



See Page 2 for Sizes, PRICING and Flavors

What's A Signature Cake?

- 44 decoration styles for the **outside of the cake** (some colors can change)
- available in **any flavors listed on page 2**
- choose from **10 sizes**
- our **most budget friendly** cake designs
- require the **least amount of lead time**

How Far in Advance Do I Order?

- Order by **Tuesday by 6pm** for **Friday/Saturday** Pick Up
- OR **5 days advance notice** for other days of the week
- Signature Cakes are for Pick Up, only

How to Order a Signature Cake

Place Orders By: email or phone:

artisanbakeshop@gmail.com or 508-763-4905

STEP ONE:

- choose one (1) of the 44 designs

CLICK HERE: https://artisanbakeshop.com/cakes_signature_1.htm

- let us know if you'd like to change the colors (optional)

STEP TWO:

- choose an inscription (optional)
- would you like to add a birthday number or anniversary number? (optional)

STEP THREE:

- choose a cake flavor
- choose a filling (that goes in between the cake layers)
- choose a frosting (outside covering):

vanilla buttercream or chocolate ganache buttercream**

**chocolate ganache buttercream available on any design shown w/a WHITE background.

Chocolate buttercream frosting: the outside color of your cake will be brown **

STEP FOUR:

- provide your first/last name
- phone number

See Page 2

Pick Up Hours

Tues	2pm-6pm	(by phone 10am-6pm)
Wed.	1pm-6pm	(by phone 10am-6pm)
Thurs	9am-1pm	(by phone 9am-1pm)
Friday	1pm-6pm	(by phone 10am-6pm)
Sat	9am-1pm	(by phone 9am-1pm)

CLOSED Sunday & Monday.

Winter Hours: (by phone & PICK UP)

(January 1- May 1)

Tues/Wed/Fri: 1pm-6pm,

Saturday 9am-1pm

Gluten Free Cake?

Sure thing!

Pricing is +\$6 for the 6" size

+ \$7 for the 7" size,

Etc.

Please Request Gluten-Free

When Ordering: our kitchen does include gluten, we do a bang up job of keeping all items super clean and separate and have a staff member with severe food allergies

Need Help Ordering?

Please call during business hours 508-763-4905. And don't wait until the last minute!

HOW TO STORE AND CUT YOUR CAKES: KEEP REFRIGERATED and bring to room temperature to serve

Need More Information? click [here](https://artisanbakeshop.com/serve.htm) <https://artisanbakeshop.com/serve.htm>

Want to see what the inside of our cakes look like? **GO TO THE NEXT PAGE!**

<i>Serves</i> All Servings are VERY Generous	<i>Size</i> Round Shape	Classic Cake + Classic Filling	Gourmet Cake Flavor OR Gourmet Filling	Both Gourmet Cake & Gourmet Filling
6-8	6"	\$35	\$38	\$41
10-14	7"	\$40	\$44	\$48
16-18	8"	\$46	\$51	\$56
19-22	9"	\$60	\$66	\$72
24-27	10"	\$74	\$81	\$88
35-38	11"	\$85	\$93	\$101
47-55	12"	\$105	\$114	\$123
65-69	13"	\$135	\$145	\$155
70-75	14"	\$170	\$181	\$192
90-100	16"	\$230	\$242	\$254

Any Signature Design is included in this pricing.

You can photo galleries [HERE](#):

https://artisanbakeshop.com/cakes_signature_1.htm

Custom Cake Designs: Have an idea or a photo or a theme, contact us at least 21 days in advance for pricing and details!

Gourmet Cake Flavors

Strawberry {NEW!} blush pink/purple cake with strawberry flavor

Lemon Cake light and refreshing with lots of lemon zest

Citrus Poppy orange zest, a little lemon, with poppy seeds

Almond a lovely vein of toasty almond praline vein runs through

Chocolate Stout a dark chocolate cake with Guinness (not available with GF option)

Coconut flake coconut, coconut puree in vanilla cake base

Carrot Cake spice cake, carrots, pineapple, and coconut (not available with GF option)

Spice cinnamon, ginger, clove and mace

Champagne light, a little fruity. Champagned flavored cake

Pumpkin Cake (seasonal Sept 1-Jan 1, only) our claim to fame: lots of pumpkin and a little spice

Choose (1) One Cake Flavor:

- Ultimate Vanilla
- Devilish Chocolate Cake
- Southern-Style Red Velvet Cake
- Alternating Layers of Chocolate & Vanilla Cake (see page 2 for example)

Classic Filling: Choose (1) One: Vanilla Buttercream **OR** Chocolate Ganache Buttercream

Classic Frosting: Choose (1) One: (frosting covers the outside of the cake)

Vanilla Buttercream

OR Chocolate Ganache Buttercream

OR choose a gourmet filling or cake flavor...

Gourmet Cake Filling Choices

A filling is the frosting/flavor in between the layers of cake & hold the inner cake layers together. You won't see the filling on the exterior of the cake!

