

### ***Our Goal is Creating Products that Make You Say "Wow!"***

Kelly Delaney, owner of Cakes for Occasions, applied her over 20 years of experience as a pastry chef in the culinary arts to making the most deliciously sinful desserts imaginable. After receiving culinary education at the Ballymaloe Cookery School in Ireland and the Le Cordon Bleu School in London, Kelly received further training at the Ritz Carlton. After returning to New England she has made a sweet name for herself nationally and continues to grow her gourmet cake and pastry shop into an incredibly successful business.

*"I would like to take a minute to thank you for your continuous loyalty and support as we celebrate our 21st year of service. It is because of you that we continue to grow and be the best we can!"*

-Kelly Delaney

### ***Our Policy***

Please allow us 7 days notice for ALL custom orders and understand that your flavor and design are subject to limitations based upon time and complexity. We require 4 business days notice for any and all order modifications and cancellations except order with fondant figurines which require 7 days notice. Due to the custom nature of our products, refunds will not be offered once the product is created.

### ***Imagine the wedding cake of your dreams...***

Call today to set up a complimentary cake tasting and consultation to ensure every aspect of your wedding cake is perfect!



# *Cakes for Occasions*

**For every milestone**

**CUSTOM DESIGNED CAKES  
AWARD WINNING WEDDING CAKES  
EUROPEAN STYLE TARTS AND PASTRIES**

## *Stores Menu*

**CAKES FOR OCCASIONS IS PROUD TO  
BE A NUT-FREE BAKERY!**

**ASK US ABOUT SEASONAL FLAVORS  
AND CUSTOM ORDERS!**

### ***Store Hours***

**Monday – Saturday | 9AM – 6PM**

*\*store hours may vary seasonally*

**57 Maple Street, Danvers, MA | (978)774-4545**

**[www.cakes4occasions.com](http://www.cakes4occasions.com) | [info@cakes4occasions.com](mailto:info@cakes4occasions.com)**

## Custom-Decorated Cakes

### CAKE FLAVORS

Chocolate  
Vanilla  
Marble  
Half & Half  
Red Velvet  
Lemon  
Carrot

### CAKE FILLINGS

**BUTTERCREAM**-Vanilla, Chocolate, Oreo,  
Mocha, Lemon, Coconut, Cream Cheese,  
Raspberry, Strawberry, Caramel  
**MOUSSE**- Chocolate, White Chocolate,  
Strawberry, Raspberry  
**Whipped Cream**  
**Ganache**

### SPECIALTY CAKES

**Strawberry Shortcake**— Vanilla cake filled with whipped cream and fresh strawberries.

**Opera**—Chocolate cake brushed with espresso, filled with chocolate ganache and frosted with mocha buttercream and a ganache drizzle.

**Lemon Raspberry Mousse**— Vanilla cake brushed with lemon syrup, filled with raspberry mousse, and frosted with vanilla buttercream

### COMMON CAKE SIZES

6" round— serves 6-8 people  
8" round— serves 10-15 people  
10" round— serves 30 people

\*\*Other sizes available to suit your event\*\*

## Cupcakes, Desserts, Pastries

### GOURMET CUPCAKE FLAVORS

Death By Chocolate  
Chocolate Flourless Fudge  
Red Velvet  
24 Karrot  
Vanilla-Raspberry

Strawberry Shortcake  
Chocolate Oreo  
Snickerdoodle  
Salted Caramel  
Birthday Cake

\*\* Ask about our additional seasonal cupcakes\*\*

### MINI PASTRIES

Lemon Meringue Tart  
White Chocolate Mousse Square  
Chocolate Mousse Square  
Assorted Cake Shots  
Strawberry Cheesecake  
Chocolate-Oreo Square  
Chocolate Dipped Strawberries

Eclair  
Fruit Tart  
Cannoli  
Chocolate Cheesecake  
Opera Bites  
Carrot Square

### COOKIES & BROWNIES

Chocolate Chip Cookies  
Chocolate Brownies  
Cream Cheese Brownies  
Oreo Brownies  
Blondies      Whoopie Pies

### FULL SIZED DESSERTS

Fruit Tarts  
Strawberry Cheesecake  
Chocolate Cheesecake  
Chocolate Flourless Fudge Cake