



Black Forest Pastry Shop

CAKE LIST & PRICING

CAKE TYPES

Vanilla Sponge Cake
 Chocolate Sponge Cake
 Devil's Food Chocolate Cake
 Carrot Cake w/ Cream Cheese Filling
 Red Velvet Cake
 Confetti Cake

ICINGS

Vanilla Buttercream
 Chocolate Buttercream
 Fresh Whipped Cream
 Chocolate Ganache
 Sugar Cream
 Cream Cheese
 Rolled Fondant

10% OFF ALL CASH PURCHASES

FILLINGS

Vanilla Buttercream	Orange Mousse
Chocolate Buttercream	Strawberry Mousse
Mocha Buttercream	Cappuccino Mousse
Hazelnut Buttercream	Our Homemade Raspberry Jam
Vanilla Custard	Fresh Fruit (in season)
Chocolate Custard	Fresh Strawberry
Bavarian Cream	Lemon
German Chocolate	Cherry
Chocolate Truffle	Cookies & Cream
Chocolate Mousse	Dulce de Leche
Raspberry Mousse	

CAKE SIZES

Size	Servings	Base Price Range
6" round	6-7	\$29.95-\$34.95
8" round	10-12	\$44-\$53
10" round	16-20	\$64-\$78
12" round	30	\$100-\$135
1/4 sheet	20-25	\$70-\$95
12x12 square	30-35	\$95-\$130
1/2 sheet	40-50	\$125-\$170
3/4 sheet	65-70	\$175-\$245
full sheet	80-100	\$234-\$320

SIGNATURE CAKES

Black Forest Cake - Our Namesake! Traditional German specialty with Black Cherry and Rich Chocolate Mousse Fillings - Chocolate Cake spritzed with Kirschwasser Schnapps and Fresh Whipped Cream finish this exquisite treat!

Shadow Cake - The scrumptious alternating chocolate & vanilla cake layers are the perfect compliment to our creamy chocolate butter cream filling - Delicately drizzled with chocolate ganache for a rich, smooth finish.

Strawberry Shortcake - A year round Favorite! Layers of light vanilla cake sandwiched with fresh cut strawberry filling and enveloped in freshly whipped cream is garnished with the seasons' best strawberries.

Chocolate Mousse Bombe - The Signature Dessert at the Black Forest Pastry Shop! Layers of chocolate cake with dreamy chocolate mousse filling & rich, dark chocolate ganache icing is our Piece de Resistance.

Strawberry/Bavarian Cream Cake - A short step away from the Strawberry Shortcake lies this wonder! Three vanilla cake layers filled with authentic Bavarian cream and 'just the right amount' of fresh strawberry filling coated with fanciful vanilla Buttercream