

## Cakes

Yellow  
 Chocolate  
 Marble  
 Cherry Chip  
 Carrot  
 Banana  
 Almond  
 Lemon  
 Spice Cake  
 Strawberry  
 Red Velvet

## Fillings

Buttercream  
 Pastry Cream  
 Bavarian Cream  
 Cannoli Cream  
 Whip Cream  
 Pie Fillings  
 Fresh Fruit  
 Fruit Mousse  
 Chocolate Mousse  
 White Chocolate  
 Mousse

*\*\*additional fillings available upon request\*\**

## Size

## Servings

4 inch	1-2
6 inch	4-8
8 inch	8-16
10 inch	20-30
12 inch	30-45
14 inch	45-60
1/4 sheet	16-24
1/2 sheet	35-50
Full sheet	60-100

*\*\*up charge applies for more detail\*\**



*Wedding cake prices start at  
 \$3.00 per serving.*

*Please call (313) 647-0298  
 for consultations.*

*A 48-hour advanced order required.*

## Kids Birthdays



## Birthday Cakes



## Wedding Cakes



## Any Occasion



## Cupcake / Cupcake Towers

Chocolate with Chocolate Buttercream  
 Yellow with Classic Buttercream  
 Carrot with Cream Cheese Buttercream  
 Red Velvet with Cream Cheese Buttercream  
 Chubby Elvis  
 (Banana cupcake with Peanut Butter  
 Buttercream, Ganache dipped)  
 Bumpy Cupcake  
 (Chocolate Cupcake with  
 Classic Buttercream dipped in Ganache)  
 German Chocolate  
 (Chocolate Cupcake with Chocolate  
 Buttercream and German filling topping)  
 \* Cake Flavors are also available \*

*Price determined by serving size.*

## Now Serving Ice Cream Cupcakes



*Executive Pastry Chef:  
Jennifer Tilton*



*From a fun and colorful children's birthday cake to a lavish and elegant wedding cake, our skilled decorators can make your dream cake a reality! Keep in mind that wedding cake consultations are by "appointment only" so that we may give you our undivided attention as you sample the different cakes, fillings, and frostings available. Call us at 313-647-0298 to make your appointment today!*



*Executive Chef / General Manager:  
Andre Neimanis*

## Tortes

Chocolate Mousse  
White Chocolate Mousse  
Coconut Mango Mousse  
Bailey's White Chocolate Mousse  
Tiramisu  
Carrot  
Raspberry Chocolate  
Strawberry  
Bumpy

### **Chocolate Mousse Rum Torte**

3 layers of chocolate cake, brushed with dark rum syrup, filled with rich dark chocolate mousse. Covered in chocolate ganache and finished with fresh chocolate whipped cream, mixed fruit and chocolate decorations.

### **White Chocolate Mousse Torte**

3 layers of yellow cake brushed with a vanilla bean syrup, filled with white chocolate mousse. Iced in fresh whipped cream and topped with apricot glazed strawberries and white chocolate decorations.

### **Strawberry Mousse Torte**

3 layers of yellow cake brushed with strawberry syrup, filled with strawberry mousse. Topped with fresh whipped cream and apricot glazed strawberries and white chocolate shavings.

### **Chocolate Raspberry Bavarian Cream Torte**

3 layers of chocolate cake brushed with a raspberry syrup, filled with chocolate raspberry bavarian cream. Topped with fresh whipped cream, raspberries, and dark chocolate shavings.

### **Tiramisu Torte**

3 layers of yellow cake brushed with a kahlua coffee liquor syrup, filled with a mascarpone mousse. Covered in chocolate -dipped ladyfingers, and topped with fresh whipped cream and dusted with cocoa powder.

### **Flourless Chocolate Cake**

Rich dark chocolate fudge-like cake that has been baked without using flour. Covered in chocolate ganache and topped with chocolate whipped cream, fresh fruit, and chocolate decorations.

### **Old Fashioned Carrot Cake**

3 layers of spiced carrot cake with raisins and walnuts, filled with fresh cream cheese icing. Topped with walnuts and carrot marzipan decoration

# Morning Glory Coffee & Pastries

85 Kercheval Avenue

Grosse Pointe Farms, MI 48236

**(313) 647-0298**

[www.MorningGloryGrossePointe.com](http://www.MorningGloryGrossePointe.com)

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## Specialty Cake Menu