



DESSERTS & WEDDING CAKES

We make all our own wedding cakes and desserts from scratch using the highest quality ingredients. Please contact us to discuss dessert options.

WEDDING CAKES

Our most popular cake is a chocolate cake with a raspberry puree and a mocha filling with a white chocolate frosting.

SOME OTHER CREATIONS

Aromatic pound cake made with pulverized vanilla beans, a tart lemon curd filling, a white butter cream. We serve it in season with either a rhubarb raspberry sauce, fresh strawberries or a native wild Maine blueberry sauce.

Orange cake with a ricotta cassata filling and a Grand Marnier Chocolate frosting.

A tiramisu wedding cake with a yellow cake soaked with a coffee-marsala syrup and a marscapone filling and a dark chocolate frosting.

Carrot cake with a cream cheese filling and a butter cream frosting

Or just a wonderful chocolate cake with a white filling and a chocolate truffle frosting.

And for those couples that don't want the traditional tiered cake:

We have filled requests for wedding cake cheesecakes; hot fudge sundae bars; bake sale style assorted homemade pies - basically any dessert to reflect their preferences.



DESSERTS FOR OTHER OCCASSIONS

Individual steamed chocolate pudding cakes with grappa sabayon and roasted plums

Tarts with quince paste, Devonshire cream and caramelized pears

Grilled peach shortcakes with whip cream

White chocolate mousse cake with a raspberry drizzle

Plus we have a delicious selections of cookies and bars

