everything is available for special order.

our pricing is as follows:

11" cakes
(serves 12-16 people) $70.00

cheesecakes
(serves 8-10 people) $60.00

12" tarts
(serves 12-16 people) $70.00 - $80.00

pies (serves 8-10 people) $50.00 - $60.00

cupcakes
starting at $3.50

cookies $3.50 - $4.95

edible plaque
starting at $5.00

**bakery menu**

**lAyer cakes**

**Almond Joy cake**
six layer devil’s food cake filled with coconut buttercream, frosted with almond buttercream and decorated with toasted sliced almonds.

**Americano**
chocolate sponge cake brushed with espresso liquor, filled with chocolate mousse and coffee whipped cream, covered with white and milk chocolate marbled curls.

**Bailey’s Cake**
six layer devil’s food cake filled and frosted with bailey’s buttercream, decorated with coffee beans.

**Berry Blossom**
three layers of vanilla sponge cake brushed with orange blossom liquor, filled with white chocolate mousse and fresh berries, and decorated with crumbled meringue.

**Berry Buttercream**
four layer yellow cake filled with blueberries, raspberries and blackberries topped with blueberries, raspberries, blackberries, and strawberries, filled and frosted with vanilla bean buttercream.

**Black + White Mousse Cake**
alternating layers of light white and chocolate mousse, drizzled with ganache, garnished with chocolate shavings.

**Blue Velvet Cake**
try this original twist on the classic red with smooth cream cheese frosting, also available in green for st. patrick’s day!

**Boston Cream Cake**
five thin layers of vanilla sponge cake, vanilla custard and lightly sweetened whipped cream, drizzled with chocolate ganache and toasted almonds, this cake is wicked good!

**Carrot Cake**
packed with toasted pecans, flaky coconut, tropical pineapple, and smooth cream cheese frosting.

**Chocolate Banana Whip**
three layers of chocolate cake, filled with sliced bananas and homemade whipped cream, sprinkled with dark chocolate shavings, and topped with chocolate curls.

**Chocolate Bear**
chocolate devil’s food cake, layered with white chocolate mousse with a hint of Italian rum and chocolate mousse with milk chocolate chips, covered with milk and white chocolate shavings.

**Chocolate Fudge**
three layers of rich fudge chocolate cake, filled with chocolate chips, and drizzled in a rich dark chocolate ganache.

**Chocolate Mousse**
four layers of rich chocolate cake, filled with chocolate mousse, frosted with chocolate fudge icing, and topped with a chocolate ganache.

**Chocolate Truffle Cake**
rich chocalote “silk” cake resting on a layer of devils food cake, coated with powdered sugar and topped with chocolate curls.

**German Chocolate**
three layers of chocolate cake filled with layers of pecans and coconut, then encased in chocolate ganache.

**Grasshopper Cake**
light green-mint buttercream and dark devil’s food cake.

**Godiva Cake**
rich devil’s food cake flavored with Godiva liquor layered with silky chocolate buttercream.

**Honey Lavender Cake**
six layer yellow cake filled with honey buttercream and frosted with lavender buttercream, decorated with dried lavender.

**Key Lime**
three layers of key lime cake, frosted with lime buttercream, topped with zest and lime curl.

**Lemon Coconut Cake**
three layers of lemon cake baked with fresh lemon juice and lemon zest, layered with cream cheese frosting and coconut.

**Lemon Blueberry Cake**
four layer blueberry yellow cake soaked with lemon simple syrup, filled with cream cheese frosting and fresh blueberries, frosted with cream cheese frosting and decorated with fresh blueberries and lemon zest.

**Lemon Poppy Layer Cake**
poppy seed lemon cake layered with a delicate Meyer lemon cream garnished with blueberries.

**Marble Cake**
three layers of chocolate and vanilla w/whipped, filled and frosted with vanilla cream cheese icing and topped with dark and white chocolate curls.

**Mixed Berry Whip**
six layer yellow sponge cake filled and topped with homemade whipped cream, and layered with fresh seasonal strawberries, blackberries, blueberries and raspberries, and drizzled chocolate in red velvet.

**Peanut Butter Nutella Cake**
six layer devil’s food cake filled with peanut butter buttercream and chocolate crunch pearls, frosted with nutella buttercream and decorated with chocolate crunch pearls.

**Pina Colada Cake**
four layer yellow cake soaked with rum simple syrup, three layer pineapple buttercream and frosted with coconut buttercream, decorated with toasted coconut.

