

WEDDING



CAKES

Fillings

Vanilla Bean Mousseline:
*vanilla bean custard lightened with
whipped cream*
~goes wonderfully with fresh berries~

Key Lime Curd:
*delightfully tart filling made
with fresh squeezed lime
juice*
~balances well with the sweeter butter cream~

White or Dark Chocolate Mousse:
*light, airy, smooth, not too sweet
all Belgian Chocolate*
~add sliced, chocolate dipped strawberries~

Whipped Cream and....
*fresh raspberries, strawberries, cherries,
mango, kiwi or any other fruit you love*

We use a vanilla or chocolate (your choice) cake thinly sliced into layers and filled with one of the fillings listed above. Liqueurs (such as Grand Marnier, Dark Rum, Chambour, Kirschwasser) can be added as a flavor accent. The cake will be iced in Italian Butter Cream and can be decorated any number of ways, email us a pic or see our website oldtownbakerykeywest.com for ideas. We can use fresh flowers from your florist or ours.

Everything we make is from scratch and all natural and we use little or no food coloring in our cake decoration and we will not use rolled fondant.

You can't beat fresh flowers!