

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.

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.

Dulce De Leche

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

Lemon and White Chocolate

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

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

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. Rich and Decadent!

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.

Available as Custom Cakes, but cannot be the bottom tier, or carved into a shaped cake

Strawberry Crème Cake

Strawberry Crème Fraiche Mousse and fresh diced Strawberries, layered with Vanilla Cake, Covered with our White Chocolate Buttercream.

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. A single layer of cake so rich it's served in smaller portions.

HOUSE DESIGNED CAKES ONLY

Raspberry Chocolate Mousse (Gluten Free)

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

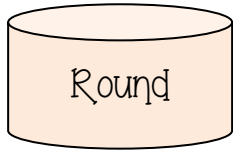
Tiramisu

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.

New York Style Cheesecake

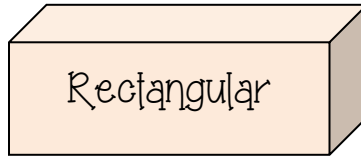
True New York style Cheesecake, tall and sturdy, with a Sugar Cookie Crust
- Available plain (\$50)
Or topped with a mixture of fresh berries (\$65)

Cake Sizes, Servings & Base Pricing



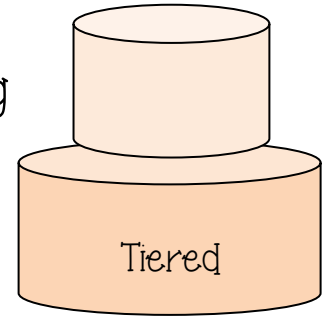
Round

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