



PEPPERS
ARTFUL EVENTS

WEDDING CAKES
& THE BAKERY

Cake Flavors

CHOCOLATE CHAI

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

PINK LEMONADE

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

CHOCOLATE PEANUT BUTTER

A sinfully rich three-layered chocolate cake filled with smooth peanut butter filling.

GREEN TEA

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

CHOCOLATE CANNOLI

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

LEMON-RASPBERRY DELIGHT

Vanilla cake layered alternating silky lemon and raspberry mousse.

PEACH ALMOND DACQUOISE

Roasted peaches with layered almond cake, mascarpone Chantilly cream and a crunchy almond dacquoise.

TRADITIONAL CAKE FLAVORS:

Golden vanilla, vanilla, chocolate, marble, red velvet or carrot cake.

FILLING:

Vanilla, chocolate, mocha, peanut butter, cream cheese or fruit flavored buttercream. White, milk or dark chocolate ganache. Vanilla, dark or white chocolate, mocha, lemon or raspberry mousse.

FINISHES:

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

SALTED CARAMEL

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

CONFETTI CAKE

Buttery vanilla cake filled to the brim with rainbow sprinkles and finished off with sweet vanilla buttercream.

LEMON ICED TEA

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

CHOCOLATE RASPBERRY FUDGE

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

LAVENDER PEAR

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

FRUIT & CREAM

Your choice of cake brushed with syrup and filled with your choice of:

- Roasted apples and cinnamon cream
- Roasted cherries & chocolate rum cream
- Roasted pineapple & coconut cream

Three layers of cake with a basic design. Additional charge for special designs, logos, fondant etc. Wedding cake prices not listed.

\$29....6" Cake (serves 6-10)

\$40....8" Cake (serves 10-14)

\$50....10" Cake (serves 17-25)

\$90....12" Cake (serves 30-56)

\$60....Quarter Sheet double layer (Up to 50)

\$123....Half sheet double layer (51-100)

\$240... Full Sheet double layer (101-200)

GLUTEN FREE & VEGAN CAKES AVAILABLE IN ALL FLAVORS

Cupcakes, Cheesecakes, Roulades and Tarts



CUPCAKES

(2 dozen minimum)

Cupcake in your choice of flavor and frosting, with basic design.

\$3.75 unfilled

Add a variety of fillings \$4.85 filled

Sauced and garnished \$5.75-\$6.95

Cupcake for Two \$6.50

Ask for pricing on additional decorations, logos, etc. Gluten Free available.

CHEESECAKES

10" cheesecake (16-20 servings) \$43.00

Gluten free available

NEW YORK STYLE

Traditional creamy cheesecake. Served with seasonal fresh fruit.

BANANA FOSTER

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

ROULADE

\$43.00 (serves 16-20)

CHOCOLATE sponge roll filled with chocolate or vanilla mousse.

PUMPKIN sponge roll filled with cream cheese and walnuts.

LEMON sponge roll filled with raspberry preserves and lemon mousse.

TARTS

\$43.00 (serves 10-12)

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. With or without whipped cream.

PEANUT BUTTER TART

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

A La Carte Sweets



ASSORTED COOKIES

An assortment of chocolate chip, oatmeal raisin, cranberry white chocolate and double chocolate chunk.

\$2.65 (1 large 3 OZ cookie)

\$1.65 (1 small 1.5 OZ cookie)

JUST BROWNIES

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

\$3.25 4x3 Triangle (1 dozen minimum)

FRUIT BARS

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

\$3.25 4x3 Triangle (1 dozen minimum)

TEA COOKIES

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

\$16.00 per dozen

FRENCH MACARONS

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

French macarons.

\$2.15 (1 dozen minimum)



WHOOPIE PIES

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

\$3.75 (1 large whoopie pie)

\$1.65 (1 mini whoopie pie)



RICE CRISPY LOLLIPOP

Goey marshmallow squares hand dipped in your choice of colored chocolate on a stick.

\$3.25 (1 dozen minimum)

\$4.00 bagged and tied



FAVOR COOKIES

Pastry Chefs favorite rich butter cookie recipe cut 3-4" designs, hand decorated, bagged and tied to suit your event.

Priced by design starting at \$6.35

Sweet Miniatures



CHEESECAKE POPS

In house rich cheesecake on a stick enrobed with white or dark chocolate in tiramisu, key lime, raspberry and Oreo cookie.
\$1.65 each (1 dozen minimum)



CAKE POPS

Moist chocolate, vanilla or red velvet cake pops dipped in dark or white chocolate.
\$1.65 each (1 Dozen minimum)
Special shapes and designs available upon request. Prices Vary.

