



CAKEART

Custom designed cakes, unique dessert stations, mini sweets, pie bars, sundae bars, late night passed sweets, edible favors and more! Our cakeart menu features a wide array of dessert options that can be customized and mix and matched to create the perfect ending to your celebration.



Photo: Magdalena Studios

WEDDING CAKE FLAVORS

Chocolate Chai

Layers of chocolate and double vanilla cake with dark chocolate ganache and velvety chai mousse.

Salted Caramel

Dense devil's food cake filled with sweet caramel and sea salt.

Green Tea

Layers of green tea and vanilla cake filled with dark chocolate ganache and toffee buttercream.

Lemon Iced Tea

Sweet black tea cake filled with lemon mascarpone and an almond tea crunch.

Chocolate Cannoli

Devil's food cake with traditional ricotta chocolate chip filling and bits of cannoli shells.

Chocolate Peanut Butter

Sinfully rich three-layered chocolate cake filled with smooth peanut butter filling

Confetti Cake

Buttery vanilla cake filled with rainbow sprinkles and finished with sweet vanilla buttercream.

Chocolate Raspberry Fudge

Devil's food cake layered with tart fresh raspberries and dark chocolate ganache.

Lemon Raspberry Delight

Vanilla cake layered with alternating silky lemon and raspberry mousse.

Pink Lemonade

Layers of pink ombre lemonade cake filled with fresh lemon curd.

Peach Almond Dacquoise

Roasted Peaches, Almond Meringue, Mascarpone Cheese Filling, Caramel.

Fruit and Cream

Your choice of cake brushed with syrup and filled with one of the following; roasted apples and cinnamon cream, roasted cherries and chocolate rum sauce, or roasted pineapple and coconut cream.

Lavender Pear

Vanilla cake layered with sweet pears soaked in a light lavender syrup, lemon curd.

CREATE YOUR OWN

Cake Flavors

Golden vanilla, devil's food, red velvet, carrot cake, marble, or chocolate.

Filling

Buttercream - vanilla, chocolate, mocha, peanut butter, cream cheese or fruit

Ganache - white, milk chocolate or dark chocolate

Mousse- vanilla, dark chocolate, white chocolate, mocha, lemon or raspberry.

Finishes

Swiss meringue buttercream, white, milk or dark ganache, white or dark chocolate fondant. We can also add fresh berries, fruit coulis or sauces to your plate.

All flavors can be made gluten-free or vegan



DESSERT STATIONS

Spring and Summer Mini Desserts

Hand crafted spring and summer favorites that may include refreshing fruit filled tartlets, silky mousse cups, creamy cheesecake bites, cake pops, coconut almond joys and much more.

Fall and Winter Mini Desserts

Hand crafted fall and winter mini sweets that may include cinnamon apple tartlets, sweet and sticky pecan tartlets, spiced pumpkin cheesecakes, homemade French pastries and much more.

Gluten-Free Mini Desserts

Our artisan collection of homemade sweets that may include rich gluten free fudgy brownies, cupcakes with sweet buttercream, peanut butter buckeyes, coconut almond joys, multilayered mousse cups, hand dipped chocolate truffles and more.

Artisan Dessert Station

Chefs hand selected desserts that may include peanut butter buckeyes, almond joys, smoky ganache stuffed apricots, French Macarons, mousse filled mini cones, multi-layered trifles, creamy cheesecake bits, cake pops, hand molded chocolate truffle pyramids, assorted fruit bars and more.

Ice Cream Sundae Bar

Your choice of ice cream with a variety of toppings: hot fudge, fresh strawberry sauce, house-made whipped cream, Oreo cookie pieces, M & M's, marshmallows, Reese's pieces, chopped walnuts, rainbow sprinkles and maraschino cherries.

Ice Cream Sandwiches

Soft chocolate chip, sugar and double chocolate cookies paired with strawberry, vanilla bean, and salted caramel ice cream. Roll your cooking sandwich in fun toppings that include coconut, mint chocolate chips, rainbow sprinkles, and pecans.

