

## Cake and Specialty Torte Selections

### Strawberry Cream Torte:

*White cake layered with fresh strawberries and chantilly cream. Finished with white buttercream with sugared almonds on the sides. Each slice is topped with a strawberry half.*

### Strawberry Cream Torte – CHOCOLATE variety:

*Chocolate cake layered with fresh strawberries and chantilly cream. Finished with chocolate buttercream with dark chocolate curls on the sides. Each slice is topped with a strawberry half.*

### English Trifle Torte:

*White cake layered with strawberries, kiwi, mandarin oranges, and orange chantilly cream. Finished in orange chantilly cream with sugared almonds on the sides. Each slice is topped with alternating fresh fruit.*

### Chocolate Mousse Torte:

*Chocolate cake brushed with Amaretto liquor (optional) and layered with chocolate mousse. Finished with chocolate mousse with dark chocolate curls on the sides.*

### White Chocolate Mousse Torte:

*Chocolate cake layered with white chocolate mousse. Finished with white buttercream with white chocolate curls on the sides. Each portion is topped with a decorative chocolate piece.*

### Lemon Mousse Torte:

*Vanilla cake layered with a light, lemon mousse. Finished with buttercream with fresh coconut on the sides. Each portion is topped with a candied lemon wedge.*

### German Chocolate Torte:

*Chocolate cake layered with a traditional German chocolate filling (coconut & pecans) and finished with chocolate buttercream. Finished with toasted coconut on sides. Each slice is topped with a rosette of buttercream and a pecan.*

**Black Forest Torte:** (Available in 6" – 12" only.)

*Chocolate cake layered with Kirshwasser-soaked cherries and whipped cream. Finished with whipped cream and dark chocolate curls on the sides. Each slice is topped with a maraschino cherry.*

**Tiramisu Torte:**

*White cake soaked with espresso syrup and layered with a traditional Tiramisu mousse of mascarpone. Finished with Tiramisu mousse and dark chocolate curls. Each portion is topped with a chocolate coffee bean.*

**Carrot Cake:** (Available in 6" and 10" only.)

*Three layers of moist carrot cake with carrots, nuts, and spices with a cream cheese icing. Finished with toasted coconut on the sides and an icing carrot on each slice.*

**Peanut Butter Mousse Torte:**

*Chocolate cake layered with peanut butter mousse. Finished with chocolate buttercream with dark chocolate curls on the sides. Each portion is topped with a rosette of buttercream and a roasted peanut.*

**Peanut Butter Crunch Torte:**

*(Available in 6" and 10" only with a minimum 48 hr. notice.)*

*A bottom crust consisting of milk chocolate, peanut butter and cookie bits topped with a rich chocolate mousse. Each slice is topped with peanut butter mousse and a chocolate decoration.*

**Chocolate Raspberry Mousse Torte:** (SEASONAL)

*Chocolate cake layered with fresh raspberries and raspberry mousse. Finished with raspberry mousse with dark chocolate curls up the sides.*

*In off-season, fresh raspberries are OMITTED.*

**Chocolate Turtle Torte:**

*Chocolate cake layered with chocolate buttercream, pecans, chocolate chips, caramel and ganache. Finished with chocolate buttercream and dark chocolate sprinkles.*

### Chocolate Toffee Torte:

*Chocolate cake layered with whipped truffle filling and Heath<sup>®</sup> toffee pieces. Finished with chocolate buttercream with chocolate sprinkles on the sides. Heath<sup>®</sup> bits top each portion.*

### Chocolate Truffle Torte:

*Chocolate cake layered with whipped truffle filling and finished with chocolate ganache. Each slice is topped with a rosette of buttercream and a decorative chocolate piece.*

### Chocolate Tuxedo Torte:

*(Available in 6" or 10" only with a minimum 48 hr. notice.)*

*Chocolate cake layers with a thin vanilla cheesecake layer in the center and a dark chocolate mousse filling between the tiers. Iced in a thin layer of chocolate buttercream and then covered in ganache. Each slice is topped with a rosette of chocolate buttercream with a tuxedo decoration.*

### Chocolate Raspberry Fantasy:

*(Available in 6" or 10" only with a minimum 48 hr. notice.)*

*Chocolate cake layers (top and bottom) with a thin raspberry cheesecake layer in center and a dark chocolate mousse filling between the tiers. Iced in a thin layer of chocolate buttercream and then covered in ganache. Each slice is topped with a rosette of chocolate buttercream and a decorative chocolate piece.*

### White Raspberry Fantasy:

*(Available in 6" or 10" only with a minimum 48 hr. notice.)*

*White cake layers with a thin vanilla cheesecake layer in the center and a raspberry mousse filling between the tiers. The entire cake is iced in buttercream with white chocolate vermicelli on the sides. Each slice is topped with a rosette of buttercream and a decorative chocolate piece.*

**Candy Cane Fantasy:**

*(Available in 6" or 10" only with a minimum 48 hr. notice)*

*(SEASONAL)*

*Chocolate cake layers with a thin vanilla cheesecake layer in the center and a peppermint mousse and crème de menthe mousse filling between the tiers. The entire cake is iced in buttercream and then covered in ganache. Each slice is topped a rosette of buttercream with a holiday chocolate piece.*

**Red Font Indicates a Specialty Cake/Torte  
See Specialty Cake/Torte Pricing**

**Black Font Indicates a Regular Cake/Torte  
See the Regular & Build-Your-Own Basic Cake Pricing**

*Please Note: Any cakes/tortes with inscriptions MUST be finished in either buttercream or ganache. We cannot write on chantilly cream or mousse.*