

# Wedding Cakes

By Pepper's Fine Catering

# **FLAVORS**



## NEW Chocolate S'more

Devil's Food Cake with Marshmallow Buttercream & Graham Cracker Bits

## **NEW Red Velvet Swirl**

White & Red Velvet Marble Cake with Chocolate Cream Cheese filling

# Cranberry Orange

Tender Orange cake brushed with Grand Marnier and filled with Cranberry-Orange Compote and Mascarpone

#### Green Tea

Green Tea and White Cake layers filled with Milk Chocolate and Toffee Buttercream

# Cinnamon Apple

Vietnamese Cinnamon-flavored Cake layers with roasted Apple Cinnamon Cream

## Caramel Turtle

Yellow Cake filled with Pecan Caramel and Chocolate Ganache

## Chocolate Cannoli

Devil's Food Cake with traditional Ricotta Chip filling with Cannoli Pieces

## Wild Mango

White Cake layers filled with White Chocolate Mousse and Mango Preserves

# **NEW Humming Bird Cake**

Banana-Pecan Cake with Orange Cream Cheese Filling

#### **NEW Pistachio Cake**

Pistachio –flavored Cake with Bittersweet Ganache & White Chocolate Rum Mousse

#### Mocha Fleck

Mocha and Chocolate Fleck Cake filled with Mocha Chocolate Buttercream

## Chocolate Raspberry Fudge

Devil's Food Cake layered with tart fresh Raspberries & Vanilla Buttercream

# Lemon-Raspberry Delight

White Cake layered with alternating Lemon and Raspberry Mousse

# Chocolate Caramel Fudge

Chocolate Cake with Bittersweet Ganache and Caramel

## Fruit & Cream

Cake layers brushed with Syrup and filled with your choice of:

~ Roasted Peaches with Caramel & Mascarpone Cream ~ Roasted Cherries & Chocolate Rum Pastry Cream ~ Roasted Pineapple & Coconut Pastry Cream

## **Traditional Cake Flavors**

Golden Vanilla, Carrot, Sponge, Chocolate, Marble, Devil's Food, White, Mocha, Spice or Lemon Poppy

## Dacquoise

Assorted Nut and flavored Meringue layers

## Fillings

Vanilla, Chocolate, Mocha, Cream Cheese or Fruit-flavored Buttercreams Bittersweet, Milk or Chocolate Ganache ~ Peanut or Hazelnut Whips Vanilla, Dark or White Chocolate, Mocha, Lemon or Raspberry Mousse

# **Finishes**

Swiss Meringue Buttercream, White Chocolate Ganache, Bittersweet Ganache, Vanilla, White or Dark Chocolate Fondant, Chocolate Glaze

You may also add Fresh Berries, Fruit Coulis or Sauces to your plate