

Feel free to mix and match your favorite flavors.
We will happily accommodate any special requests!

Cake Flavors

Vanilla Butter Cake - can be flavored with any extract (almond, lemon, coconut etc.)

Vanilla Pound Cake - can also be flavored

Devil's Food Cake - super moist chocolate cake

Espresso Cake - great with tiramisu filling

Banana Cake - nuts optional

Red Velvet Cake

Carrot Cake - includes pineapple and can be made tropical with shredded coconut and macadamia nuts

Cake Fillings

Vanilla Buttercream - can be flavored with extracts, fruit curds or chocolate

Cream Cheese Frosting

Chocolate Ganache - a rich dark chocolate mixed with cream

Chocolate Mousse - white or dark

Peanut Butter Mousse

Caramel Mousse

German Chocolate - a traditional filling made with coconut and pecans

Curds - made with fresh fruit and juices

 Strawberry

 Raspberry

 Lemon

 Lime

Vanilla Pastry Cream - can be flavored with extracts

Mascarpone Filling - made to be paired with the tiramisu cake

** Mousses cannot be used as toppings or finishes for cakes.*

Cake Finishing

All cakes are finished with all butter vanilla buttercream. Details can be done in gumpaste or fondant.

Cheesecake Flavors

Vanilla
Key Lime
Pumpkin
Espresso
Berry Swirl
Caramel
Chocolate

Assorted Tartlets

Pecan Pie
Lemon/Lime Meringue
Apple Streusel
Chocolate- Caramel

Cake Sizes and Prices

All Occasion Cakes

6 inch - \$30.00
8 inch - \$40.00
10 inch - \$50.00
12 inch - \$75.00
Round or Square
Mini Cupcakes- \$1.25/Standard Size Cupcakes- \$2.25
Quarter sheet, half sheet and full sheet cakes also available.

Wedding Cakes

\$4.25-\$4.50 per serving

Shaped cakes have an additional fee of \$25.00 per hour of labor.
Deliveries have a fee of \$25.00.
Kiawah Island and outer areas run \$35.00.
Custom design prices vary.

Please give 72 hours notice for all regular orders.