

BANQUET CAKE MENU

LEMON MOUSSE CAKE

Three layers of Sponge Cake layered with Lemon Curd and Fresh Raspberries and covered in our house made Buttercream. Sides of the Cake are masked with homemade Ladyfingers and glazed with a mirror lemon citrus glaze and tied together with golden ribbons.

CHOCOLATE BANANA ROYALE CAKE

Chocolate cake layers on top and bottom with white chocolate banana cake in the middle. Between the cake layers is a layer of caramel mousse and roasted banana mousse scented with rum and chocolate ganache, covered in vanilla buttercream frosting

CHOCOLATE BAVARIAN BLACKOUT CAKE

Three layers of chocolate blackout cake sandwiched between two layers of chocolate bavarian, sprinkled with fresh raspberries and covered in your choice of chocolate or vanilla buttercream frosting.

SUNSHINE CAKE

Three layers of sponge cake layered with light vanilla Bavarian, lemon curd and fresh raspberries. It's a taste of sunshine in every bite!

TIRAMISU

This little 'pick-me-up' has layers of sponge cake soaked in espresso and layered with chocolate ganache and creamy mascarpone mousse filling with a light essence of Marsalla wine. Sides of this cake are covered with our house made ladyfingers and tied with a silky ribbon. The top is lightly dusted with cocoa.

MANGO PASSION MOUSSE

Mango and passion fruit mousse with freshly diced mango and soft genoise cake. The sides of the cake are covered with our house made ladyfingers and the top glazed with a mirror mango glaze.

CARROT CAKE

Traditional Carrot Cake with a light and fluffy mascarpone-cream cheese icing.

PRINCESS TORTE

Contra scented almond genoise with a light and creamy ricotta filling with bits of chocolate and sprinkled with orange and cinnamon flavors, and covered with a light marzipan topping.

Prices:

Full Sheet – 140.00

½ Sheet Cake – 70.00

¼ Sheet Cake – 35.00

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GERMAN CHOCOLATE TORTE

Chocolate genoise cake sprinkled with chocolate Godiva liqueur, with a light and decadent chocolate bavarian cream, topped with a traditional German chocolate topping and finished with a chocolate buttercream frosting.

OPERA TORTE

Almond genoise layers soaked with a rich espresso and filled with ganache and mocha buttercream. This cake can be covered with buttercream or have the sides covered with homemade ladyfingers and glazed with a rich and shiny ganache.

STRAWBERRY GRAND MARNIER TORTE

Almond genoise sprinkled with Grand Marnier syrup and filled with a light, creamy vanilla bavarian with fresh strawberries.

CARMELITA

This is a wonderfully balanced and full-flavored cake. This cake uses a chocolate devil's food cake filled with vanilla bavarian, poached pears and caramel mousse. The sides of the care are covered with ladyfingers and the top glazed in a swirly mirror glaze.

APRICOT ALMOND TORTE

Almond genoise flavored with a hint of Grand Marnier and filled with fresh apricots and apricot mousse. This cake has a shiny mirror glaze on top with Ladyfingers on the sides, tied together with a silk ribbon.

Prices:

Full Sheet – 140.00

½ Sheet Cake – 70.00

¼ Sheet Cake – 35.00