

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 | 10AM – 5PM

**store hours may vary seasonally*

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

www.cakes4occasions.com | 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