



TWELVE BASKETS

— BAKERY —

Custom Cakes

Our in house pastry chef Hannah Myers can create a beautiful custom cake for your special day. Below are some guidelines to assist you in your ordering and planning process. For more detailed information and custom pricing, please contact our in-house sales representatives and event coordinators. Additional charges may occur based on the decorating and design elements. Descriptions of our flavors, fillings and frostings are on page 2 of this menu.

Flavors	Fillings	Frostings
Vanilla Chiffon	Fruit Mousses	Swiss Buttercream
Chocolate Decadence (Vegan-friendly)	(Raspberry, Strawberry, Lemon)	Buttercream
Red Velvet	Assorted Jams	Cream Cheese Frosting*
Lemon Chiffon	(Raspberry, Strawberry – Vegan friendly)	Chocolate Buttercream
Carrot *	Fresh Lemon Curd	Chantilly Cream
Pumpkin Spice	Bavarian Cream	Whipped Chocolate Ganache
Cocoa Almond Sponge	Cream Cheese *	Rolled Fondant**
Mocha (Vegan-friendly)	White Chocolate Mousse	Marzipan **
	Chocolate Mousse	Poured Ganache * (Vegan-friendly)
	Whipped Chocolate Ganache Ganache *	

Tiers	Sizes (round or square)	Approx. Servings
1	6" Ceremonial Cutting Cake	6-8
2	6" & 10"	50-68
2	8" & 12"	80-104
3	6" & 8" & 12"	92-122
3	6" & 10" & 14"	128-166
3	8" & 12" & 14"	158-202
4	6" & 8" & 10" & 14"	152-198
4	8" & 10" & 12" & 16"	218-282
5	6" & 8" & 10" & 12" & 16"	230-300
5	6" & 8" & 10" & 14" & 16"	252-326
6	6" & 8" & 10" & 12" & 14" & 18"	330-432

Starting at \$2.75 per slice - price ranges depending on custom creation

(* notes \$.50 extra per serving / ** notes \$1.00 extra per serving)

A la carte Embellishments: toasted nuts, personal message, chocolate shavings, frosting flowers (roses & sweet peas), toasted coconut, personalized edible image (prices to vary based on custom requests)

We will strive to match requested colors as closely as possible. We request a color swatch for reference or offer in-house color selections to assist in planning. The appearance of color can be affected by the surrounding environment &/or lighting.



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Twelve Baskets Bakery Cake Descriptions

(Please contact our sales representatives for recommended sizes, prices and servings)

** notes \$.50 extra per serving*

*** notes \$1.00 extra per serving*

Flavors:

- Vanilla Chiffon:** our signature light & airy sponge cake with a delicate vanilla bean accent
Chocolate Decadence: moist chocolate cake, with our double chocolate cocoa powder (Vegan-friendly)
Red Velvet: traditional buttermilk red velvet cake
Lemon Chiffon: our vanilla sponge cake, flaked with fresh lemon juice & zest
Carrot*: moist carrot-infused cinnamon sponge cake
Pumpkin Spice: moist cinnamon & nutmeg spiced cake with our pumpkin puree (Nuts)
Cocoa Almond: light almond sponge cake, with a cocoa powder accent (Nuts)
Mocha: our chocolate decadence cake infused with fresh espresso (Vegan-Friendly)

Fillings:

- Fruit Mousses:** our signature whipped cream infused with your choice of fresh fruit puree (featuring: raspberry, strawberry and lemon)
Jams: selections of strawberry and raspberry jams (more available upon request) - (Vegan-Friendly)
Fresh Lemon Curd: thick and creamy lemon custard
Bavarian Cream: our signature vanilla bean pastry cream lightened with fresh whipping cream
Cream Cheese: a light and sweet vanilla infusion
White Chocolate Mousse: our signature whipped cream finished with melted white chocolate
Chocolate Mousse: our signature whipped cream finished with melted semi-sweet Callebaut chocolate
Whipped Chocolate Ganache: light and airy, featuring our signature whipped cream finished with a decadent chocolate ganache infusion
Ganache: a rich semi-sweet chocolate fudge filling
(White chocolate available upon request)

Icings:

- Swiss Buttercream:** light and smooth, meringue-based
Buttercream: smooth and creamy traditional, American-style buttercream
(Ivory in color)
Cream Cheese Frosting*: a light and sweet vanilla infusion
Chocolate Buttercream: our signature buttercream with a double chocolate cocoa powder
Chantilly Cream: our signature whipped cream with a sweet vanilla accent
Whipped Chocolate Ganache: light and airy, featuring our signature whipped cream finished with a decadent chocolate ganache infusion

(Icings continued on Page 3...)



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Rolled Fondant:** smooth finish and custom colors available
(traditionally white – please inquire for more details)

Marzipan:** almond flavored with a smooth finish and custom colors available (Nuts) (traditionally ivory – please inquire for more details)

Poured Ganache:** featuring a rich white chocolate or semi-sweet chocolate finish, available in a full covering or elegant ganache drip (Vegan-friendly chocolate glaze available)