Pie in the Sky

Choose from cinnamon apple, peach, pumpkin, strawberry rhubarb, cherry, blueberry, blackberry, pecan, key lime or mixed berry. Can be served as mini individual pies or standard pie sizes. Served with housemade whipped cream.

Cannoli Bar

Traditional ricotta filling with a golden cannoli shell dipped in dark or white chocolate. Served with an array of toppings such as sprinkles, chocolate chips, crushed oreos, and pistachios.

Warm Brownie Soufflé

Delicate hocolate brownie with a light fudgy topping served hot with whipped cream.

Half pan serves 10-12 Full pan serves 24

Churros Bar

Cinnamon sugar churros served with chocolate sauce, nutella and toppings such as sprinkles, crushed almonds, coconut flakes, and mini m&ms.



Photo: Simi Rabinowitz



A LA CARTE MINI SWEETS

Mini Cannoli's

Traditional pastry shell hand filled with ricotta filling and dipped in dark chocolate.

Mini Eclairs

Traditional pastry shell filled with pastry cream and dipped in dark chocolate.

Mini Pies

Choose from cinnamon apple, peach or pumpkin
Choose from strawberry/rhubarb, cherry, blueberry, pecan or mixed berry

Mini Cake Trifles

Flavors to include chocolate, vanilla or red velvet layed with your choice of mousse in a mini glass.

French Macaroons

Light and delicate hand selected chocolate, vanilla, lemon, coffee, raspberry and pistachio french macaroons.

Tea Cookies

Chef's handmade tea cookies that include raspberry ham filled sandwiches, hazelnut snowballs, ganache filled shortbread, mini thumb prints, colorful baked meringue cookies, French macaroons, Myer lemon meltways, and more.

House-made Cookies

Chocolate chip, oatmeal raisin, cranberry white chocolate, and double chocolate chunk.

Cheesecake pops

Rich cheesecake on a stick enrobed with white or dark chocolate. Flavors include tiramisu, key lime, raspberry and oreo cookie.

Cake pops

Moist chocolate, vanilla, carrot cake or red velvet cake pops dipped in dark or white chocolate. Presented on a colored stick with sprinkles.

Mousse Cups

An assortment of silky smooth mousse in an array of different flavors. Choose from chocolate and raspberry, black and white, espresso and caramel or lemon and raspberry.

Brownies

An assortment of our homemade fudgy ganache brownies and walnut blondies.

Fruit Bars

Our artisan collection that may include fresh raspberry almond bars, Tart lemon squares, sweet cherry date bars and cinnamon apple crunch bars.

Whoopie pies

Multi-flavored homemade chocolate, chocolate peanut butter, red velvet, pumpkin or carrot with sweet marshmallow whoopie filling.



PLATED DESSERTS

Caramel Mousse Trifle

Sweet roasted peaches, smooth caramel mousse, and brandy soaked sponge cake, served in a martini glass with whipped cream and garnish

Passion Fruit Mousse Dome

A thin layer of our favorite vanilla sponge cake, topped with rich chocolate mousse and sweet passion fruit custard. All glazed with smooth chocolate ganache.

Custard Trio

Vanilla bean creme brulee, rich butterscotch, and dark chocolate pudding in individual cups and served with two fresh baked cookies.

Honey Pistachio Cheesecake

Honey Cheesecake with pistachio crust, topped with raspberry coulis, chantilly cream, and raspberries.

TARTS

Fresh Fruit Tart

A flaky pastry crust filled with traditional pastry cream and assorted seasonal fresh fruits

Chocolate Ganache Tart

A flaky pastry crust filled with a rich chocolate ganache, topped with fresh whipped cream and your choice of fresh fruit.

Fresh Lemon Tart

A flaky pastry crust filled with a creamy tart lemon curd. Served with whipped cream.

Peanut Butter Tart

A Flaky pastry crust filled with peanut butter mousse, topped with chocolate ganache and peanuts.

ROULADES

Chocolate

Sponge cake roll filled with chocolate or vanilla mousse

Pumpkin

Sponge cake roll filled with cream cheese and walnuts

Lemon

Sponge cake roll filled with raspberry preserves and lemon mousse

Roulades serve 16-20 \$43

Chocolate Flourless Cake

Thick, dense chocolate topped with fresh whipped cream and raspberry coulis.

