



What makes our cakes different? We make everything from scratch- right here in the bake shop, with fresh ingredients and an Artisanal touch.

Our buttercream is not too sweet, creamy, and well balanced. We carefully select each ingredient, and never compromise on flavor. -Meredith & The Crew

All cakes measure 5 – 5 1/2” in height, our portions are generous and if the dimension does not sound large, our extra servings come in the additional height. Classic Flavors are included in our pricing.....

Gourmet Flavors: are a little bit more, but worth the splurge! Gourmet Filling +\$.60/serving

Gourmet Cake Flavor +\$.60/serving

Fresh Berries (market price) +\$.75-\$1. /serving

Gourmet Filling Flavors

An additional +\$.60/serving

Marshmallow Buttercream	Housemade fluff, folded into vanilla buttercream with a hint of sea salt! Smooth, creamy and fabulous!
Cream Cheese Buttercream	Classic cream cheese filling with a touch of vanilla bean
Coffee Milk Buttercream	Just like it sounds—coffee milk flavored buttercream!
Raspberry Preserves	A 70% fruit preserve, classic & not too sweet
Lemon Curd	Sweet, yet tart smooth lemon filling, not-too-sweet!
Strawberry Preserves	A 70% fruit preserve, classic & not too sweet
Hazelnut Nutella Filling	Hazelnut praline paste whipped into a buttercream with a hint of cocoa
Strawberry Buttercream	Smooth, light and mousse-like
Raspberry Buttercream	Smooth, light and mousse-like
Birthday Cake	Birthday cake batter buttercream with sprinkles!
Caramel Dulce de Leche	Classic smooth and creamy caramel buttercream with a hint of sea salt
Almond Crunch	Toasted sliced almonds folded into an almond buttercream
Oreos and Cream	Crushed Oreos folded into Vanilla Buttercream
Peanut Butter Buttercream	Just like the center of a Reese’s Cup: sweet and salt creamy peanut butter buttercream
Irish Cream	In the style of Bailey’s- smooth buttercream with Irish Cream whipped in!
Coconut Mounds	Just like the center of a mounds candy bar!
Fresh Berries add'l charges apply. Seasonal/Market Price	Fresh Raspberries or Fresh Sliced Strawberries, either are layers with vanilla buttercream

Classic Cake & Filling Flavors:

Classic Flavors are included in our pricing

Choose One Cake Flavor + One Filling + One Frosting Per Tier

Choose (1) One: Classic Cake Flavors:

- Ultimate Vanilla
- Southern-Style Red Velvet
- Alternating Chocolate & Vanilla (2 layers of chocolate cake, 2 layers of vanilla cake, alternating)
- Devilish Chocolate

Choose (1) One: Classic Filling:

- Vanilla Buttercream
- Chocolate Ganache Buttercream

Choose (1) One: Classic Frosting:

- Vanilla Buttercream (off-white in color)
- Chocolate Ganache Buttercream (medium, chocolate brown color)

Gourmet Cake Flavors (Choose (1) One)

Gourmet Cake Flavor +\$.60/serving

Lemon Cake	light and summery, notes of lemon zest
Citrus Poppy	Dutch poppy seeds stud an orange and lemon cake
Almond	a French classic, with almond praline veins
Guinness	our decadent devilish chocolate cake with notes of Stout
Chocolate Stout	
Coconut	Coconut puree and coconut shavings in vanilla cake
Banana	light and fun, with smashed banana
Champagne	champagne sparkles this cake before it baked
Spice Cake	with cinnamon, ginger, clove and a hint of apple
Carrot Cake	carrots, pineapple, and coconut in a spice cake
Pumpkin Cake (seasonal)	with ginger, cinnamon and pumpkin puree

Please View the Interior of Our Cakes and a Slice:

This is how each tier is composed. So if you choose a single tiered (ie: one round cake, this is how the interior will be composed), if you choose a tiered cake (ie: one smaller cake stacked atop a larger cake) then each tier will be composed as you see at the right.



All cakes are a European Torte Style: This is the interior composition of our cakes shown at the right. All cakes feature: (4) four layers of cake and (3) three layers of filling, and measure 5 1/4" - 5 3/4" in height.

Please be aware that the cake in the photo was covered in rainbow sprinkles, this was a signature cake design that we served at a staff birthday party!

