



At Cakes for Occasions, we believe that your wedding cake should be as delicious as it is beautiful. Great pride is taken in every dessert we prepare. You will enjoy a fresh, flavorful cake that is created especially for you.

### *Classic Wedding Cake Flavors*

**Traditional Cake Flavors**– Chocolate, Marble, Vanilla, Lemon

**Traditional Buttercream Fillings**– Chocolate, Vanilla, Mocha

### *Signature Wedding Cake Flavors*

**Chocolate Mousse Cake**– Chocolate cake filled with chocolate mousse

**White Chocolate Mousse Cake**– Vanilla cake filled with white chocolate mousse

**Strawberry Vanilla Cream\*\***– Vanilla cake filled with vanilla buttercream and fresh strawberries

**Lemon Raspberry Mousse**– Vanilla cake brushed with lemon syrup and filled with raspberry mousse

**Double Chocolate Raspberry**– Chocolate cake filled with chocolate buttercream and raspberry preserves

**Carrot Cake**– Carrot cake with pineapple and coconut baked in, filled with cream cheese buttercream

**Strawberry Mousse**– Vanilla cake filled with fresh strawberry mousse

**Cookies & Cream**– Chocolate cake filled with Oreo buttercream

**White Chocolate Raspberry**– Vanilla cake filled with white chocolate mousse and raspberry preserves

**Champagne & Strawberries\*\***– Vanilla cake filled with champagne buttercream and fresh strawberries

**Strawberry Lemon Cream\*\***– Vanilla cake brushed with lemon syrup, filled with lemon cream and strawberries

**Snickerdoodle**– Vanilla cake sprinkled with cinnamon-sugar then filled with cinnamon buttercream

### *Specialty Wedding Cake Flavors*

**Opera**– Chocolate cake brushed with espresso, filled with ganache and mocha buttercream

**Raspberry Key Lime\*\***– Vanilla cake filled with key lime cream and fresh raspberries

**Dulce de Leche**– Vanilla cake brushed with coffee, filled with dulce de leche cream

**Chocolate Paradise**– Chocolate cake brushed with rum syrup and filled with coconut cream

**White & Dark**– Chocolate cake layered with white chocolate mousse and ganache

**Strawberry Grand Marnier\*\***– Vanilla brushed with Grand Marnier syrup, filled with orange buttercream and strawberries

**Salted Caramel**– Chocolate cake brushed with salted caramel sauce and filled with caramel buttercream

**Cannoli**– Vanilla cake filled with vanilla cream, chocolate chips and cannoli crumbs

**Tiramisu**– Vanilla cake brushed with coffee and filled with tiramisu cream

*Pricing: Classic \$5 per serving; Signature \$6 per serving; Specialty \$7 per serving*

*Any flavors with a {\*\*} designation are subject to market pricing for fresh fruit. Additional per person charges may apply based on market price and will be determined one week prior to the event.*

*Please inform your coordinator about allergies or dietary restrictions.*