Tiramisu Martini

Kahlua soaked vanilla chiffon cake filled with mascarpone mousse and topped with chocolate ganache and dusted cocoa in a stemless martini.

Deconstructed Lemon Meringue Pie

Graham cracker crumble, fresh lemon curd, torched meringue.

Chocolate Lovers Cookie and Chai

Oatmeal cookie, dark chocolate truffles, chocolate macaroon served ontop a glass of chai tea.

CHEESECAKES

New York Style Cheesecake

Traditional creamy cheesecake served with seasonal fruit

Bananas Foster

Banana cheesecake laced with fresh bananas. Topped with foster rum sauce and bruleed bananas.

Citrus Cheesecake

Bright lemon, orange, and lime zest cheesecake, topped with fresh lemon curd

Chocolate Truffle Cheesecake

A rich chocolate cheesecake in a chocolate crust topped with decorative whipped cream and chocolate garnish



EDIBLE FAVORS & BRANDED DESSERTS

Pie Pops

Individual pies served on a stick. Heart or round shape.

Shortbread Cookies

Custom shortbread cookies wrapped with cellophane with a ribbon and tag. Can be designed with event monogram or company logo.

French Macaroons

Assortment of macaroons in a custom box with ribbon and tag.

S'mores

Chocolate, Marshmallows, and graham crackers wrapped with cellophane with a ribbon and custom tag.

Rice Krispy Treats

Rice krispie treats dipped in colored chocolate and served on a stick.

Cake Pops

Cake dipped in white or dark chocolate. Custom designs and shapes. Cost based on design.

Branded Cupcakes

Chocolate, vanilla, red velvet, or carrot cake cupcakes with edible logo or chocolate custom design.



Photo: Deborah Zeo

LATE NIGHT PASSED SWEETS

Donut Holes

Donut holes served in paper cones.

Milk and Cookies

Mini homemade cookies served with a shot size serving of milk or chocolate milk.

Mini Ice Cream Cones

Bite size passed ice cream cones topped with a scoop of your favorite ice cream.

Milkshake Shots

Vanilla, chocolate or strawberry milkshakes passed in shot glasses.

Churros

Churros served in a shot glass with chocolate sauce for dipping.

S'mores

Marshmallow dipped in chocolate and rolled in crumbled graham crackers served on a stick.

Dessert Shots

Dessert-ified cordial drinks served as mini mousse shots in a chocolate cup with a pipette of liqueur



Photo: Deborah Zeo



DESSERT STATIONS

Strawberry Shortcake Bar

Choose from the following

Traditional | Strawberries and cream

Tropical | Strawberries, pineapple and cream

Chocolate Lovers | Strawberries, chocolate chip scone, chocolate drizzle and cream.

Served on a homemade scone with whipped cream

Mini Cupcakes

A fun assortment of mini cupcakes in flavors that include strawberry margarita with a straw and lime wedge, pina colada topped with a colorful umbrella, and mai tai topped with pineapple on a sword.

Cookies and Milk

An assortment of chocolate chip, oatmeal raisin, cranberry white chocolate and double chocolate chunk. Served with ice cold milk.

Seasonal Fruit Crisps

Your choice of cinnamon apple, roasted peach, or mixed berry. Served with fresh whipped cream or a la mode.

Whole Seasonal Fruit Pies

Cinnamon apple, pumpkin, or peach

Cherry, blackberry, strawberry/rhubarb,

pecan or mixed berry. Add fresh whipped cream or ice cream

Apple Gingerbread Trifle

Warm caramelized apples layered with spiced gingerbread, and drizzled with a rich caramel sauce and topped with fresh whipped cream.

Chocolate Fountain

Your choice of white, milk, or dark chocolate over flowing in our chocolate fountain. Served with strawberries, rich pound cake, homemade cookies, fudgy brownies, marshmallows and pretzels.



Photo: Deborah Zeo



cakeART

At Peppers Artful Events



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