

AJ's signature cakes

Our Boulangerie cake artists hand-assemble and artfully decorate these luscious creations. Take one to your next gathering and you will be the guest of honor.



Almond Amaretto

The smooth and sweet taste of amaretto and almonds will melt in your mouth. Almond mousse fills this cake infused with Amaretto simple syrup, and then iced with rich buttercream.



Berries 'N Cream

Delightful any time of year, we fill this cake with sweet pastry cream and fresh berries, and finish it with whipped cream icing and more berries.



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.



Cannoli

The classic flavors of this New York dessert favorite are transformed into a cake that everyone will crave. Whipped cream and chocolate ganache cover layers of marble cake and cannoli cream.



Classic Carrot

Perfect for any season and celebration, this cake is made from-scratch, frosted with homemade cream cheese icing and decorated with carrots.



Chocolate Fudge

This one is for the serious chocolate lover! Decadent dark chocolate cake is layered with fudge, then frosted in chocolate buttercream and garnished with chocolate curls.



Chocolate Mousse

An elegant creation with layers of rich dark chocolate cake and heavenly dark chocolate mousse. It is iced with both chocolate buttercream and chocolate ganache, then topped with fresh berries.



Chocolate Raspberry Mousse

Raspberry mousse complements dark chocolate cake creating a delightful dessert for any occasion. It is frosted with chocolate buttercream accented with fudge icing and fresh raspberries.



German Chocolate

Traditionally this dark chocolate cake is layered and frosted with a caramel, coconut and pecan filling. AJ's pastry chefs take it up a notch and cover it in chocolate buttercream decorated with chocolate icing.



Happy Birthday

Everyone's favorite birthday cake! Both the white cake and frosting are filled with confetti. Perfect for kids of all ages, they'll enjoy the edible chocolate **Happy Birthday** plaque.



Lemon Curd

White cake, whipped cream and lemon curd combine to create this lemon lover's dream cake. A perfect addition to the buffet for a baby or bridal shower.



Mango Raspberry Mousse

The layers of this cake reveal the fresh combination of both Mango and Raspberry mousses hidden under the whipped cream icing.



Piña Colada

The one you've been looking for. Escape to paradise with the tropical flavors of pineapple and coconut infused into layers of mousse and white cake.



Red Chocolate Surprise

AJ's version of Red Velvet contains a surprise layer of chocolate cake in addition to the classic red velvet. True to tradition it is filled and frosted with cream cheese frosting.



Salted Caramel Pecan Praline

Inspired by the Southern treat, salted caramel mousse and praline pecans fill layers of white cake, which is frosted with whipped cream icing.



Strawberry Mousse

Simply elegant, this cake is comprised of layers of white cake and strawberry mousse covered with whipped cream frosting and adorned with fresh strawberries.



Tiramisu

This amazingly light Italian classic is known for its delightful combination of ladyfingers, Disaronno liqueur, espresso, white chocolate and mascarpone cheese.

A custom order cake, please reserve 48 hours prior to your event. Available only in 8 inch round "double" layer.



White Chocolate Marble Rum

Perfect for the Holidays and every celebration in between - enjoy this heavenly creation of marble rum cake and white chocolate mousse covered in whipped cream and chocolate ganache.

8-inch single layer

\$20 serves 8 to 12

8-inch multi layer

\$30 serves 12 to 16

1/4 sheet

\$45 serves 20 to 24

1/2 sheet

\$65 serves 40 to 48

Please order 48 hours in advance. We can create a custom order with your choice of cake, filling, icing and personalize it for your special celebration.

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