

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

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Grosse Pointe Farms, MI 48236

(313) 647-0298

www.MorningGloryGrossePointe.com

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Specialty Cake Menu

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

up charge applies for more detail



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)

Price determined by serving size.



Please call (313) 647-0298 for consultations. A 48-hour advanced order required.