

B & O espresso



~ Wedding Cakes Worth Eating ~

**cakes**

**louis gâteau** (serves 12) \$45

almond sponge torte layered with coffee buttercream

**hadeel torte** (serves 12) \$45

flourless chocolate torte with whip cream and dusted with exquisite french cocoa powder

**carrot cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

walnuts, sweet spices, pineapple and a rich cream cheese filling and frosting

**chocolate raspberry torte** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

delicate chocolate genoise layers laced with grand marnier; filled with raspberries and sweetened whipped cream

**coconut cream cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

with coconut custard filling and toasted coconut top

**devil's food cake** (6" serves 4) \$23 ▪ (7" serves 8) \$35 ▪ (9" serves 12) \$48

dark, moist cake filled and frosted with chocolate ganache

**german chocolate cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

our most popular dessert—coconut and toasted pecans between 3 layers of chocolate cake

**lemon chiffon cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

lemon sponge cake with crème fraiche/lemon curd fillings; lemon butter cream frosting

**tiramisu** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

kahlua and espresso soaked sponge cake between fluffy clouds of whipped cream and mascarpone cheese

**white chocolate cake** (6" serves 4) \$23 ▪ (7" serves 8) \$35 ▪ (9" serves 12) \$48

swiss white chocolate cake and buttercream filling and frosting; served with raspberries, if desired

**red velvet cake** (9" serves 12) \$45

it's really red!

**2 day notice items**

**new orleans torte** (9" serves 12) \$50

a dense, flourless cake packed with pecans, chocolate, cocoa powder and loaded with bourbon

**espresso mousse torte** (10" serves 14) \$56

espresso soaked chocolate torte filled with rich, creamy chocolate mousse

**black forest torte** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

with kirsch, dark cherries and whipped cream

**black muddy river** (dome, serves 14) \$58

bittersweet chocolate mousse with espresso, rum and a hint of orange on a chocolate genoise layer

**tres leche cake** (8" serves 8) \$34 ▪ (10" serves 12) \$44

three milk cake

**sheet cakes** ~ 2 layers with filling

**quarter sheet** (12x9—serves 30+) \$85

**half sheet** (12x18—serves 50+) \$135

**pies** (10" serves 8) \$28

**apple**—crispy granny smith apples, currants, brown sugar and cinnamon

**pecan**—the confederates won this one!

**sour cream apple**—sliced apples in a sour cream custard with an old fashioned rolled oat topping

**sour cream lemon**—tangy lemon filling topped with whipped cream

**fresh fruit tart** ~ seasonal (10" serves 8) \$37

almond butter crust filled with vanilla custard and topped with glazed fresh fruit

**pear tart** (10" serves 8) \$34

sweet almond crust with frangipang filling and baked fresh pears

**cheesecake** ~ vanilla (10" serves 12) \$42

the classic, on a graham cracker crust; your choice of raspberry or blueberry sauce—\$10 extra



\* please call for wedding cake consultation

B & O espresso



~ Wedding Cakes Worth Eating ~

**cakes**

**louis gâteau** (serves 12) \$45

almond sponge torte layered with coffee buttercream

**hadeel torte** (serves 12) \$45

flourless chocolate torte with whip cream and dusted with exquisite french cocoa powder

**carrot cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

walnuts, sweet spices, pineapple and a rich cream cheese filling and frosting

**chocolate raspberry torte** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

delicate chocolate genoise layers laced with grand marnier; filled with raspberries and sweetened whipped cream

**coconut cream cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

with coconut custard filling and toasted coconut top

**devil's food cake** (6" serves 4) \$23 ▪ (7" serves 8) \$35 ▪ (9" serves 12) \$48

dark, moist cake filled and frosted with chocolate ganache

**german chocolate cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

our most popular dessert—coconut and toasted pecans between 3 layers of chocolate cake

**lemon chiffon cake** (7" serves 8) \$35 ▪ (9" serves 12) \$48

lemon sponge cake with crème fraiche/lemon curd fillings; lemon butter cream frosting

**tiramisu** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

kahlua and espresso soaked sponge cake between fluffy clouds of whipped cream and mascarpone cheese

**white chocolate cake** (6" serves 4) \$23 ▪ (7" serves 8) \$35 ▪ (9" serves 12) \$48

swiss white chocolate cake and buttercream filling and frosting; served with raspberries, if desired

**red velvet cake** (9" serves 12) \$45

it's really red!

**2 day notice items**

**new orleans torte** (9" serves 12) \$50

a dense, flourless cake packed with pecans, chocolate, cocoa powder and loaded with bourbon

**espresso mousse torte** (10" serves 14) \$56

espresso soaked chocolate torte filled with rich, creamy chocolate mousse

**black forest torte** (8" serves 10) \$46 ▪ (10" serves 16+) \$56

with kirsch, dark cherries and whipped cream

**black muddy river** (dome, serves 14) \$58

bittersweet chocolate mousse with espresso, rum and a hint of orange on a chocolate genoise layer

**tres leche cake** (8" serves 8) \$34 ▪ (10" serves 12) \$44

three milk cake

**sheet cakes** ~ 2 layers with filling

**quarter sheet** (12x9—serves 30+) \$85

**half sheet** (12x18—serves 50+) \$135

**pies** (10" serves 8) \$28

**apple**—crispy granny smith apples, currants, brown sugar and cinnamon

**pecan**—the confederates won this one!

**sour cream apple**—sliced apples in a sour cream custard with an old fashioned rolled oat topping

**sour cream lemon**—tangy lemon filling topped with whipped cream

**fresh fruit tart** ~ seasonal (10" serves 8) \$37

almond butter crust filled with vanilla custard and topped with glazed fresh fruit

**pear tart** (10" serves 8) \$34

sweet almond crust with frangipang filling and baked fresh pears

**cheesecake** ~ vanilla (10" serves 12) \$42

the classic, on a graham cracker crust; your choice of raspberry or blueberry sauce—\$10 extra



\* please call for wedding cake consultation