**Princess Cake**
purple marzipan covers three layers of vanilla chiffon cake, vanilla custard, and raspberry jam.

**Pumpkin Spice Cake (Seasonal)**
three layers of moist pumpkin cake with cream cheese frosting and candied pecans.

**Peanut Butter Fudge Cake**
three layers of dark chocolate cake, filled with milk chocolate frosting, coated in ganache and drizzled with peanut butter.

**Raspberry Lemon Dream**
three layers of vanilla sponge cake, with two layers of lemon curd and one layer of fresh seedless raspberry jam, covered with white chocolate shavings and fresh raspberries.

**Red Velvet Cake**
for the kid in all of us! moist red cake with classic cream cheese frosting, a southern classic.

**Reese’s Chocolate Peanut Butter Cake**
chocolate cake with peanut butter frosting, frosted with chocolate chucks and topped with mini peanut butter cups.

**Speculoos Cake**
six layer yellow cake filled and frosted with spicelouis buttercream and decorated with speculoos cookies.

**Bundt Cakes**

**Carrot**
large traditional carrot bundt cake topped with a thick decorative cream cheese frosting.

**Chocolate Fudge**
large chocolate fudge cake made with famous maker chocolate (that rhymes with “bee’s”) and dripping with more of that same chocolate, topped with large curls of more of that same chocolate!

**Chocolate Fudge with Butter Cream Frosting**
our chocolate fudge cake filled with peanut butter and chocolate chips, then dipped twice in chocolate ganache and drizzled in peanut butter.

**Pumpkin**
large pumpkin bundt cake topped with a thick decorative cream cheese frosting.

**White Chocolate Berry**
white cake filled with white chocolate chips and either raspberries with homemade raspberry sauce, or sweet mini blueberries, and drizzled with peanut butter cream frosting.

**White Chocolate Coconut**
white cake, filled with white chocolate chips, topped with cream cheese frosting and sprinkled generously with shaved coconut.

**White Chocolate Fudge**
rich fudge chocolate cake filled with white and dark chocolate chips, topped with cream cheese butter and drizzled with chocolate ganache.

**Cheesecakes**

**Apple Carmel**
smooth new york style cheesecake topped with luscious caramel, silky caramelized apples, and crunchy streusel.

**Banana Fudge**
rich ripe banana folded into our creamy cheesecake with a tunnel of rich creamy cheesecake, set into a chocolate crust.

**Berry**
topped with fresh strawberries, blackberries and blueberries and covered with homemade whipped cream, baked in a graham cracker crust.

**Caramel**
creamy cheescake, filled and topped with a layer of vanilla caramel, baked in an oreo cookie crust.

**Chocolate Chip**
mini chocolate chips are folded into this delicious cheesecake and set in a chocolate crust, topped with sour cream and mini chocolate chips.

**Classic**
buttery graham cracker crust, smooth cheesecake, and sour cream topping! classic!

**Double Lemon**
izzy meyer lemon cheesecake topped with lemon curd.

**EggnoG**
rich chocolate blended with nutmeg, cinnamon and eggnog (seasonal).
CHEESE CAKES (cont.)

espresso swirl swirled with ribbons of mocha. topped with homemade whipped cream, and chocolate covered espresso beans. baked in oreo crust.
green tea all green tea lovers get your fix with this smooth, creamy cheesecake with a tasty twist.
milk chocolate pure belgium milk chocolate cheesecake. topped with homemade whipped cream and candy pieces. baked in an oreo cookie crust.
oreo filled and topped with whoopie cookies and set in a chocolate crust.
peaches + cream new york style cheesecake topped with sweet peaches and a crunchy streusel.
pumpkin a white oreo cookie crust filled with a spiced pumpkin cheesecake filling, and decorated with homemade whipped cream.
toffee creamy cheesecake, filled with toffee candy, topped with chocolate lace and covered in more toffee candy and baked in an oreo cookie crust.
raspberry creamy ny cheesecake with a raspberry preserve swirl baked in a graham cracker crust.
red velvet classic red velvet cake folded in to a creamy cheesecake baked in an oreo crust.
rocky road fudgy brownie bites, toasted walnuts, mini marshmallows, caramel sauce and chocolate ganache all top this satisfyingly sweet treat.
strawberry ny cheesecake topped with fresh, ripe strawberries and lightly sweetened whipped cream! (also available with blueberries).
toffee creamy cheesecake, filled with toffee candy, topped with chocolate lace and covered in more toffee candy and baked in an oreo cookie crust.

