

Wedding Cakes

By Pepper's Fine Catering

FLAVORS

menu

NEW Milk Chocolate Chai

*Layers of Milk Chocolate and Double Vanilla Cake
with Milk Chocolate Ganache and Chai Mousse*

NEW Pink Lemonade

*Layers of Pink Lemonade Cake filled with Lemon Curd
and Light Lemon Mousse*

Red Velvet Swirl

*White & Red Velvet Marble Cake
with Chocolate Cream Cheese filling*

Cranberry Orange

*Tender Orange cake brushed with Grand Marnier and
filled with Cranberry-Orange Compote and Mascarpone*

Green Tea

*Green Tea and White Cake layers filled with
Milk Chocolate and Toffee Buttercream*

Cinnamon Apple

*Vietnamese Cinnamon-flavored Cake layers with
roasted Apple Cinnamon Cream*

Chocolate Cannoli

*Devil's Food Cake with traditional Ricotta Chip filling
with Cannoli Pieces*

Wild Mango

*White Cake layers filled with White Chocolate Mousse
and Mango Preserves*

NEW Spumoni

*Layers of Cherry, Pistachio and Chocolate Cake with
Ganache and Cherry Buttercream fillings*

NEW Salted Caramel Devil's Food Cake

*Dense Devil's Food layers filled
with Salted Caramel*

Pistachio Cake

*Pistachio-flavored Cake with Bittersweet
Ganache & White Chocolate Rum Mousse*

Mocha Fleck

*Mocha and Chocolate Fleck Cake filled
with Mocha Chocolate Buttercream*

Chocolate Raspberry Fudge

*Devil's Food Cake layered with tart
fresh Raspberries & Vanilla Buttercream*

Lemon-Raspberry Delight

*White Cake layered with alternating
Lemon and Raspberry Mousse*

Fruit & Cream

*Cake layers brushed with Syrup and filled
with your choice of:*

~Roasted Apples & Cinnamon Cream

~Roasted Peaches with Caramel & Mascarpone Cream

~ Roasted Cherries & Chocolate Rum Pastry Cream

~ Roasted Pineapple & Coconut Pastry Cream

Traditional Cake Flavors

Golden Vanilla, Carrot, Sponge, Chocolate, Marble, Devil's Food, White, Mocha, Spice or Lemon Poppy

Dacquoise

Assorted Nut and flavored Meringue layers

Fillings

Vanilla, Chocolate, Mocha, Cream Cheese or Fruit-flavored Buttercreams

Bittersweet, Milk or Chocolate Ganache ~ Peanut or Hazelnut Whips

Vanilla, Dark or White Chocolate, Mocha, Lemon or Raspberry Mousse

Finishes

Swiss Meringue Buttercream, White Chocolate Ganache, Bittersweet Ganache, Vanilla,
White or Dark Chocolate Fondant, Chocolate Glaze

You may also add Fresh Berries, Fruit Coulis or Sauces to your plate