

Marjolaine Pastry Shop: Cake Descriptions

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

Black Forest – Chocolate cake, fresh whipped cream and cherry filling, topped with jammy cherries

Boston Cream Cake – White cake, vanilla pastry cream & fresh whipped cream. Glazed in chocolate ganache

Custard Cake – Yellow cake & vanilla pastry cream. Coated in vanilla Buttercream and topped with buttercream flowers

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!

Carrot Cake – Made with pecans & granny smith apples. House-made cream cheese frosting. Decorative buttercream carrots on top and coated with pecans

Chocolate Almond Marzipan – Yellow cake, layers of chocolate mousse, crushed almonds, & marzipan. Glazed in chocolate ganache and topped with marzipan balls.

Chocolate Mousse – Chocolate cake with smooth chocolate mousse filling. Coated in chocolate buttercream, with decorative chocolate wedges on top

Chocolate Strawberry – Chocolate cake with vanilla pastry cream, fresh strawberries. Coated in strawberry buttercream with decorative chocolate strawberries on top

Chocolate Truffle – Chocolate cake, coated and filled with rich chocolate truffle. Topped with chocolate truffle balls.

Coconut Layer Cake – White coconut cake with pastry cream. Covered in coconut flakes

Dacquoise – Layers of crisp almond meringue with mocha buttercream

Fresh Fruit Cake – Yellow cake with vanilla pastry cream. Crowned with an arrangement of fruit & sliced almonds

Marjolaine Pastry Shop: Cake Descriptions

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

German Chocolate Cake – Chocolate cake coated and filled with pecan and coconut confection

Hungarian Cheesecake – Plain cheesecake with raspberry at the crust. Topped with cream cheese frosting and berries

Lemon Butter Cake – White cake with lemon butter filling. Vanilla buttercream coating & lemon butter on top (add coconut or raspberry for extra charge)

Marjolaine – Our signature dessert. Crunchy almond meringue layers filled with chocolate mousse, crushed almonds & fresh whipped cream

Raspberry Midnight – Chocolate cake filled and coated with house-made raspberry filling buttercream

Red Velvet – Red cake filled with & coated in cream cheese frosting

Rosace à l'Orange – White cake & orange bavarian cream, topped with candied oranges

Sachertorte – Rich chocolate butter cake with a raspberry filling & apricot glaze. Coated in chocolate ganache, decorative raspberries

Sarah Bernhardt – Chewy discs of almond macaroon. Filled & coated with chocolate truffle

Strawberry Shortcake – Yellow cake with fresh whipped cream & strawberries

Swedish Princess Cake – White cake with layers of raspberry filling & pastry cream in a dome shape. Covered in fresh whipped cream, green colored marzipan, and topped with pink rose

Velvet – Dense & rich flourless chocolate cake. Topped with fresh whipped cream or raspberry filling and decorative berries

White Chocolate Raspberry Mousse – White cake with white chocolate mousse swirled with raspberry filling. Coated in vanilla buttercream with raspberries on top