PETIT FOURS

assorted mini cupcakes bite sized versions of our specialty cupcakes. flavors include red velvet, blue velvet, chocolate ganache, black and white, pb & j, and classic vanilla. we can customize the frosting colors to suit your needs!
chocolate dipped strawberries pump berries dipped in either white or dark chocolate
chocolate truffle cake bites rich chocolate truffle cake topped with dripping ganache and dark chocolate shavings.
french macarons chocolate, raspberry, pistachio + more
mini brownies + bars rocky road, chocolate fudge, german chocolate, pumpkin or lemon
mini cakes or cake bites on a stick chocolate, vanilla, red velvet or lemon
mini muffins banana, blueberry, blueberry crumble, spiced apple bran, chocolate chip
mini scones raspberry, polenta, apricot ginger, sour cherry chocolate chip or oatmeal raisin
mini tarts 2" pastry tarts with a variety of fillings including, pastry cream and fresh fruit, lemon curd, key lime, passion fruit, chocolate hazelnut, silky chocolate mousse

LOAVES

banana lemon pumpkin zucchini

SCONES

apricot ginger blueberry oatmeal raisin raspberry polenta sour cherry chocolate chip

MUFFINS

apple bran blueberry lemon poppy pineapple coconut pumpkin (seasonal)

CUPCAKES, BARS + MORE

cupcakes boston cream carrot chocolate chocolate + buttercream chocolate mint chocolate raspberry coconut espresso lemon marble peanut butter peanut butter & chocolate peanut butter & jelly pumpkin spice red velvet tiramisu vanilla birthday vintage “hostess”
chocolate chip bread pudding made from croissant, chords of chocolate and more.
german chocolate bar a rich chocolate, chocolate chip and pecan brownie filled with cream cheese, dark chocolate, roasted walnuts and toasted coconut.
pumpkin pie bar a butterscotch bar made with homemade lemon curd and dusted with powdered sugar.
peanut butter fudge bar fudgy chocolate brownie drizzled with peanut butter.
praline fudge bar chocolate brownie made with pecans, walnuts, premium chocolate and a homemade vanilla caramel.
pumpkin pie bar (seasonal) a walnut oatmeal crust filled with a pumpkin pie filling, and sprinkled with a light crumb topping.
rocky road bar deep chocolate brownie, topped with nuts, cream cheese frosting, chocolate chips and whipped chocolate icing.

TARTS + PIES

almond tart (with choice of seasonal fresh fruit as available) pear, plum, mission fig, apricot or amarena cherry.
apple pie fresh Granny Smith apples are peeled and sliced wafer thin and tossed with brown sugar, cinnamon, and nutmeg, and piled 6” high into a sweet dough crust, and finished with a crumble streusel topping and lemon glaze.
chocolate hazelnut tart almond short dough shell filled with a dense chocolate hazelnut filling topped with mirror chocolate and toasted hazelnuts.
chocolate pecan pie brown butter pecan pie accented with Frangipanics, filled with pecans and semi-sweet chocolate, drizzled with dark chocolate.
key lime pie a traditional graham cracker crust filled with a creamy key lime pie filling using real key lime juice. decorated with sweetened whipped cream.
mixed fresh fruit tart short dough crust with raspberry jam, vanilla pastry cream, vanilla sponge cake and fresh fruit.
mixed fresh berry tart short dough crust with raspberry jam, vanilla pastry cream, vanilla sponge cake and fresh mixed berries.
pumpkin pie buttery pastry crust filled with a traditional pumpkin pie filling and spices.

BAKERY MENU

hand-decorated shortbread butter with intricate colorful icing in whimsical and seasonal themes
chocolate chip... the best you’ve ever had
chocolate truffle chocolate white chocolate toffee chocolate decadance chocolate dipped macaroons peanut butter oatmeal raisin with orange zest cinnamon brulée VEGAN + GLUTEN FREE: chocolate chip peanut butter banana oatmeal chocolate chunk chocolate whoopie pie oatmeal chai whoopie pie chocolate chip woopie pie

COOKIES

plain almond hazelnut chocolate ham + cheese spinach + cheese pretzel + bacon + gryeyer

CROISSANTS

almond hazelnut chocolate ham + cheese spinach + cheese pretzel + bacon + gryeyer