Coconut Mounds	Just like the center of a mounds candy bar!
<i>Cream Cheese Buttercream</i>	Sweet and Creamy classic cream cheese filling with vanilla bean
Marshmallow Buttercream	Melted Marshmallow and Sea Salt Folded into Our Vanilla Buttercream!
<i>Raspberry Preserves</i>	A 70% fruit preserve, classic & not too sweet. Our most popular filling
Lemon Curd	Very lemony! Sweet, yet tart smooth lemon filling
<i>Strawberry Preserves</i>	A 70% fruit preserve, & not too sweet
Hazelnut Filling	Hazelnut praline paste whipped into buttercream: like the center of a Ferrero Roche candy
<i>Strawberry Buttercream</i>	strawberry puree whipped into our buttercream: tastes like strawberry ice cream. Smooth, light and mousse-like
Raspberry Buttercream	Raspberry puree whipped into our buttercream: tastes like raspberry ice cream. Smooth, light and mousse-like
<i>Birthday Cake</i>	Birthday cake batter flavored buttercream with sprinkles! (not available with GF option)
COOKIE DOUGH	Edible Cookie Dough filling (not available with GF option)
<i>Almond Crunch</i>	Toasted sliced almonds folded into an almond buttercream
COOKIES and cream	Crushed chocolate cream filled cookies folded into Vanilla Buttercream (not available with GF option)
<i>Peanut Butter Sauce</i>	Vanilla buttercream swirled with peanut butter sauce
Irish Cream	In the style of Bailey's- smooth buttercream with Irish Cream whipped in!
<i>COFFEE milk Buttercream</i>	A South Coast Favorite Gone Buttercream
<i>Fresh Raspberries or Sliced Fresh Strawberries</i>	CHOOSE (1) one: Fresh Raspberries layered with vanilla buttercream or Sliced Fresh Strawberries layered with vanilla buttercream +\$6 for 6". +\$7 for 7. +\$8 for 8", etc.

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

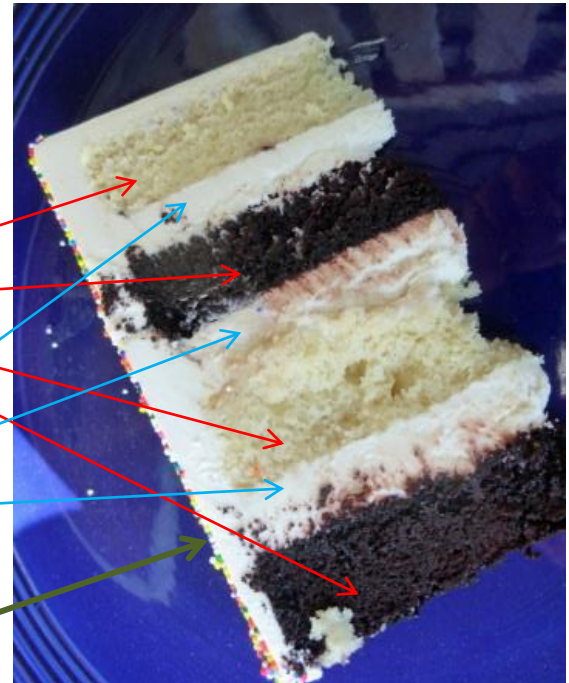
This is the Filling Portion
*Flavor Shown: classic filling flavor
(vanilla buttercream)*

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 is vanilla buttercream (Chocolate Ganache Buttercream would make the outside of the cake brown)





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))
Chocolate Cake	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			Strawberry Cake		
Carrot 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					
Strawberry Cake					
Chocolate Cake	Chocolate Ganache Buttercream Filling	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 Stout Cake			Almond		
Chocolate Cake			Champagne Cake		
Vanilla Cake					
Champagne Cake	Raspberry Preserves	Vanilla Buttercream (white in color)	Lemon Cake	Raspberry Buttercream	Vanilla Buttercream (white in color)
Chocolate Cake			Vanilla Cake		
Alternating Layers of Chocolate and Vanilla Cake			Citrus Poppy Cake		
Coconut Cake			Champagne Cake		
Lemon Cake			Coconut Cake		
Lemon Cake	Lemon Curd	Vanilla Buttercream (white in color)	Chocolate Cake	Birthday Cake	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Citrus Poppy Cake			Alternating Layers of Chocolate and Vanilla Cake		
Coconut Cake			Red Velvet Cake		
Chocolate Cake	Cookie Dough Filling	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		
Almond			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))
Chocolate Cake	Oreos and Cream	Vanilla Buttercream (white in color)	Chocolate Cake	Peanut Butter Buttercream	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			Chocolate Cake		
Chocolate Cake	Irish Cream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	<i>Alt. Layers Chocolate and Vanilla Cake</i>	Espresso Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>Alt. Layers Chocolate and Vanilla Cake</i>			<i>Vanilla Cake</i>		
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>	Fresh Sliced Strawberries	
<i>Chocolate Stout Cake</i>			<i>Champagne Cake</i>		
<i>Almond Cake</i>			<i>Citrus Poppy Cake</i>		
			<i>Lemon Cake</i>		
			<i>Almond Cake</i>		
	<i>Strawberry Cake</i>				
<i>Vanilla Cake</i>	Fresh raspberries	Vanilla Buttercream (white in color)	Chocolate Cake	marshmallow buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>lemon cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>		
<i>champagne cake</i>			<i>Vanilla Cake</i>		
<i>citrus poppy cake</i>			Chocolate Cake	Coffee Milk Buttercream	
<i>chocolate cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>		
			Chocolate Cake		
			<i>Alt. Layers Chocolate and Vanilla Cake</i>	vanilla buttercream	Vanilla Buttercream (white in color)
			Strawberry Cake		
			Lemon Cake		
Staff Picks!			Staff Picks!		
<i>Vanilla Cake</i>	Vanilla Buttercream	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	Lemon Curd and Strawberry Buttercream	Vanilla Buttercream (white in color)
<i>Champagne Cake</i>			<i>Lemon Cake</i>		
<i>Chocolate Cake</i>			<i>Citrus Poppy Cake</i>		
<i>Almond Cake</i>			<i>Vanilla Cake</i>	2 hazelnut buttercream 1 layer of chocolate buttercream	
<i>Coconut Cake</i>			<i>Chocolate Cake</i>		
<i>Citrus Poppy Cake</i>			<i>Alternating Chocolate and Vanilla Cake</i>		
<i>Alt. Chocolate and Vanilla Cake</i>					
<i>Pumpkin</i>					
<i>Chocolate Stout</i>					



