



All cakes, no matter the size, feature 4 layers of cake, 3 layers of filling, and are classic layer cakes!

Serves	Size Round Shape	Classic Cake	Gourmet Cake Filling OR Cake Flavor	Both Gourmet Cake AND Gourmet Filling
6-8	6"	\$32	\$37	\$42
10-14	7"	\$36	\$39	\$43
16-18	8"	\$43	\$48	\$54
19-22	9"	\$56	\$65	\$66
24-27	10"	\$69	\$79	\$78
35-38	11"	\$79	\$85	\$94
47-55	12"	\$92	\$99	\$100
65	13"	\$105	\$111	\$118
70-75	14"	\$119	\$125	\$131
85-95	16"	\$189	\$199	\$200
32-36	9"x13"	\$79	\$85	\$94

Start Designing Your Cake Here:

Choose (1) One: Classic Cake

Flavors: Ultimate Vanilla

Devilish Chocolate

Southern-Style Red Velvet,

Alternating Layer of Chocolate & Vanilla *(see page 2 for example)*

Choose (1) One: Classic Frosting:

Vanilla Buttercream, Chocolate Ganache Buttercream

Choose (1) One: Classic Filling:

Vanilla Buttercream, Chocolate Ganache Buttercream

OR choose a gourmet filling or cake flavor...

Gourmet Cake Filling Choices	
A filling is the frosting/flower in between the layers of cake & hold the inner cake layers together. You won't see the filling on the exterior of the cake!	
Coconut Mounds	Just like the center of a mounds candy bar!
<i>Cream Cheese Buttercream</i>	Classic cream cheese filling with a touch of vanilla bean
Marshmallow Buttercream	Melted Marshmallow and Sea Salt Folded into Our Vanilla Buttercream!
<i>Raspberry Preserves</i>	A 70% fruit preserve, classic & not too sweet
Lemon Curd	Sweet, yet tart smooth lemon filling
<i>Strawberry Preserves</i>	A 70% fruit preserve, & not too sweet
Hazelnut Nutella Filling	Hazelnut praline paste whipped into a buttercream with a hint of cocoa
<i>Strawberry Buttercream</i>	Smooth, light and mousse-like
Raspberry Buttercream	Smooth, light and mousse-like
<i>Birthday Cake</i>	Birthday cake batter flavored buttercream with sprinkles!
Caramel Dulce de Leche	Classic smooth and creamy caramel buttercream with a hint of sea salt
<i>Almond Crunch</i>	Toasted sliced almonds folded into an almond buttercream
Oreos and Cream	Crushed Oreos folded into Vanilla Buttercream
<i>Peanut Butter Buttercream</i>	A cross between the center of a Reese's Cup and PB fudge!
Irish Cream	In the style of Bailey's- smooth buttercream with Irish Cream whipped in!
<i>COFFEE milk Buttercream</i>	A South Coast Favorite Gone Buttercream
Fresh Berries	Fresh Raspberries or Sliced Fresh Strawberries, seasonally priced, add'l charges apply.

Any Signature Design is included in this pricing.
 You can photo galleries [HERE:](http://artisanbakeshop.com/cakes_signature.htm)
http://artisanbakeshop.com/cakes_signature.htm
 Add a Decadent Chocolate Ganache Glaze to Any Cake For \$7.00 (6-9"), \$11.00 (10-12"), \$15.00 (13"+)
Custom Cake Designs: Have an idea or a photo or a theme, contact us at least 14-35 days in advance for pricing and details!