How Many Cake Flavors and Filling Can I Choose Per Tier?

-you may choose one (1) cake flavor + one (1) filling + one (1) frosting per tier

What Flavor Combinations Do you Recommend?

-please continue reading for our suggestions

The Anatomy of Our Cakes:

This is the Cake Portion:

*Flavor Shown: classic cake flavor
(alternating layers of chocolate and vanilla cake)}*

The cake is the baked portion of the interior composition

This is the Filling Portion

*Flavor Shown: classic filling flavor
(vanilla buttercream)}*

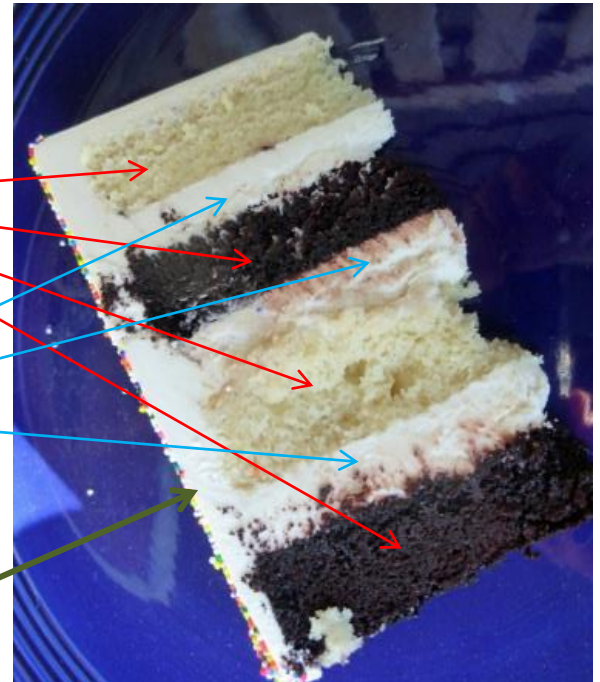
The filling holds the cake layers together on the inside, it actually "fills" in between the cake layers (and doesn't show on the outside of the cake)

This is the Frosting Portion

Is the outside presentation

Flavor Shown: classic frosting (vanilla buttercream)

The frosting, covers the outside of the cake, most times vanilla buttercream frosting will be white in color. If you choose chocolate buttercream frosting, the exterior of the cake will be brown in color!



Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations		
Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))		Filling	Exterior Frosting Presentation (choose one (1))
Chocolate Cake Vanilla Cake Alternating Layers of Chocolate & Vanilla Cake Red Velvet Cake OR Seasonally: Pumpkin	Coconut Mounds	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Chocolate Cake	Strawberry Preserves	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alternating Layers of Chocolate & Vanilla Cake			Alternating Layers of Chocolate & Vanilla Cake		
Red Velvet Cake OR Seasonally: Pumpkin			Red Velvet Cake OR Seasonally: Pumpkin		
Carrot Cake Red Velvet Cake Carrot Cake Citrus Poppy Cake Spice Cake	Cream Cheese Buttercream	Vanilla Buttercream (white in color)	Vanilla Cake	Hazelnut Nutella Filling	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Red Velvet Cake			Chocolate Cake		
Carrot Cake			Alternating Layers of Chocolate and Vanilla Cake		
Citrus Poppy Cake					
Spice Cake					
Chocolate Cake Vanilla Cake Alt. Layers of Chocolate & Vanilla Cake Chocolate Guinness Stout Cake Chocolate Cake	Chocolate Crisp Pearls	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Lemon Cake	Strawberry Buttercream	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alt. Layers of Chocolate & Vanilla Cake			Citrus Poppy Cake		
Chocolate Guinness Stout Cake			Almond		
Chocolate Cake			Champagne Cake		
Chocolate Cake			Banana Cake		
Vanilla Cake Champagne Cake Chocolate Cake Alternating Layers of Chocolate and Vanilla Cake Coconut Cake Lemon Cake	Raspberry Preserves	Vanilla Buttercream (white in color)	Lemon Cake	Raspberry Buttercream	Vanilla Buttercream (white in color)
Champagne Cake			Vanilla Cake		
Chocolate Cake			Citrus Poppy Cake		
Alternating Layers of Chocolate and Vanilla Cake			Champagne Cake		
Coconut Cake			Coconut Cake		
Lemon Cake					
Lemon Cake Vanilla Cake Citrus Poppy Cake Coconut Cake Chocolate Cake	Lemon Curd	Vanilla Buttercream (white in color)	Vanilla Cake	Birthday Cake	Vanilla Buttercream (white in color)
Vanilla Cake			Chocolate Cake		
Citrus Poppy Cake			Alternating Layers of Chocolate and Vanilla Cake		
Coconut Cake			Red Velvet Cake		
Chocolate Cake					
Alt. Layers Chocolate and Vanilla Cake Carrot Cake Red Velvet Cake Vanilla Cake	Caramel Dulce de Leche Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Vanilla Cake	Almond Crunch Buttercream	Vanilla Buttercream (white in color)
Alt. Layers Chocolate and Vanilla Cake			Red Velvet		
Carrot Cake			Spice Cake or Carrot		
Red Velvet Cake			Alt. Layers of Chocolate and Vanilla		
Vanilla Cake			Chocolate Cake		

Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations				
Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))	Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))		
<i>Chocolate Cake</i>	<i>Oreos and Cream</i>	Vanilla Buttercream (white in color)	<i>Chocolate Cake</i>	<i>Peanut Butter Buttercream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)		
<i>Alt. Layers Chocolate and Vanilla Cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>				
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>				
Almond Cake	<i>Irish Cream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	<i>Chocolate Cake</i>	<i>Coffee Milk Buttercream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)		
<i>Alt. Layers Chocolate and Vanilla Cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>				
<i>Chocolate Cake</i>			<i>Vanilla Cake</i>	Fresh Sliced Strawberries	Vanilla Buttercream (white in color)		
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>				
<i>Guinness Chocolate Stout Cake</i>			<i>Champagne Cake</i>				
<i>Almond Cake</i>			<i>Citrus Poppy Cake</i>				
<i>Vanilla Cake</i>			<i>Fresh Raspberries</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>Fresh Blueberries</i>	Vanilla Buttercream (white in color)
	<i>Champagne Cake</i>	<i>Champagne Cake</i>					
	<i>Chocolate Cake</i>	<i>Lemon Cake</i>					
	<i>Alternating Layers of Chocolate and Vanilla Cake</i>	<i>Citrus Poppy Cake</i>					
	<i>Coconut Cake</i>	<i>Banana Cake</i>			<i>marshmallow buttercream</i>	Vanilla Buttercream (white in color)	
	<i>Citrus Poppy Cake</i>	<i>Chocolate Cake</i>					
<i>Almond Cake</i>			<i>Vanilla Cake</i>				
Staff Favorite Gourmet Combinations			Staff Favorite Gourmet Combinations				
<i>Vanilla Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Lemon Curd</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>2 layers of Oreo Buttercream and 1 layer of Choc. Ganache Buttercream</i>	Vanilla Buttercream (white in color)		
<i>Champagne Cake</i>			<i>Chocolate Cake</i>				
<i>Lemon Cake</i>			Vanilla Buttercream (white in color)	<i>Chocolate Cake</i>	<i>2 Layers of Hazelnut Buttercream and 1 layer of Chocolate Ganache Buttercream</i>	Vanilla Buttercream (white in color)	
<i>Coconut Cake</i>				<i>Vanilla Cake</i>			
<i>Citrus Poppy Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Chocolate Ganache Buttercream</i>	Vanilla Buttercream (white in color)	<i>Alt. Layers of Chocolate & Vanilla Cake</i>	<i>2 layers of raspberry preserve and 1 layer of cream cheese buttercream</i>	Vanilla Buttercream (white in color)		
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>				
<i>Chocolate Cake</i>			<i>Chocolate Cake</i>				
<i>Vanilla Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Coconut Mounds</i>	Vanilla Buttercream (white in color)	<i>Alt. Layers of Chocolate & Vanilla Cake</i>	<i>2 layers of caramel buttercream and 1 layer of crisp pearls</i>	Vanilla Buttercream (white in color)		
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>				
<i>Chocolate</i>	<i>2 Layers of Peanut Butter Buttercream & 1 layer of Choco. Ganache Buttercream</i>	Vanilla Buttercream (white in color)	<i>Citrus Poppy Cake</i>	<i>2 Layers of Strawberry Preserves and 1 layer of Lemon Curd</i>	Vanilla Buttercream (white in color)		