WHOLE CAKES & TARTS

Bolo de Nozes (Walnut Cake)

Vanilla Cake tres leches with a layer of Custard and topped with Whipped cream, decorated with Walnuts.

Strawberries and Chantilly Cake

Vanilla Cake tres leches with layers of Chantilly Cream and fresh Strawberries, decorated with Strawberries and Toasted mixed Nuts, Chocolate Shavings or Coconut.

German Chocolate Cake

Shredded Coconut and Toasted Walnuts form a filling between layers of moist Chocolate Cake. This decadent Cake is then covered with Belgian Chocolate.

Port / Kahlua Cake

Chocolate and Vanilla Cake drizzled in Port and Kahlua, separated by a thin layer of Raspberry and a layer of Mocha Pastry Cream. This Cake is then finished cloaked in Belgian chocolate.

Mocha Cake

Vanilla Cake flavored with our Espresso Coffee with layers of Mocha Pastry Cream and decorated with Toasted Almonds.

Black Forest Cake

Dark Chocolate Cake with layers of Cherries, Whipped Cream and Chocolate Shavings. Rich and delicious!

Bolo Tropidal

Vanilla Cake tres leches filled with Fresh Strawberries Sweet Pineapple and light Pastry Tream, topped with Fresh Seasonal Fruit, Almonds and Whipped Cream

Traditional Bolo Rei

Portuguese Fruit Cake made with Sweet Bread Dried Fruit, Nuts, Candied Fruit and Sweet Port Wine (Only made around the Holidays) 12" only \$30

Saint-Honore

Our version of this French traditional Cake is made with flaky Puff Pastry, Cream Puffs, and topped with Fresh Fruit. 12"only

Lemon Cake

Tangy and Sweet Lemon Cake decorated with your choice of toasted Almonds or Coconut

Chocolate Strawberry Cake

Rich dark Chocolate Cake, Fresh Strawberries and Cream covered with Belgian Chocolate and Fresh Strawberries.

Carrot Cake

We follow the traditional recipe using Fresh Carrots and Cream Cheese frosting. Sweet and decadent! 10" only

Tiramisu

Light, Creamy layers of smooth Mascarpone with the rich aroma of strong Coffee. A tantalizing dessert! '4 Sheet or '2 Sheet only

Fruit Tart

Buttery tart shell filled with our Custard and topped with Fresh Strawberries and Seasonal Fruit. (Any of our small individual tarts can be made also larger sizes) 6' \$19.95, 8" \$28.95, 10" \$39.95, 12" \$53.95

PRICES:

6" Round (serves 4-6 people)	\$24.95
8" Round (serves 10-12 people)	\$33.50
10" Round (serves 12-18 people)	.\$43.00
12" Round (serves 25-30 people)	\$58.00
1/4 Sheet (serves 20-25 people)	\$56.00
½.Sheet (serves 40-50 people)	\$86.00

Sugar flowers extra charge. Writing \$2.50
Selection may vary on all bakery products. Pricing subject to change without notice
All orders require 48 hours advance notice and a 50% deposit.