



Signature Cakes

Created by our Pastry Chefs, each of our Signature Cakes is beautifully decorated with its own special flair. They taste as divine as they look!



Berries 'N Cream

Delightful anytime of year, we layer white cake with sweet pastry cream and fresh berries. It's iced with whipped cream and garnished with fresh berries and flowers.



German Chocolate

This classic dark chocolate cake is layered and frosted with a caramel, coconut and pecan filling. It is iced with chocolate buttercream and decorated with chocolate icing.



Salted Caramel Cannoli

Marble cake soaked in Disaronno liqueur is layered with cannoli cream, then topped with homemade caramel and a sprinkle of sea salt. Iced in whipped cream and garnished with chocolate and crushed pistachios.



Boston Cream

This cake version of the famous pie is equally indulgent. We fill white cake with made-from-scratch vanilla pastry cream and smother it with rich chocolate ganache.



Mango Raspberry Mousse

Mango and raspberry mousse fill this white cake, which is elegantly decorated with whipped cream icing and adorned with a fresh mango fan, raspberries and chocolate pirouettes.



Salted Caramel Pecan Praline

Inspired by the Southern treat, white cake is layered with salted caramel mousse and praline pecans. Whipped cream icing is garnished with pecans and caramel shavings.



Carrot Cake

This classic is made-from-scratch, frosted with homemade cream cheese icing and then whimsically decorated with colorful carrots.



Peaches 'N Cream

Enjoy the flavors of summer for any occasion. White cake is layered with peach mousse and then finished with whipped cream and peach slices.



Strawberry Mousse

Simply elegant, this cake is comprised of layers of white cake and strawberry mousse. Frosted with whipped cream, and adorned with fresh strawberry fans and chocolate accents.



Chocolate Fudge

Decadent rich dark chocolate cake is filled with chocolate fudge, then covered with chocolate buttercream icing and thick curls of shaved chocolate.



Pistachio Mousse

Very classy, white chocolate buttercream smoothly covers layers of white cake and pistachio mousse. It's complemented with crushed pistachios and cherries dipped in white chocolate and pistachios.



Tiramisu

This amazingly light Italian classic known for its main ingredients of ladyfingers and Disaronno liqueur also contains espresso, white chocolate and mascarpone cheese.

A custom order cake, please reserve 48 hours prior to your event. Only available as 8 inch round "double" layer.



Chocolate Mousse

Rich dark chocolate cake and dark chocolate mousse are covered with chocolate buttercream icing and a chocolate ganache. Pirouettes and fresh berries add colorful decoration.



Red Chocolate Surprise

AJ's version of Red Velvet, is a layer each of chocolate and red velvet filled and frosted with cream cheese icing. Drizzled with chocolate and garnished with delicate chocolate fans.



White Chocolate Marble Rum

We soak marble cake with rum simple syrup then layer it with white chocolate mousse. Iced with whipped cream and chocolate ganache it is then artfully decorated with a white rose, chocolate triangles and pirouettes.



Chocolate Raspberry Mousse

Dark chocolate cake is layered with raspberry mousse, and then iced with chocolate buttercream. It is beautifully adorned with swirls of fudge icing and fresh raspberries.



Sacher Torte

Dark chocolate cake is complemented with apricot filling then covered with chocolate buttercream icing and chocolate ganache.

Not available as a double layer cake.

We can create a custom cake

with your choice of cake, fillings, and icings and personalize it for your celebration. Additional fees may apply. Please contact the Boulangerie for details, deposit information and refund policy.



WEDDING CAKES

Contact our Boulangerie specialist to schedule a tasting and or consultation to customize for your special event. Prices will vary according to specific decoration and servings.

8-inch single layer

\$15 serves 8 to 12

8-inch double layer

\$25 serves 12 to 16

1/4 sheet

\$35 serves 20 to 24

1/2 sheet

\$55 serves 40 to 48

A minimum of 48-hours notice is required for sheet cakes and custom orders. Ask us about wedding/custom cake deposit and refund policy.

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