

Marjolaine Pastry Shop: Cake Menu

Customizations available at additional charge! Special cakes available around holidays.

FRESH FRUIT CAKE – YELLOW CAKE AND CREAMY PASTRY CREAM, CROWNED WITH AN ARRANGEMENT OF FRESHEST FRUIT AND SLICED ALMONDS.

CHOCOLATE MOUSSE – CHOCOLATE CAKE, SMOOTH CHOCOLATE MOUSSE FILLING, CHOCOLATE BUTTERCREAM AND CHOCOLATE WEDGES ON TOP.

CHOCOLATE STRAWBERRY - CHOCOLATE CAKE, VANILLA PASTRY CREAM, FRESH STRAWBERRIES INSIDE, STRAWBERRY BUTTERCREAM OUTSIDE, RING OF STRAWBERRIES ON TOP (CHOCOLATE DIPPED STRAWBERRIES AVAILABLE FOR EXTRA CHARGE)

LEMON BUTTER CAKE – WHITE CAKE WITH A BRIGHT LEMON BUTTER FILLING. BUTTERCREAM OUTSIDE AND LEMON BUTTER ON TOP. (ADD COCONUT OR RASPBERRY FOR EXTRA CHARGE)

CHOCOLATE TRUFFLE – CHOCOLATE CAKE, RICH CHOCOLATE TRUFFLE ON THE INSIDE AND OUTSIDE. TOPPED WITH CHOCOLATE TRUFFLE BALLS.

CHOCOLATE ALMOND MARZIPAN – YELLOW CAKE, LAYERS OF CHOCOLATE MOUSSE AND MARZIPAN. ALL GLAZED IN CHOCOLATE GANACHE. TOPPED WITH MARZIPAN BALLS.

VELVET – DEEP, DARK FLOURLESS CHOCOLATE CAKE TOPPED WITH FRESH WHIPPED CREAM, OR RASPBERRY JAM AND FRESH BERRIES.

WHITE CHOCOLATE RASPBERRY MOUSSE – WHITE CAKE, WHITE CHOCOLATE MOUSSE SWIRLED WITH RASPBERRY JAM, FRESH RASPBERRIES ON TOP

STRAWBERRY SHORTCAKE – YELLOW CAKE, FRESH WHIPPED CREAM, FRESH STRAWBERRIES INSIDE AND ON TOP.

BLACK FOREST – CHOCOLATE CAKE, FRESH WHIPPED CREAM AND CHERRY JAM INSIDE, TOPPED WITH JAMMY CHERRIES.

CLASSIC BUTTERCREAM – YELLOW, CHOCOLATE CAKE, OR MARBLE, FULLY CUSTOMIZABLE. ASK ABOUT DIFFERENT FLAVORS OF BUTTERCREAM AND EVEN GET DIFFERENT FLAVORS ON THE INSIDE AND OUTSIDE!

SACHERTORTE - RICH CHOCOLATE BUTTER CAKE WITH A RASPBERRY FILLING, APRICOT GLAZE, AND DARK CHOCOLATE GANACHE. TOPPED WITH FRESH RASPBERRIES.

CARROT CAKE – MADE WITH PECANS, GRANNY SMITH APPLES, AND FRESH CARROTS. CREAM CHEESE FROSTING ON THE INSIDE AND OUTSIDE. RING OF BUTTERCREAM CARROTS ON TOP AND COATED WITH PECANS.

GERMAN CHOCOLATE CAKE – CHOCOLATE CAKE, PECAN AND COCONUT CONFECTION ON THE INSIDE AND OUTSIDE.

SARAH BERNHARDT – CHEWY DISCS OF ALMOND MACAROON BOTH HELD TOGETHER AND COATED WITH CHOCOLATE TRUFFLE.

DACQUOISE – LAYERS OF CRISP ALMOND MERINGUE WITH MOCHA BUTTERCREAM ON THE INSIDE AND OUTSIDE.

RED VELVET – RED CAKE, CREAM CHEESE FROSTING ON THE INSIDE AND OUTSIDE.

MARJOLAINE – OUR SIGNATURE DESSERT. CRUNCHY ALMOND MERINGUE LAYERS, CHOCOLATE MOUSSE, CRUSHED ALMONDS, AND FRESH WHIPPED CREAM ON THE INSIDE AND OUTSIDE.

COCONUT LAYER CAKE - WHITE COCONUT CAKE, COCONUT PASTRY CREAM ON THE INSIDE AND OUTSIDE. COVERED IN COCONUT FLAKES.

BOSTON CREAM CAKE - YELLOW CAKE, VANILLA PASTRY CREAM INSIDE, FRESH WHIPPED CREAM AND CHOCOLATE GANACHE ON THE OUTSIDE.

ROSACE à L'ORANGE – WHITE CAKE CAKE, ORANGE BAVARIAN CREAM, BRIGHT CANDIED ORANGE SLICES ON TOP.

CUSTARD CAKE - YELLOW CAKE, VANILLA PASTRY CREAM INSIDE, VANILLA BUTTERCREAM OUTSIDE, TOPPED WITH BUTTERCREAM FLOWERS.

HUNGARIAN CHEESECAKE - PLAIN CHEESECAKE WITH RASPBERRY AT THE CRUST. TOPPED WITH CREAM CHEESE FROSTING AND BERRIES.