

The Wedding Cake

THE MINUET

HAZELNUT GENOISE CAKE COMPLEMENTED BY
WHITE CHOCOLATE MOUSSE AND SEASONAL BERRIES;
GRAND MARNIER BUTTERCREAM

THE VIVACE

FINELY TEXTURED POUND CAKE
WITH LEMON AND FRESH RASPBERRY FILLING;
LEMON BUTTERCREAM

THE WALTZ

THREE LAYERS OF GOLDEN YELLOW CAKE
AND CHOCOLATE MOUSSE;
PRALINE BUTTERCREAM

THE POLONAISE

THREE LAYERS OF RICH DEVIL'S FOOD CAKE
AND CHOCOLATE GANACHE;
VANILLA BUTTERCREAM

THE MUSETTE

A SUPERBLY MOIST CARROT CAKE
WITH ITS TRADITIONAL CREAM CHEESE FILLING
AND BUTTERCREAM FROSTING

EACH COMBINATION HAS BEEN SPECIALLY DESIGNED BY OUR PASTRY CHEF
TO OFFER A PERFECT BALANCE OF FLAVORS AND TEXTURES.

ALL CAKES ARE OFFERED IN A STACKED OR TIERED STYLE.

CLASSIC DESIGNS INCLUDE:
BASKETWEAVE, CORNELLI LACE, RIBBON SWAG,
FLEUR DE LIS, OR ANTIQUE PEARL

CUSTOM WEDDING CAKES AND ADDITIONAL DESSERTS AVAILABLE