

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

<u>Size</u>	<u>Servings</u>	<u>Starting Price</u>
4 inch	1-2	10.00
6 inch	4-8	20.00
8 inch	8-16	30.00
10 inch	20-30	40.00
12 inch	30-45	55.00
14 inch	45-60	65.00
1/4 sheet	16-24	25.00
1/2 sheet	35-50	45.00
Full sheet	60-100	75.00

up charge applies for more detail



Wedding cake prices start at

\$2.50 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.



Executive Pastry Chef: Sandi Seaman



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

4"	6"	8"	10"	12"
6.00	20.00	28.00	35.00	45.00

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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Specialty Cake Menu