



The following is a list of fillings our in-house bakery has to offer:

#### **TUXEDO**

Light & airy vanilla cake ~ or ~ decadent chocolate cake ~ filled with layers of white & rich dark chocolate mousse

# **CANNOLI**

Light & airy vanilla cake ~ or ~ decadent chocolate cake ~ filled with whipped ricotta & cream; loaded with chocolate chips. Choose your extras: add in dried fruit ~ cherries, oranges & lemon

### **CASSATA**

Layers of light & airy vanilla sponge cake soaked in rum liquor, filled with whipped ricotta & cream; loaded with chocolate chips. Choose your extras: add in dried fruit ~ cherries, oranges & lemon

# **VANILLA CUSTARD CREAM CAKE**

Light & airy vanilla cake ~ or ~ decadent chocolate cake ~ filled with layers of vanilla custard & Chantilly cream.

Choose your extras -fresh seasonal berries

# **RUM BABA**

Layers of light & airy vanilla cake immersed in amber rum, filled with layers of Bavarian cream

# **NAPOLEON**

Delicate buttery puff pastry, layered with Bavarian cream & vanilla custard. Choose your extras: fresh seasonal berries

# **NUTELLA MOUSSE CAKE (contains nuts)**

Decadent Valrhona chocolate cake filled with hazelnut praline mousse; glazed in rich chocolate ganache

# STRAWBERRY SHORT CAKE

Layers of light & airy vanilla cake filled with Chantilly cream & loaded with fresh strawberries

### **TIRAMISU**

Light & airy sponge cake soaked in espresso & Tia Maria; layered with whipped mascarpone cream & dusted with cocoa

# **RED VELVET**

Decadent Valrhona chocolate cake, filled with layers of whipped sweet cream cheese frosting