



..... Divine Edible Art

Wedding Cakes

Wedding cakes are rich with symbolism and tradition. They are often the centerpiece of your special day, incorporating the details, colors and nostalgia to your own personal design. A wedding cake is more than just butter and sugar. It is a symbol of your love- your first sweet, beautiful bite out of life together. Whether you are having an ornate extravaganza or a charming rustic feel, we are here to create the perfect cake for your perfect day.



Buttercream Tiered Cake starts at \$6.00 per person

Fondant Tiered Cake starts at \$7.00 per person

The Taste

- Pound Cake** Vanilla, Lemon, Marble, Almond, Pumpkin, Raspberry, Chocolate Chip
- Layer Cake** Vanilla, Chocolate Buttermilk, Lemon, Pistachio, Carrot, Red Velvet, Half & Half, Sweet Potato
- Buttercreams & Icings** Vanilla, Chocolate, Coffee, Raspberry, Lemon, Hazelnut, Cream Cheese, Peanut Butter, Brown Butter Icing, Dark Chocolate Ganache
- Fillings** White Chocolate Mousse, Dark Chocolate Mousse, Hazelnut Milk Chocolate Mousse, Cannoli Cream, Lemon Curd, Passion Fruit Curd, Blackberry Jam, Raspberry Preserves, Vanilla Bean Mousseline, Fresh Berries (can be added to any filling)

The Look

Our cakes are finished with your choice of buttercream, poured ganache, fondant or marzipan.

- Buttercream** Keeping with the French tradition, our buttercream combines a cooked meringue with pure sweet cream butter to create a glossy finish that tastes even better than it looks
- Ganache** Our Ganache is the perfect marriage of rich dark chocolate with the purest cream that enrobes our cakes with a shiny, delicious melt in your mouth chocolate
- Fondant** The great debate over whether or not a cake should be covered in fondant is a question that often lands at our feet. The truth is that even when a cake has a fondant finish, it still gets perfectly iced in either buttercream or ganache underneath its matte sugar coating. Fondant creates the perfect blank canvas to create edible art (and it can be easily peeled away if your guests prefer not to eat it)
- Marzipan** Marzipan is similar to fondant, but instead of sugar alone, it is made from finely ground almonds and sugar. It is a rolled almond paste that is divinely sweet and truly European

