

# Signature Cake Menu

## **A Lotta Mocha**

Drink your Java and eat it too! This ode to the famous bean combines Chocolate Cake with layers of Espresso Ganache, French Vanilla Buttercream and Espresso Mousse folded with Cocoa Nibs.

## **Almond a la Almandine**

This delicious ode to almonds is amazing with layers of Chocolate cake and alternating layers of Almond Cardamom Praline Bavarian, and Amaretto Buttercream.

## **Ancho Diablo**

Feel the burn! Ancho Chili Chocolate Cake with layers of Chocolate Buttercream and 5 Spice Chocolate Ganache.

## **Autumn Harvest**

House-made apple spice cake with layers of Caramel Buttercream, chunks of spiced apples and drizzled with fleur de sel Caramel Sauce.

## **Bananas Foster**

Enjoy a sample of a Louisiana Classic Dessert! This is made with delicious layers of Banana Cake with Vanilla Bean Buttercream, Caramel Mousse and Caramelized Flambéed Bananas with Rum.

## **Blueberry Bliss**

Lemon Sponge Cake with layers of Lemon Curd, Blueberry Mousse and Blueberry Buttercream with Fresh Blueberries is perfect for Summer Fun!

## **Chocolate Eclipse**

This decadent dessert is composed of Chocolate Cake with layers of Raspberry Preserve, Lemon Cream Cheese Bavarian, White Chocolate Buttercream and Topped with Fresh Raspberries.

## **Death by Chocolate**

Why not enjoy your final taste of food with CHOCOLATE! Dark Chocolate Cake with layers of Dark Chocolate Ganache, Chocolate Buttercream and Chocolate Mousse.

## **Italian Delight**

Tiramisu is a wonderful Italian Dessert! If only it could be turned into a cupcake...Now it can! Vanilla Sponge Cake soaked in Espresso Glaze filled with Espresso Ganache, Mascarpone Italian Buttercream and finished with a fine dusting of Cocoa Powder

## **Luscious Peach Melba**

This traditional flavor combination has been updated with modern flare. Ginger cake with candied ginger is the perfect pairing for layers of Raspberry Preserves, Peach Schnapps Buttercream, and topped with Caramelized Peaches.

## **Mud in your Eye!**

Be a kid and play in the MUD! Chocolate Cake filled with Chocolate Mousse, Crunchy Peanut Butter Buttercream, Crushed Oreo "Dirt" and a Peanut Butter Cup

## **O-re-O-re-Ohhh!**

A twist on a childhood favorite! Chocolate Cake filled with White Chocolate Ganache, Cookies & Crème Buttercream with Chocolate Dipped Oreos!

## **Peppermint Patty**

Looking for some holiday cheer...even though it's not the holiday season? Cheer up with this classic favorite! Chocolate Cake filled with Peppermint Ganache, Peppermint Schnapps Buttercream and Crushed Peppermint Candy

## **Pom-a-Berry**

Layers of Vanilla Bean Cake with Triple Berry Pastry Cream Bavarian, Pomegranate Buttercream and Fresh Berries make this a perfect seasonal treat!

## **Pucker Up, Buttercup!**

A perfect blast of Sour and Sweet! Lemon Zest Cake filled with Limóncello Curd, Italian Buttercream and Candied Lemon Zest

**Champagne Sparkle**  
**(Orange Mimosa, Peach Bellini, or**  
**Strawberry Fizz)**

A fluffy delightful cake to celebrate your event! Select your choice of Moscato, Brut Champagne or Rose, filled with Orange Curd, Peach Mousse or Strawberry Preserve, and topped with Vanilla Cream Cheese Buttercream. Cheers!

**Pumpkin Spice**

This holiday favorite is a delicious alternative for family get-togethers! Pumpkin Spice Cake filled with a Cinnamon Mousse, Cream Cheese Buttercream and Fresh Ground Nutmeg

**Strawberry Cheesecake**

Strawberry Cheesecake revamped into a cake! Layers of Red Velvet Cake soaked with Strawberry Coulis, Cream Cheese Buttercream, Strawberry Mascarpone Mousse, and topped with Fresh Strawberries.

**Strawberry Shortcake**

A twist on a classic! Lemon Sponge Cake with layers of Strawberry Lemon Preserves, Strawberry Mousse with Fresh Strawberries and covered in Strawberry Buttercream makes for a delicious classic favorite.

**Sun-Kissed Orange**

Taste Florida's Pride and Joy through Cake! This bite of sunshine consists of Orange Zest Sponge Cake soaked with Orange Coulis with alternating layers of Grand Marnier Pastry Cream and Orange Curd, topped with Citrus Buttercream and Fresh Orange Supreme.

**Taste of Mexico**

Take a trip to Mexico with a little bite of paradise. Trés Leche Cake with integrating layers of Mexican Vanilla Pastry Cream, house-made Dolce de Leche Buttercream and a Deep Fried Churro on top!

**The Key West**

How would you like pie with your cake? Well...now you can! Key lime pie is turned into a cake with Vanilla Lime Zest Sponge Cake with Key Lime Curd and Italian Buttercream.

**The Perfect "Pear"**

Pistachio Cake adds a wonderful crunch to this layered dessert with Cherry Mascarpone Buttercream and Pear Liqueur Pastry Cream with Poached Red Wine Pears in each layer.

**The Tuxedo**

Vanilla or Chocolate? How about both! Alternating Layers of Vanilla Cake and Chocolate Cake filled with Dark Chocolate Ganache and Vanilla Pastry Cream, topped with your choice of Chocolate or Vanilla Buttercream.

**Tropical Encounter**

Decadent layers of Vanilla Coriander Cake soaked with Malibu Rum Syrup with alternating layers of Mango Buttercream, Coconut Mousse with Toasted Coconut, and Fresh Grilled Pineapple.

**Va-Va-Vanilla**

Traditional Vanilla Bean Cake filled with Vanilla Pastry Cream, Vanilla Bean Buttercream. Perfect for any occasion.

**Want S'more!**

A summer time classic dessert around the campfire! Chocolate Cake filled with Homemade Marshmallow Crème, Toasted Italian Meringue and a Chocolate Dipped Graham Cracker

**"Wascally Wabbits!"**

This super moist cake will make all famous rabbits jealous! Carrot Cake with Pineapple Apricot Preserve and alternating layers of Cream Cheese Buttercream and Cinnamon Mousse.