

CUSTOM CAKES

PRICING | Includes CAKE + FROSTING

6" / serves 8-12 / \$60

8" / serves 12-24 / \$80

10" / serves 18-36 / \$100

TIERED OPTIONS

• Two Tiers / 8" + 6" -- OR -- 10" + 8"

• Three Tiers / 10" + 8" + 6"

CAKE

- Chocolate
- Butter
- Caramel
- Lemon
- Carrot
- Coconut

FROSTING

- Chocolate
- Vanilla
- Espresso
- Lemon-Poppyseed
- Spiced
- Salted Caramel
- Toasted Marshmallow

ADDITIONS | Pricing may vary

FILLING • STARTS AT \$10

- Seasonal Jam
- Dulce de Leche
- Ganache
- Coconut Bavarian Cream
- Praline
- Caramel
- Lemon Curd

DÉCOR • STARTS AT \$20

- Vintage Piping
- Modern Piping
- Fresh Florals
- Sprinkles

HOUSE SPECIALTY CAKES

ALMOND CAKE with Lemon Curd, Candied Almond Crunch, and Lemon-Poppyseed Buttercream

CHOCOLATE CAKE with Dark Chocolate Ganache and Chocolate Buttercream

COCONUT CAKE with Coconut Bavarian Cream and Toasted Meringue Frosting

HENRIETTA RED • CHEF JULIA SULLIVAN / PASTRY CHEF ABIGAIL BLACK / NASHVILLE, TN

Please alert your event coordinator of any allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.