



Cake flavors & fillings

All our cakes are four layers with three layers of filling (including the sheet cakes) and are baked fresh to order. All our cakes are covered (iced) with a delicious layer of Swiss Meringue Vanilla Buttercream. Please note that before covering your cake with fondant we ice it with a layer of Swiss Meringue Vanilla Buttercream

★ CAKE FLAVORS

Basic Cake Flavors

Vanilla White Vanilla Yellow
Chocolate Marble
Red Velvet Lemon
Confetti Choco chip

★ Specialty Cake Flavors

Almond (with or without nuts)
Carrot
Coconut (with or without shredded coconut)
Banana Cake
Pecan (with or without nuts)
Lemon & blueberries

★ Supreme Specialty Cake Flavors

Buttery Orange-Vanilla-Cardamom
Death by chocolate
Tropical carrot [coconut, pecans and pineapple]
Red Velvet - Old fashioned 1900's

Make your cake special adding a liquor soak

★ Amaretto, Kahlua, Rum, Brandy, Cointreau, Grand Marnier, Baileys.

★ FILLING FLAVORS

Basic Fillings

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese Icing

★ Specialty Fillings

Buttercreams: Strawberry, Raspberry, Mango, Orange, Pineapple, Coconut, Mocha, Coffee, White chocolate, Mint, Lemon, Honey Almond, Maple Pecan, Dulce de leche, Hazelnut, Piña colada...

Custards: Lemon, Key lime, Coconut, Vanilla, Chocolate, Mango, Peach. Roasted Banana, chose these flavors with or without cream cheese icing

White or dark chocolate Raspberry: White chocolate or Chocolate buttercream & Raspberry preserves

Key lime: Key lime custard with cream cheese icing

Tropical delight (Coconut Cream & Pineapple)

Mousse: Chocolate, white chocolate, strawberry, mocha

Cream cheese: Peanut Butter, Ginger Spiced, Baileys.

Supreme Specialty Fillings

★ Fruit [Strawberry, Blueberry or Peach] shortcake:

Fresh strawberries, Fresh blueberries or Peaches in syrup with delicious Whipped Cream Cheese icing

Boston Cream: Vanilla or chocolate pastry cream with dark chocolate ganache

Ganache: Dark, white or milk chocolate

German custard (coconut and pecans)

Black forest filling

Gluten Free, Sugar Free or Vegan cakes are priced per serving (\$4.75). May be limited in flavors.

Most basic and specialty fillings are naturally gluten-free.

Allergies

We are happy to do our best to accommodate allergies/dietary restrictions including vegan, dairy, soy, nut, egg and sugar-free. Flavor selections may be limited and additional charges may apply based on the flavors selected.

Please remember, Pastries by Design has all of these ingredients on property and although every precaution is taken, we can never 100% guarantee there is no cross-contamination.



Wedding Cakes - popular combinations

These are our most popular cake combinations. Feel free to mix, match and choose from any of the Pastries by Design cake menus. Add a special touch with a liquor syrup soak.

The Basics

Wedding white, Yellow, Chocolate, Red Velvet or Marble filled with your choice of chocolate or vanilla buttercream or cream cheese icing.

1900's Old Fashioned Red Velvet

Famously dark red cake. It is moist silky milder chocolate cake with a distinctive taste. Made from the original 1900's recipe.

Carrot Cake

Carrot cake soaked with sweet cinnamon syrup and filled with cream cheese icing.

Tropical Carrot Cake

Carrot cake with pineapple, coconut and pecans and a touch of gourmet spices filled with cream cheese icing.

Death by Chocolate

Layers of dark chocolate cake, dark chocolate fudge, espresso cheesecake and mocha chocolate mousse.

Chocolate Peanut Butter

Dark chocolate cake filled with peanut butter cream cheese icing.

Chocolate Turtle Cake

Dark chocolate cake filled with dulce de leche and caramel buttercream—with or without sweet crushed candied pecans.

Boston Cream Pie Cake

Yellow cake filled with vanilla custard and dark chocolate fudge.

Chocolate Boston Cream Pie Cake

Dark chocolate cake filled with chocolate custard and dark chocolate fudge.

Strawberry Shortcake

Vanilla cake with fresh sliced strawberries and whipped cream cheese filling.

Tropical Delight

Coconut cake soaked with coconut rum syrup and filled with a rich coconut custard and crushed pineapple.

White or Dark Chocolate Raspberry

White or chocolate cake filled with fresh raspberry preserves and white or dark chocolate buttercream.

Citrus

Vanilla cake soaked with Lemoncello syrup filled with lemon custard and vanilla buttercream.

Coconut Cake

Coconut cake filled with thick coconut creamy custard.

Florida Key Lime Cake

Vanilla cake filled with key lime custard and cream cheese icing.

Maple Pecan Cake

Vanilla pecan cake filled with maple buttercream and candied pecans.

Honey Almond Cake

Almond cake with toasted almonds and sweet honey buttercream.

Espresso Machine

Dark chocolate cake soaked with espresso syrup and filled with mocha buttercream.

German Chocolate Cake

Chocolate cake filled with traditional coconut pecan custard filling.

Salted Caramel Cake Yellow cake filled with dulce de leche and salty caramel buttercream.



Tastings and Consultations

A wedding is a special time in your life and we are happy to help you creating the cake of your dreams from traditional to exquisite designs.

Since this is such a special occasion we recommend to set an appointment for a Consultation and/or tasting. Due to the special attention that goes into your wedding cake, prices and decorations are discussed during your scheduled consultation.

- Wedding consultations and tastings are scheduled on Saturdays from 10am to 1pm and sometimes on Thursdays from 10am to 1pm. We will definitely try to accommodate your consultation if these days/hours don't work for you.
- There is a tasting fee of **\$25 for** up to 4 people. If you decide to order your cake with us, this amount will be deducted from your bill. For wedding cakes with a minimum of 40 servings.
- Please email info@pastriesbydesign.com or call **941 907 8222** to schedule an appointment.
- A 50% deposit is required to hold your wedding date in our books.
- Small wedding cakes that can be picked up at our Bakery should be ordered as soon as possible, especially during high seasons.
- Delivery fees are based on distance and size of cakes, starting at **\$45**. Delivery is an optional service. Please note that is subject to availability.

Wedding cake Prices

Wedding Cakes are priced on a per person basis starting at **\$3.95** per serving for Basic flavors

Specialty flavors start at **\$4.75** and Supreme flavors at **\$5.25**

These prices include naked cakes and basic decorations in white finish (Swiss meringue vanilla buttercream).

Liquor syrup soak is **\$0.25** per serving

Fondant covering is **\$1.25** per serving

Price of Sugar work and special piping or decoration is based on the time needed to decorate your cake.

Any round or square cake can be tilted for and additional **\$0.75** per serving.

Carved cakes start a **\$7**

All prices are subject to change without notice

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