



# Cake Flavors

Welcome! These are our FLAVORS. They're all delicious and made from scratch. If you're here to choose flavors for your wedding cake TASTING:

1. Choose up to three CAKE FLAVORS
2. Choose up to five FILLING FLAVORS (these go between the cake layers). Select from our buttercream fillings, ganache fillings, or premium fillings.

Our tastings are deconstructed (mix-and-match, with un-iced cake and fillings on the side) so you need not pair the cakes with fillings.

## CAKE FLAVORS

almond  
banana  
carrot  
chocolate chip  
chocolate  
lemon  
mint chocolate chip  
red velvet  
spice  
vanilla bean

## ICING FLAVORS

(for the exterior)

buttercream  
chocolate fondant  
ganache  
fondant

## PREMIUM FILLINGS

(additional .50 per serving, but so worth it). Pair these with a buttercream or ganache FILLING

blackberry conserve  
passion fruit conserve  
raspberry conserve  
strawberry conserve

## BUTTERCREAM FILLINGS

apricot buttercream	lavender-scented buttercream
key lime buttercream	maple
raspberry-white chocolate	mint chip buttercream
Bailey's Irish Cream buttercream	mocha espresso buttercream
bananas foster	mudslide buttercream
blackberry buttercream	Nutella
guava buttercream	orange blossom buttercream
lemon buttercream	orange buttercream
cappuccino buttercream	Oreo cookie buttercream
chocolate buttercream	passion fruit buttercream
canoli	peach buttercream
chai buttercream	peanut butter buttercream
chocolate chip buttercream	pistachio buttercream
chocolate cream cheese	pumpkin spice
mango buttercream	raspberry buttercream
chocolate mint buttercream	rose buttercream
coconut buttercream	salted "crack" caramel
coffee buttercream	strawberry buttercream
lemon buttercream	Strawberry lemonade
bourbon brown sugar	tiramisu buttercream
cream cheese	vanilla bean buttercream
Grand Marnier buttercream	white chocolate buttercream
Kahlua buttercream	White Russian buttercream

## GANACHE FILLINGS

chai-spiced chocolate truffle	dark chocolate truffle
chocolate-orange truffle	milk chocolate truffle
chili-spiced chocolate truffle	white chocolate truffle
cinnamon-spiced ganache	