Gourmet Cake Flavors
Lemon Cake light with refreshing with lemon zest
Citrus Poppy chef's favorite: orange zest with poppy seeds
Almond almond praline vein that runs through this lovely cake
Chocolate Stout a dark chocolate cake with Guinness
Coconut a little tropical take on our classic vanilla cake
Carrot Cake spice cake, carrots, pineapple coconut
Spice cinnamon, ginger, clove and mace
Banana beautifully fragrant with banana puree
Champagne light and airy, a little fruity
Pumpkin Cake (seasonal Sept-March) our claim to fame: lots of pumpkin and a little spice



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Please View the Interior of Our Cakes and a Slice:

This is how each tier is composed. So if you choose a single tiered (ie: one round cake, this is how the interior will be composed), if you choose a tiered cake (ie: one smaller cake stacked atop a larger cake) then each tier will be composed as you see at the right.



All cakes are a European Torte Style: This is the interior composition of our cakes shown at the right. All cakes feature: (4) four layers of cake and (3) three layers of filling, and measure 5 1/4"-5 3/4" in height.

Please be aware that the cake in the photo was covered in rainbow sprinkles, this was a signature cake design that we served at a staff birthday party!

How Many Cake Flavors and Filling Can I Choose Per Tier?
-you may choose one (1) cake flavor + one (1) filling + one (1) frosting per tier

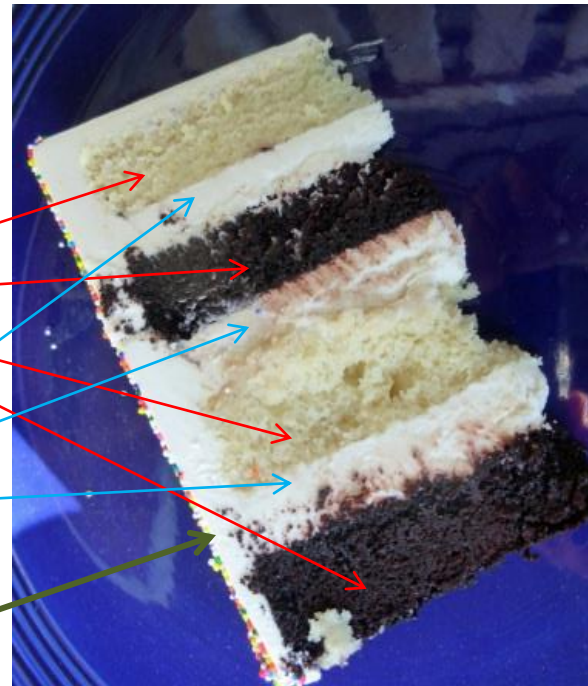
What Flavor Combinations Do you Recommend?
-please continue reading for our suggestions

The Anatomy of Our Cakes:

This is the Cake Portion:
*Flavor Shown: classic cake flavor
(alternating layers of chocolate and vanilla cake)*
The cake is the baked portion of the interior composition

This is the Filling Portion
*Flavor Shown: classic filling flavor
(vanilla buttercream)*

The filling holds the cake layers together on the inside, it actually "fills" in between the cake layers (and doesn't show on the outside of the cake)



This is the Frosting Portion
Is the outside presentation Flavor Shown: classic frosting (vanilla buttercream)

The frosting covers the outside of the cake, most times is vanilla buttercream (Chocolate Ganache Buttercream would make the outside of the cake brown)