MINI CANNOLI'S

A golden cannoli shell hand filled with a traditional ricotta filling and dipped in dark chocolate.
\$2.15 each (2 dozen minimum)

MINI ÉCLAIRS

House made traditional pastry shell filled with a creamy pastry cream and dipped in dark chocolate.
\$2.65 each (2 dozen minimum)



MINI MOUSSE CUPS

An assortment of silky smooth mousse in an array of different flavors. Choose from chocolate/raspberry, black/white, espresso/caramel or lemon/raspberry.
\$2.65 each (1 dozen minimum per flavor)

MINI CAKE TRIFLES

Choose from chocolate, vanilla or red velvet cake. Layered with your choice of mousse in a mini glass.
\$2.65 each (1 dozen minimum per flavor)

MINI PIES

Choose from cinnamon apple, peach or pumpkin \$3.75
Choose from strawberry/rhubarb, cherry, blueberry, blackberry, pecan or mixed berry \$4.25



MINI COCKTAIL CUPCAKE COLLECTION

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.
\$72.00 (3 dozen mini cupcakes)
\$174.00 (3 dozen regular cupcakes)

Dessert Buffet

SPRING/SUMMER FAVORITE MINI'S

Pastry Chefs hand selected spring and summer favorites that may include refreshing fruit filled tartlets, silky mousse cups, creamy cheesecakes, moist cake pops and much more.

\$4.00 (2 per guest) \$6.00 (3 per guest)

FALL/WINTER FAVORITE MINI'S

Pastry chef's favorite in house sweets that may include cinnamon apple tartlets, sweet and sticky pecan tartlets, spiced pumpkin cheesecakes, homemade French pastries and much more.

\$4.00 (2 per guest) \$6.00 (3 per guest)

GLUTEN FREE MINI'S

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

\$4.00 (2 per guest) \$6.00 (3 per guest)

ARTISAN COLLECTION DESSERT TABLE

Our artisan collection of homemade sweets. 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 much more.

\$6.00 (3 per guest)

\$8.00 (4 per guest)

\$10.00 (5 per guest)

\$12.00 (6 per guest)

CANDY BUFFET

Your choice from a variety of candies in your own color and theme for your guests to eat or take home with them.

\$12.85-\$16.00 per selection



Formal Plated Desserts



CARAMEL MOUSSE TRIFLE

In house sweet roasted peaches, smooth caramel mousse and brandy soaked sponge cake, served in a martini glass topped with fresh whipped cream.

\$6.40

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 a smooth chocolate ganache.

\$7.20



INDIVIDUAL 3" SEASONAL FRUIT PIES

Apple, peach or pumpkin \$5.80

Strawberry/rhubarb, blueberry, cherry, pecan, blackberry or mixed berry \$6.40

Served with your choice of ice cream or fresh whipped cream

CUSTARD TRIO

Homemade vanilla bean crème brulee, rich butterscotch and dark chocolate pudding in individual cups served with two house made fresh baked cookies.

\$6.00

INDIVIDUAL CHEESECAKES

Individual creamy cheesecakes in your flavor of choice.

Served with fresh fruit and fresh whipped cream.

\$4.50

DOUBLE CHOCOLATE TART

A chocolate cookie crust filled with a smooth rich chocolate ganache, refreshing tart raspberries and fresh whipped cream.

\$6.40

CHOCOLATE FLOURLESS CAKE

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

\$6.95

TIRAMISU

A Kahlua soaked vanilla chiffon cake filled with mascarpone mousse and topped with chocolate ganache and popping cocoa.

\$6.95



Buffet Style Desserts

STRAWBERRY SHORTCAKE

TRADITIONAL: Strawberries and cream.

TROPICAL: Strawberries, pineapple and cream.

CHOCOLATE LOVERS: Strawberries, chocolate chip scone, chocolate drizzle and cream.

All on a homemade scone.

\$5.80 per guest (2 dozen minimum)



BROWNIE SOUFFLÉ

Delicate chocolate brownie with a light fudgy topping.

Served with fresh whipped cream or al la mode.

Half pan serves up to 35

\$43.00 with fresh whipped cream

\$80.00 al la mode

Full pan serves up to 56

\$64.00 with fresh whipped cream

\$124.00 al la mode



SEASONAL FRUIT CRISP

Your choice of cinnamon apple, roasted peach or mixed berry.

Served with fresh whipped cream or al la mode.

Half pan serves up to 35

\$43.00 with fresh whipped cream

\$80.00 al la mode

Full pan serves up to 56

\$64.00 with fresh whipped cream

\$124.00 al la mode



WHOLE SEASONAL FRUIT PIES

(Serves 10-12)

Cinnamon apple, pumpkin or peach \$26.75

Cherry, blackberry, blueberry, strawberry/rhubarb, pecan or mixed berry \$32.00

Add fresh whipped cream or ice cream for an extra charge



APPLE GINGERBREAD TRIFLE

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

\$43.00 (serves 15-20)

Chef Active Station



GRILLED BANANA SPLIT

A grilled banana with a scoop of vanilla bean ice cream, caramel sauce, chocolate sauce, fresh whipped cream, sprinkles and a cherry. Who wouldn't love to have this at their party!
\$5.60



CHOCOLATE FOUNTAIN

Your choice of white, milk or dark chocolate over flowing in our own chocolate fountain. Served with refreshing strawberries, rich pound cake, homemade cookies, fudgy brownies, in house made marshmallows and pretzels. This station is fun for all ages!
\$6.40 per guest
(100 servings minimum)
Fresh fruit only add \$.50 per guest

Ice cream

Ice cream flavors include vanilla, chocolate, strawberry, coffee, black raspberry or peppermint. Additional flavors maybe available upon request.

INDIVIDUAL SCOOP

\$3.20 (30 serving's minimum)

Scoop with raspberry, caramel or chocolate sauce

\$4.20 (30 serving's minimum)

ICE CREAM SUNDAE BAR

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

\$7.40 (30 serving's minimum)

