

Classic Cake Flavors

White, Chocolate
Yellow Cream
Half and Half or Marble
\$5.50 Per Serving

Specialty Cake Flavors

Almond
Lemon
Coconut
Lavender
Strawberry
Red velvet
Raspberry Swirl
Pineapple Swirl
Guava Swirl
\$6.00 per serving

Carrot, Hummingbird
Amaretto & Rum soaked
and GLUTEN FREE
\$7.00 Per Serving

Frosting Flavors

Outside -Buttercream or Fondant
Inside - Vanilla or Chocolate Buttercream, Fudge, Cream
Cheese, Lemon or Almond Buttercream

Signature Specialty Flavors

Italian Rum
Cassata
Chocolate Princess
\$7.00 Per Serving

Fruit Preserve/Cream Cheese Fillings

Raspberry
Strawberry
Blueberry
Pineapple
Lemon
Guava
Extra .50 cents Per Serving

Mousse and Custard Fillings

Raspberry / Strawberry Mousse
Pineapple / Guava Mousse
Lemon / Key Lime Mousse
Cheesecake Mousse
Chocolate / Vanilla Mousse
Nutella / Mocha Mousse
Peanut butter cup Mousse
Cookies N' Cream Mousse
Vanilla Butter Custard
Cannoli cream
Extra \$1.00 Per Serving

Premium Fillings

Fresh Sliced Strawberries
Fresh Tropical Fruit
Fresh Mixed Berries
(in Glaze, Custard or Bavarian Cream)
Extra \$2.00 Per Serving

Rolled Fondant

Fondant Covered: **\$7.00 Per Serving**
Covered and Hand Made Embellishments: start at **\$8**
Per Serving

Gum paste, Artificial and Fresh Cut Flowers are all
available at an additional charge.

Painted Numbers: \$5.00 each

Naked & Semi Naked Cakes
Start at **\$4.50 Per serving**
(With Classic cake flavors Fruit and Flower garnish priced
per design.)



Visit us on FACEBOOK or Pinterest!

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