

CAKES

FALL AND WINTER SELECTIONS

Third Harvest	August 16, 2012 — November 30, 2013
Fourth Harvest	December 1, 2012 — April 15, 2013

Lemon

Apple Cake

Spice Cake *

Italian Cream *

Vanilla Chiffon with Vanilla Buttercream

Carrot with Cream Cheese*

Brown Butter Cake w/ Chocolate Mousse and Ganache

Chocolate Stout

Chocolate with Peppermint Buttercream

Butterscotch Crème Brulee

Pumpkin Cheesecake *

Chocolate Banana Bread Pudding

* Contains nuts (can be made without)

DESSERT POSSIBILITIES

Spiked Hot Chocolate

Apple Pie with Cheddar Crust

Whole Lemon Pie

Caramel Lady Apples

Trio of Macaroons

Chocolate Trifle with Hibiscus Liqueur in Martini Glasses

Cupcakes in any of the above cake flavors except cheesecake

ICING AND DECORATION

Once upon a time, a three-tiered, white-frosted sponge cake with a plastic bride-and-groom topper was the standard for almost every wedding. Today's wedding cake, however, is more likely to be a show-stopping centerpiece and one that actually tastes good too. We are ready to work with you in designing your cake appropriate to the season, the décor, and your personality. We have one golden rule for a delicious wedding cake—we always use fresh ingredients such as organic free-range eggs, butter and high quality cocoa. No mixes, artificial flavors or Crisco. The icing is the canvas for your decorations. The possibilities are endless and we look forward to transforming your dream cake into reality. Additional charges could apply.

Examples include cakes that are shaped (other than round or square), intricate designs, extra tiers, more than one flavor for the bride's cake, etc. If you have questions about what is included, please let us know!