Staff Picks!

<i>Lemon Cake</i>	2 layers of raspberry preserves, 1 layer of lemon curd	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	2 raspberry preserve layers, 1 cream cheese	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>Vanilla Cake</i>			<i>Chocolate Cake</i>		
<i>Citrus Poppy</i>			<i>Coconut Cake</i>		
<i>Vanilla Cake</i>	2 Oreo Layers, 1 Chocolate Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	<i>Vanilla Cake</i>	2 caramel buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>Chocolate Cake</i>			<i>Chocolate Cake</i>		
<i>Alt. Choc and Vanilla Cake</i>			<i>Alternating Chocolate and Vanilla Cake</i>		
<i>Vanilla Cake</i>	2 layers of almond crunch 1 layer of raspberry preserve	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	2 hazelnut buttercream 1 layer of chocolate buttercream	Vanilla Buttercream (white in color)
<i>Chocolate Cake</i>			<i>Chocolate Cake</i>		
<i>Alt Choc and Van Cake</i>			<i>Alternating Chocolate and Vanilla Cake</i>		
<i>Pumpkin Cake</i>	Coconut Mounds	Vanilla Buttercream (white in color)	<i>Alternating Chocolate and Vanilla Cake</i>	2 Peanut Butter, 1 Caramel Buttercream	Vanilla Buttercream (white in color)

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>	Coconut Mounds	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	<i>Chocolate Cake</i>	<i>Strawberry Preserves</i>	Vanilla Buttercream (white in color)
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>		
<i>Alternating Layers of Chocolate & Vanilla Cake</i>			<i>Alternating Layers of Chocolate & Vanilla Cake</i>		
<i>Red Velvet Cake OR Seasonally: Pumpkin</i>			<i>Red Velvet Cake OR Seasonally: Pumpkin</i>		
<i>Carrot Cake</i>	<i>Cream Cheese Buttercream</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>Hazelnut Nutella Filling</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>Red Velvet Cake</i>			<i>Chocolate Cake</i>		
<i>Carrot Cake</i>			<i>Alternating Layers of Chocolate and Vanilla Cake</i>		
<i>Citrus Poppy Cake</i>					
<i>Spice Cake</i>					
			<i>Lemon Cake</i>	<i>Strawberry Buttercream</i>	Vanilla Buttercream (white in color)
			<i>Vanilla Cake</i>		
			<i>Citrus Poppy Cake</i>		
			<i>Almond</i>		
			<i>Champagne Cake</i>		



Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations		
Vanilla 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 Curd	Vanilla Buttercream (white in color)		Birthday Cake	Vanilla Buttercream (white in color)
Lemon Cake			Chocolate Cake		
Vanilla Cake			Vanilla Cake		
Citrus Poppy Cake			Alternating Layers of Chocolate and Vanilla Cake		
Coconut Cake			Red Velvet Cake		
Chocolate 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))
Chocolate Cake	Oreos and Cream	Vanilla Buttercream (white in color)	Chocolate Cake	Peanut Butter Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Alt. Layers Chocolate and Vanilla Cake			Alt. Layers Chocolate and Vanilla Cake		
Vanilla Cake			Vanilla Cake		
Almond Cake	Irish Cream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Chocolate Cake	Espresso Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Chocolate Cake			Alt. Layers Chocolate and Vanilla Cake		
Alt. Layers Chocolate and Vanilla Cake			Vanilla Cake	Fresh Sliced Strawberries	Vanilla Cake
Vanilla Cake			Champagne Cake		
Chocolate Stout Cake			Citrus Poppy Cake		
Almond Cake			Lemon Cake		
			Almond Cake		