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Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations		
Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))	Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))
Chocolate Cake	Coconut Mounds	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Chocolate Cake	Strawberry Preserves	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alternating Layers of Chocolate & Vanilla Cake			Alternating Layers of Chocolate & Vanilla Cake		
Red Velvet Cake OR Seasonally: Pumpkin			Red Velvet Cake OR Seasonally: Pumpkin		
Carrot Cake	Cream Cheese Buttercream	Vanilla Buttercream (white in color)	Vanilla Cake	Hazelnut Nutella Filling	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Red Velvet Cake			Chocolate Cake		
Carrot Cake			Alternating Layers of Chocolate and Vanilla Cake		
Citrus Poppy Cake					
Spice Cake					
Chocolate Cake	Chocolate Crisp Pearls	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Lemon Cake	Strawberry Buttercream	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alt. Layers of Chocolate & Vanilla Cake			Citrus Poppy Cake		
Chocolate Guinness Stout Cake			Almond		
Chocolate Cake			Champagne Cake		
			Banana Cake		
Vanilla Cake	Raspberry Preserves	Vanilla Buttercream (white in color)	Lemon Cake	Raspberry Buttercream	Vanilla Buttercream (white in color)
Champagne Cake			Vanilla Cake		
Chocolate Cake			Citrus Poppy Cake		
Alternating Layers of Chocolate and Vanilla Cake			Champagne Cake		
Coconut Cake			Coconut Cake		
Lemon Cake					
Lemon Cake	Lemon Curd	Vanilla Buttercream (white in color)	Chocolate Cake	Birthday Cake	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Citrus Poppy Cake			Alternating Layers of Chocolate and Vanilla Cake		
Coconut Cake			Red Velvet Cake		
Chocolate Cake	Caramel Dulce de Leche Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Vanilla Cake	Almond Crunch Buttercream	Vanilla Buttercream (white in color)
Alt. Layers Chocolate and Vanilla Cake			Red Velvet		
Carrot Cake			Spice Cake or Carrot		
Red Velvet Cake			Alt. Layers of Chocolate and Vanilla		
Vanilla Cake			Chocolate Cake		



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Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))	Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))
Chocolate Cake	Oreos and Cream	Vanilla Buttercream (white in color)	Chocolate Cake	Peanut Butter Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Alt. Layers Chocolate and Vanilla Cake			Alt. Layers Chocolate and Vanilla Cake		
Vanilla Cake			Vanilla Cake		
Almond Cake	Irish Cream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Chocolate Cake	Espresso Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Chocolate Cake			Alt. Layers Chocolate and Vanilla Cake		
Alt. Layers Chocolate and Vanilla Cake			Vanilla Cake	Vanilla Cake Champagne Cake Citrus Poppy Cake Lemon Cake Almond Cake	Fresh Sliced Strawberries
Vanilla Cake	Vanilla Cake				
Guinness Chocolate Stout Cake	Champagne Cake				
Almond Cake	Citrus Poppy Cake				
Staff Picks!			Staff Picks!		
Vanilla Cake	Fresh Raspberries	Vanilla Buttercream (white in color)	Vanilla Cake	Lemon Curd with Fresh Blueberries	Vanilla Buttercream (white in color)
Champagne Cake			Champagne Cake		
Chocolate Cake			Lemon Cake		
Almond Cake			Citrus Poppy Cake		
Coconut Cake			Banana Cake		
Citrus Poppy Cake			Vanilla Cake	2 hazelnut buttercream 1 layer of chocolate buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Alternating Chocolate and Vanilla Cake	Chocolate Cake				
Lemon Cake	2 layers of raspberry preserves, 1 layer of lemon curd	Vanilla Buttercream (white in color)	Vanilla Cake	2 raspberry preserve layers, 1 cream cheese	
Vanilla Cake			Chocolate Cake		
Citrus Poppy			Coconut Cake		
Vanilla Cake	2 Oreo Layers, 1 Chocolate Buttercream	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Vanilla Cake	2 caramel buttercream, 1 crisp pearls	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
Chocolate Cake			Chocolate Cake		
Alt. Choc and Vanilla Cake			Alternating Chocolate and Vanilla Cake		
Vanilla Cake	2 layers of almond crunch 1 layer of raspberry preserve	Vanilla Buttercream (white in color)	Vanilla Cake	2 hazelnut buttercream 1 layer of chocolate buttercream	Vanilla Buttercream (white in color)
Chocolate Cake			Chocolate Cake		
Alt Choc and Van Cake			Alternating Chocolate and Vanilla Cake		
Pumpkin Cake	Coconut Mounds	Vanilla Buttercream (white in color)	Alternating Chocolate and Vanilla Cake	2 Peanut Butter, 1 Caramel Buttercream	Vanilla Buttercream (white in color)