**CAKES/CUPCAKE FLAVORS:**
- White Cake
- Chocolate
- Lemon
- Carrot
- Red Velvet
- Banana *(for weddings only)*

**CHEESECAKE FLAVORS:**
- Vanilla
- Raspberry
- Strawberry
- Apple
- Chocolate Chip
- Gateaux layer: *one layer of crust-less cheesecake to substitute bottom layer of regular cake*

**ICINGS AND WRAPS:**
- Fudge
- Chocolate Buttercream
- Vanilla Buttercream
- Chocolate Whipped Cream
- French Whipped Cream
- Guittard White Chocolate Wrap
- Belgian Ivory Chocolate Wrap Dark
- Chocolate Wrap
- Fondant Wrap

**FILLINGS:**
- Fresh Raspberries & Raspberry Cream
- Fresh Strawberries & French Whipped Cream
- Fresh Banana & Banana Cream
- Fruit Basket: *(Blackberries, Blueberries, Raspberries, and Strawberries with French Whipped Cream)*
- Hazelnut Cream
- Mocha Cream
- Kahlua *with choice of Chocolate Mousse or Mocha Cream*
- Chocolate Mousse *(with optional Raspberry Puree)*
- Amaretto & French Whipped Cream
- Dark Myer's Rum *with choice of French Whipped Cream or Banana & Banana Cream*
- Bailey's Irish Cream & Chocolate Mousse

**REGULAR CAKE SIZES**
- 2 Layers of Cake & 1 Layer of Filling
  - 6” - serves 5 -7
  - 9” - serves 12-16
  - 10” - serves 14-18
  - 12” - serves 25-30
  - 14” - serves 36-42
- 1/4 sheet - serves 20
- 1/2 sheet - serves 40
- 3/4 sheet - serves 60
- Full sheet - serves 80

**WEDDING CAKE SIZES**
- 3 Layers of Cake & 2 Layers of Filling
  - 6” - serves 10
  - 8” - serves 20
  - 9” - serves 25
  - 10” - serves 30
  - 12” - serves 50
  - 14” - serves 70
  - 16” - serves 80
  - 18” - serves 100