

KBC's Cake & Dessert Menu

All of our buttercream and most ganache cakes taste best at room temperature. It is recommended that you remove these cakes from refrigeration to sit out for a few hours at room temperature before serving.

Pumpkin Spice

Pumpkin Spice Cake with Cinnamon Cream Cheese Frosting, and covered in Graham Cracker Crumbs

Carrot

This Carrot Cake has walnuts, but no raisins! Our "secret" ingredient is Orange Marmalade in and on top of the cake and a luxurious Cream Cheese Mascarpone Frosting.

Chocolate Almond

Layers of Almond Cake with Chocolate Ganache and Cream Cheese Mascarpone and covered in more Chocolate Ganache

Dulce De Leche

Vanilla Cake with Rum Syrup, layered with house made Dulce De Leche with a Caramel and Dark Rum Buttercream.

Tahitian Vanilla

A dense Vanilla Cake layered with Vanilla Bean Buttercream.

Raspberry and White Chocolate

A dense Vanilla Cake, layered with silky White Chocolate Buttercream and Raspberries throughout.

Lemon and White Chocolate

Lemon Cake layered with house made Lemon Curd and White Chocolate Buttercream.

Chocolate & Vanilla

Chocolate Cake, layered with our Vanilla Bean Buttercream, for a lighter chocolate flavor.

Rich Chocolate

Traditional, old-fashioned Chocolate Layer Cake Betty Crocker style. Layers of Rich Chocolate Cake and lots of Chocolate Ganache Frosting.

Salted Caramel

Layers of Chocolate Cake, Rich Chocolate Ganache, toasted Almonds, & KBC Caramel sprinkled with Sea Salt.

German Chocolate

Layers of Chocolate Cake stacked with Pecans, Coconut and Caramel filling, and Chocolate Ganache.

HOUSE DESIGNED CAKES ONLY

Chocolate Truffle Mousse (Gluten Free)

Luscious, and one of our most popular. Four layers of Light Chocolate Sponge Cake, filled with a Light Chocolate Mousse. Coated in Chocolate Ganache.

Flourless Chocolate (Gluten Free)

Knockdown, drag-out Chocolate for the real chocolate lover. Especially decadent, like the inside of a Chocolate Truffle.

Raspberry Chocolate Mousse (Gluten Free)

The cake is three kinds of Mousse: Dark Chocolate, White Chocolate, & Raspberry. All layered and left exposed.

Tiramisu

A twist on the traditional - This has all the flavors of classic Tiramisu, but in a cake shape. Surrounded by ladyfingers & tied with a bow.

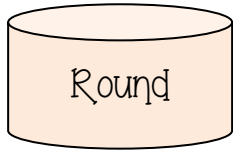
Mango Passion Mousse Cake

Sponge Cake with a white chocolate mango passion fruit mousse, fresh mango and passion fruit jelly and topped with mirror glaze.
(7" size only)

Raspberry Strawberry Mousse Cake

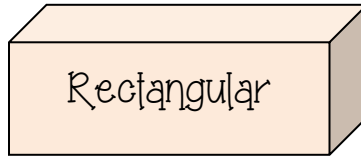
Sponge Cake with a white chocolate raspberry strawberry mousse, fresh raspberry and strawberry fruit jelly and topped with mirror glaze.
(7" size only)

Cake Sizes, Servings & Base Pricing



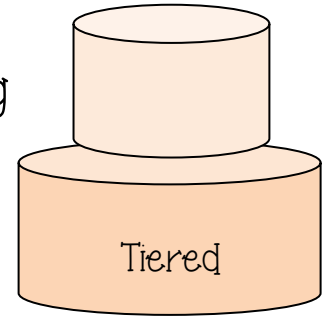
Round

7"	slices 8 - 14	\$50
9"	slices 12 - 22	\$70
10"	slices 20 - 30	\$100
12"	slices 36 - 56	\$140
14"	slices 56 - 74	\$190



Rectangular

1/4 Sheet	slices 20 - 30	\$100
1/2 Sheet	slices 50 - 65	\$150
Full Sheet	slices 90 - 120	\$325



Tiered

5" 7"	slices 15 - 20	\$120
6" 9"	slices 25 - 30	\$175
7" 10"	slices 35 - 45	\$225
5" 7" 9"	slices 45 - 50	\$300
6" 8" 10"	slices 55 - 65	\$350

Also, custom design and decoration are welcome.

Please allow 5 - 7 days for planning and design.

Charges for custom design, colors, fondant and decoration will apply.

Tiered Cakes involve more time, structure and support, and are based on a per person price.

Cupcakes

Mini Cupcakes \$2 each

*Mini Cupcakes with Toppings \$2.25 each

Minimum Order of 12 per flavor

Regular Size Cupcakes \$4 each

*Regular Cupcakes with Toppings \$4.25 each

Minimum Order of 6 per flavor

Best Selling Cupcake Combinations:

Carrot Cupcakes with Cream Cheese Mascarpone

Lemon Cupcakes with White Chocolate Buttercream, and a dollop of Lemon Curd On top*

Vanilla Cupcakes with White Chocolate Buttercream, and a dollop of Raspberry Filling on top*

Chocolate Cupcakes with Chocolate Ganache

Vanilla Cupcakes with Vanilla Bean Buttercream

Chocolate Cupcakes with Chocolate Ganache, and Salted Caramel on top*



916-985-2665

Pies

10" (8-10 servings) \$32

Traditional Apple

Topped with a double crust

Triple Berry

Blackberries, Blueberries and Raspberries with a Lattice Topping