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# CAKES

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## RASPBERRY VICTORIAN

White cake filled with raspberry pastry cream and whole raspberries, iced in raspberry whipped cream.

## STRAWBERRY VICTORIAN

White cake filled with strawberry pastry cream and sliced strawberries, iced in buttercream.

## LEMON CREAM CHEESE

White cake filled with lemon curd and lemon pastry cream, iced with cream cheese frosting.

## CARROT

Our traditional moist carrot cake iced with cream cheese frosting.

## SOUR CREAM FUDGE

Layers of chocolate cake filled and iced with sour cream chocolate fudge. For the serious chocoholic!

## CHOCOLATE RASPBERRY GANACHE

Chocolate cake filled with raspberry pastry cream and raspberries, iced with raspberry whipped cream and chocolate drizzle.

## WHITE CAKE WITH CHOCOLATE ICING

Traditional moist white cake with sour cream chocolate fudge frosting.

## RED VELVET

Southern traditional red velvet cake iced with cream cheese frosting.

## GERMAN CHOCOLATE

Layers of chocolate cake iced with coconut & pecan icing.

## ITALIAN CREAM

Coconut & pecan studded white cake, cream cheese icing coated with more nuts & coconut.

## POUND CAKE

Traditional Southern-style; dense and delicious.

## CARAMEL

White cake layered with buttery caramel icing.

## CHOCOLATE MOUSSE

Chocolate cake layered with chocolate mousse, iced with vanilla whipped cream, covered with cookie crumbs and drizzled with chocolate ganache.

## APPLE CARAMEL

Apple & pecan bundt cake with caramel sauce to top it off.

## COCONUT

White cake layered iced with buttercream and coconut.

## CHEESECAKE

New York style; regular or sugar free; with topping or without.

## WHITE CREAM CAKE

White cake filled with french pastry cream & iced with buttercream.

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# BUILD YOUR OWN

Start with a chocolate or white cake and choose from the following options to create your own style cake.

**Fillings:** Lemon Curd, Chocolate Pastry Cream, Lemon Pastry Cream, Raspberry Pastry Cream, Strawberry Pastry Cream, Chocolate Fudge, Chocolate Raspberry Mousse, Chocolate Mousse, French Pastry Cream, Cream Cheese or Butter Cream.

**Frostings:** Buttercream, Almond Buttercream, Raspberry Whipped Cream, Strawberry Whipped Cream, Chocolate or Vanilla Whipped Cream, Cream Cheese, Lemon Cream Cheese, Chocolate Fudge, Caramel or Chocolate Mint.

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**See insert for pricing on various size cakes. For information on wedding cakes please see the wedding cake brochure.**

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# BREAKFAST

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sweet breads ★ muffins ★ croissants  
cinnamon rolls ★ sticky buns  
english muffins ★ sausage balls  
bagels ★ egg biscuits ★ etc.

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# BREADS

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country white ★ honey oatmeal  
molasses whole wheat ★ rye  
rustic italian ★ foccacia  
sourdough ★ french baguette  
yeast rolls ★ italian herb  
apple cinnamon ★ cranberry walnut  
jalapeno cornbread ★ etc.

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# PIES & TARTS

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pecan ★ key lime ★ lemon chess  
chocolate seduction ★ fruit  
peanut butter ★ cream pies  
meringue ★ etc.

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# MISC.

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bread pudding ★ brownies  
pecan bars ★ lemon bars ★ smores  
rice krispie treats ★ haystacks  
cannolis ★ creme brulee  
eclairs ★ mounds bars  
cookies ★ cheese straws ★ etc.