

Classic Layer Cakes

Our handcrafted homemade cakes are three layers of round cake made with our signature fluffy American buttercream and approximately 6 inches tall.

6in/\$35/serves 8-12 8in/\$48/serves 15-24

10in/\$60/serves 28-38 Quarter sheet/\$45.99/serves 20-24

Half sheet \$60 serves 50-55

{PETITE CAKES-Traditional 6 in cake-\$32.00/2 Layer 8 in \$39.99/10in cake 49.99
traditonal cakes are industry standard sizes and approximately 3- 4 inches tall}

Vanilla Sex

French vanilla cake layered with pure vanilla buttercream and sparkling sprinkles

Wedding White

New Orleans traditional almond cake with almond buttercream

Birthday Suit

Sweet vanilla layer cake with confetti sprinkles and vanilla creme buttercream

Pucker Up

Meyer Lemon chiffon cake with citrus lemon buttercream adorned with lemons

Old School Birthday

Traditional golden butter cake layered with chocolate fudge frosting and confetti sprinkles

Coconut Craver

Classic southern coconut cream layer cake with creamy coconut buttercream

Jungle Fever

Moist milk chocolate layer cake with sweet vanilla buttercream

50 Shades of Chocolate

Milk chocolate cake w/chocolate fudge buttercream

Premium Layer Cakes

These showpieces are what we are known for! Three layers of round cake made with our signature fluffy American buttercream, and our sweet extras, approximately 6 inches tall.

6in/\$43/serves 8-12 8in/\$53/serves 15-24

10in/\$65/serves 28-35 Quarter sheet/\$50.00/serves 45-55

Half sheet \$65 serves 50-55

{PETITE CAKES- Traditional 6 in cake-\$39.00/ 8 in \$45.99/10in cake 52.99
traditonal cakes are industry standard sizes and approximately 3-4 inches tall}

Red Light Special Layer Cake

Southern red velvet cake layered in our fresh cream cheese, topped with roasted pecans

Southern Belle Layer Cake

Butter cake with butter pecan buttercream, chopped pecans, and caramel drizzle

Oreogasm Layer Cake

French vanilla cake with chopped Oreo cookies with Oreo buttercream and ganache

Guilty Pleasure Layer Cake

Moist chocolate cake layered with caramel filling, chocolate buttercream, and caramel drizzle

White Chocolate Fantasy Layer Cake

White chocolate chiffon cake layered with your choice of fruit filling, topped with white chocolate buttercream

Southern Key Lime Lovers Layer Cake

Citrus lime cake layers layered with fresh cream cheese buttercream and fresh limes

Strawberry Bliss Layer Cake

Moist strawberry cake with layers of fresh strawberry buttercream with preserved strawberry pieces

Cherry Kisses Layer Cake

Moist chocolate cake with a cherry buttercream garnished with ganache and maraschino cherries

King Cake

Velvety cinnamon swirled cake with a cream cheese buttercream

Passion Layer Cake

Dark chocolate cake filled with raspberry filling and garnished with chocolate buttercream

Chocolate Covered Berry Delight

Strawberry layer cake covered with chocolate buttercream and topped with chocolate ganache

Danger Layer Cake

Moist red velvet cake with chocolate buttercream, drizzled with caramel and peanuts. A snickers twist!

Suit and Tie Layer Cake

Chocolate cake with white chocolate buttercream

Cafe Au Lait

Coffee espresso cake layers with a milky coffee buttercream

Almond Joy Layer Cake

Coconut cream layers of cake with chocolate buttercream and diced almonds

Mocha Espresso

Moist chocolate cake infused with coffee layered in a milky espresso buttercream

Strawberry Cream Cheese Lovers

Silky strawberry cake, filled with cream cheese buttercream and garnished with fresh berries

Samoa Lovin Layer Cake

Chocolate cake with coconut buttercream, caramel drizzle ganache, and Samoa girl scout cookies

Karmel Sutra Layer Cake

Caramel cake with caramel buttercream and caramel drizzle

Extra Additions

Whether you would like to create a trending drip cake or an edible floral masterpiece we can dress your cakes up with lots of variety to wow your guests.

Ghiradelli Chocolate \$5.00

The starting point of every drip cake includes your choice of colored white or milk chocolate

Premium Floral Arrangement \$15.00

An array of Rainforest Alliance approved flowers such as roses, peonies or chef's choice based on design

Basic Floral Arrangement \$8.00

Simple carnations to silk flowers or artificial

French Macaroons 6ct \$15.00

Assorted macaroons to match your cake's design

Candy, bark, or chocolate art \$10.00

A mixture of gourmet candies or custom chocolate art

Fruit filling/Nuts \$5.00

Raspberry, pineapple, blueberry, strawberry, apple or lemon

Cake Topper(standard) \$7.00 custom are additonal priced

Toppers are perfect for making your cake pop

Fresh Fruit or edible gold \$8.00 per tier

Themed Kit or Edible Image \$12.00

Gold Painting \$15.00

Cocktail Cakes

Our popular cupcakes made into your favorite layer cakes are perfect for entertaining! Layers of cake with infused alcoholic buttercream

3 Layer Cakes 6 in \$55.00, 8 in \$65.00, 10 in \$75.00

Boozy Bundts-10 in round cakes in below flavors with alcoholic glaze/topping
\$45.00

Margarita Madness- Lime margarita Infused cake with tequila buttercream and a fresh lime wedge

Boozy Bride- A twist on New Orleans wedding cake, an almond cake with a Disaronno buttercream

Gentleman Jack-Chocolate whiskey cake with chocolate whiskey buttercream using Jack Daniels

Mint To Be- Mint and lime flavor cake with a rum buttercream and lime garnish, the perfect mojito

Citrus Mistress- Lemon cake with Absolut Vodka and a lemon vodka buttercream (CHEF'S FAVORITE)

Climax-Butter cake with a vanilla cognac buttercream and a caramel drizzle

Cute and Cordial- Moist chocolate cake infused with Makers Mark Bourbon topped with an infused cherry buttercream

Party Girl- Moist funfetti cake infused with Absolut Vodka and vanilla buttercream with sprinkles

Southern Nut- A southern coconut cake with a coconut rum buttercream using Captain Morgan's Rum

French Kiss- Chocolate cake with raspberry Effen Vodka, with raspberry buttercream

Bourbon St. Boy- A chocolate bourbon cake infused with Makers Mark bourbon and a chocolate fudge buttercream with ganache

Champagne Problems- A moist sweet strawberry cake with strawberry filling and a champagne buttercream

Cafe Au Lait Lovers- Bursting with coffee flavor, this New Orleans inspired cupcake is infused with Kahlua rum

