

Cakes are European-style, meaning more like a light, airy sponge cake (less sweet) with around 5 to 7 layers of filling, finished with with real butter-cream icing (many optional designs and colors).

**Black Forest:** Layers of light chocolate sponge delicately flavored with cherry, filled with lightly sweetened whipped cream and tart cherries.

**Cappuccino Mousse:** Layers of white cake brushed with coffee, layered with white chocolate mocha mousse for a dessert that highlights deep coffee notes with a smooth, creamy finish.

**Chocolate Buttercream:** Layers of light chocolate cake with a hint of vanilla, filled and finished with smooth chocolate buttercream, and topped with a thin layer of smooth chocolate ganache.

**Chocolate Mocha:** Layers of light chocolate cake delicately flavored with coffee liqueur, filled with smooth mocha buttercream and finished with ribbons of silky chocolate ganache between the layers.

**Chocolate Mousse:** Layers of light chocolate cake with a hint of vanilla, filled with airy chocolate mousse for a smooth, balanced chocolate finish. A

**Espresso Martini:** Layers of white cake delicately infused with vodka, filled with smooth mocha mousse for a bold coffee-forward finish with a cocktail-inspired twist.

**Grand Marnier Mousse:** Layers of white cake delicately flavored with Grand Marnier, filled with smooth Grand Marnier mousse and finished with a thin coating of smooth chocolate ganache.

**Hazelnut Mousse:** Layers of white cake delicately flavored with amaretto, filled with smooth hazelnut mousse for a soft, nutty finish.

**Lemon Mousse:** Layers of white cake delicately flavored with lemon, filled with smooth lemon mousse and topped with shop-made lemon curd. Finished with toasted coconut along the sides for a bright, balanced citrus finish.

**Lemon Raspberry:** Layers of white cake delicately infused with lemon, filled with raspberry preserves and finished in lemon mousse throughout. Bright citrus and sweet berry come together for a fresh, perfectly balanced finish.

**Midnight Caramel:** Layers of light chocolate cake gently brushed with vanilla, filled and finished with smooth chocolate mousse, with salted caramel drizzled through each layer. Deep chocolate flavor balanced by sweet caramel.

**Mocha Buttercream:** Layers of white cake delicately flavored with coffee liqueur, filled and finished with smooth mocha buttercream.

**Orange Creamsicle:** Layers of white cake delicately infused with orange, filled with smooth vanilla mousse and mandarin oranges for a bright, creamy citrus finish that tastes like summer.

**Peach Melba** White cake, Grand Marnier flavor, sliced peaches and whipped cream on one layer, raspberry preserve on another layer, with marzipan in a middle layer.

**Raspberry Duchess:** Layers of white cake delicately brushed with raspberry, filled with raspberry preserves and smooth white chocolate mousse, with whole raspberries nestled into one layer.

**Raspberry Mousse:** Layers of white cake delicately infused with raspberry, filled with smooth raspberry mousse for a bright, fruit-forward finish.

**Raspberry Noir:** Layers of light chocolate cake gently infused with raspberry, filled with smooth raspberry mousse and finished with a coating of luscious chocolate ganache.

**Strawberry Dream:** Layers of white cake delicately infused with strawberry, filled with smooth strawberry mousse for a soft, sweet finish that highlights fresh berry flavor.

**Strawberry Mousse:** Layers of light chocolate cake delicately infused with strawberry, filled with smooth strawberry mousse for a chocolate-meets-berry classic that's hard to resist.

**Vanilla Dream:** Layers of white cake gently brushed with vanilla syrup, filled and finished with smooth vanilla mousse for a soft, classic finish that melts in every bite.