Custom Cake Pricing
Specialty fillings/dietary requests will increase final pricing

4" Cakes

(petite / personal size)

2-layer (2-6 servings) \$28

6" Cakes

(great for small gatherings)

2-layer (8-14 servings) \$50

4-layer (16-28 servings) \$95

8" Cakes

(party size)

2-layer (12-24 servings) \$70

4-layer (24-48 servings) \$160

Larger sizes available. please inquire about tiered cakes and 10" + cake options.

Decoration Add On's

prices vary based on cake size

Fresh Flowers \$10-\$20

Fresh Berries \$7-\$15

Painted Buttercream \$10-\$15

Cupcakes

Standard Size (3-4 bites) -\$35/dz | Gourmet Size (4-5 bites) -\$45/dz

Custom Cake Flavors

Signature Pairings

Fan favorites, available year round.
*specialty prices apply. *

Champagne + Raspberries

Champagne Vanilla Cake, filled with fresh Raspberry Compote and finished with Vanilla Bean Buttercream

Salted Caramel Velvet

Classic Velvet Cake layered with Sea Salt Caramel Buttercream

Blackberry Lavender

Vanilla Cake layered with
Blackberry Lavender Buttercream
*featuring North Fork Valley grown
Blackberries & Lavender*

Mexican Chocolate

Rich Chocolate Cake layered with Cinnamon & Cayenne infused Chocolate Buttercream

Build Your Own

Create your own custom flavor combination.

Cake

Gluten Free add +\$5

Chocolate

Vanilla

Champagne

Almond

Carrot

Valley Velvet

(Classic velvet cake - hold the Red#40)

Icings

Vanilla Bean

Chocolate

Salted Caramel

Peanut Butter

Mexican Chocolate

Chocolate Hazelnut

Caramel Espresso

Raspberry

Blackberry Lavender

Fillings

{ add + \$7-\$15 according to size and flavor. }

Cream Cheese Frosting

Dark Chocolate Ganache

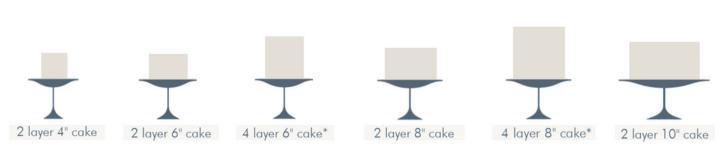
Raspberry Compote

Strawberry Compote

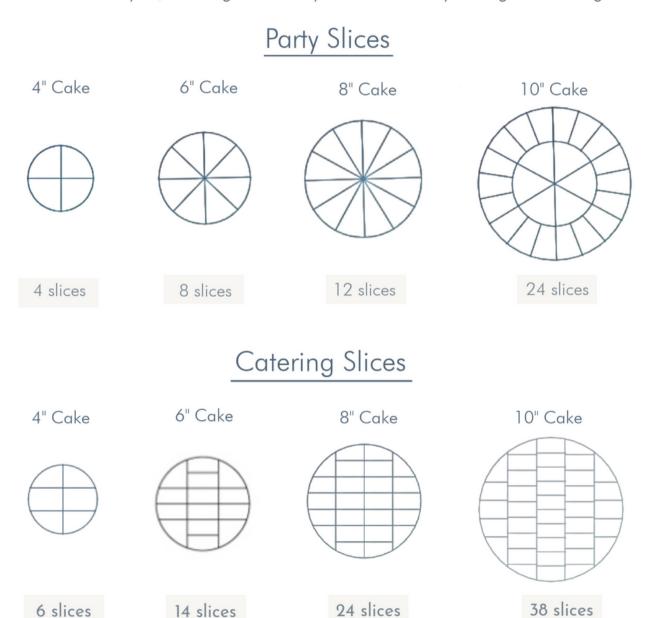
Lemon Curd

Passionfruit Curd

Cake Cutting Quide



* Unless otherwise requested, all 4 layer cakes are constructed with a cake board between the middle layers, creating two - 2 layer cakes for easy cutting and serving.



Cakes are best when served at room temperature! Remove from refrigerator 2-4 hours prior to serving.

Store in a safe place away from direct heat/sunlight until serving.

To cut the cake, submerge a sharp knife into a glass of hot water, carefully wiping the knife dry before cutting. Repeat with each slice.