butter Cups
Chocolate Dipped Strawberries
Cake Squares
Cake Popsicles
Tarts and Tartlets
Cheesecakes
Pies
Cheesecake Popsicles
Cake Donuts
And More!

LOCAL FAVORITE COOKIES & PASTRIES

Churro Muffins
Pepita Brittle
Mexican Chocolate Brownies
Sesame Brittle
Horchata Rice Crispies
Basil Lime Cookies
Earl Grey and Lavender Cookies
Mexican Vanilla Cookies
Upside-down Polenta Cake

Coyotas
Choco-yotas
Bolillos
Café De Olla Cupcakes
Horchata Cupcakes
Dulce de Leche Cupcakes
Arroz Con Leche
Cajeta Pastries
Conchas