

## cape batter Custom Cake Menu

We strive to offer unique custom cakes which bring our customer's visions to life. Each cake is unique and priced accordingly depending on size, flavors profiles, and of course design. Cape Batter specializes in a variety of techniques including but not limited to the following: tiered cakes, sculpted cakes, gravity defying, fondant work, chocolate work, airbrushing, and more. We encourage pictures for inspiration to help us provide the most detailed quote possible, but please be mindful that we do not guarantee any exact replications as we always add our own creative twist to designs.

Need help building your cake flavor profile? Let us do the planning for you and visit our Menu page at [www.capebatter.com/menus](http://www.capebatter.com/menus) for our **Signature Cake Menu**. Our signature cakes feature gourmet flavor combos that can be the base of your own custom cake design.

### Cake Flavors:

- Vanilla
- Chocolate
- Marble
- Confetti
- Red Velvet
- Carrot
- Banana
- Apple Spice
- Spice Cake
- Almond
- Coconut
- Cookies & Cream
- Lemon
- Pumpkin Spice
- Strawberry

All Orders Are Non-Refundable

## Cake Frostings/Fillings:

- Vanilla Buttercream
- Chocolate Buttercream
- White Chocolate Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Almond Buttercream
- Lemon Buttercream
- Salted Caramel Buttercream
- Whipped Cream
- Cream Cheese Frosting
- Goat Cheese Frosting
- Peanut Butter Buttercream
- Nutella Buttercream
- Nutella
- Cookies & Cream Buttercream
- Marshmallow Cream
- Cookie Butter Buttercream
- Brigadeiro
- Raspberry Buttercream
- Cannoli Cream
- Fresh Fruit
- Fruit Compotes
- Apple Pie Filling
- Lemon Curd
- Pastry Cream
- Chocolate Pastry Cream
- Chocolate Ganache
- White Chocolate Ganache

# Cake Sizes & Servings & Price Guide

*(All cakes come with 4 layers of cake and 3 layers of filling)*



Single Tiers	SERVINGS	PRICE
6"	Up to 16	\$150+
8"	Up to 24	\$190+

## *Serving Instructions*

Our buttercreams feature the Swiss Meringue Buttercream method and are best served at room temperature. Please allow a 1-2 hours for your cake to come to room temp depending on size. Whipped Cream cakes require refrigeration up until serving for optimal enjoyment.

## *Order Finalization*

We do our best to respond to all requests within a 72 hour window to consult and finalize your order. Please review our order policy prior to payment. Orders pending payment are not finalized.

## *Allergen Awareness*

Please be sure to make us aware of any allergen concerns in your party prior to finalizing your order. Due to our small batch premises, Cape Batter does not guarantee any allergen free products. We do, however, make it our highest priority to follow all Food & Human Safety guidelines

to minimize any cross contamination.

## *Cancellation Policy*

Any order Modifications and or Cancellations must be made one week prior to the order pick-up date and two weeks in advance for orders serving 100 or more.

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