

### **SPECIAL ORDER CAKES**

Cakes are available in 6" (4- 6 servings), 8" (8-10 servings) 10" (14-16 servings) rounds or ¼ sheet (15-20 servings), ½ sheet (30-40 servings) or full sheet (80-100 servings). Please allow 5 business days for 6" and 8" cakes and at least 1 week for larger sizes. All orders are prepared by our students, under the supervision of a Chef instructor. Thus, decoration will vary. Payment must be received for your order to be confirmed.

Place your order in person, by phone at 604-734-4488, or via email [bakery101@picachef.com](mailto:bakery101@picachef.com)

#### **Cheesecake | 6" \$22 | 8" \$32 | 10" \$56**

A traditional New York style recipe topped with a clear vanilla glaze and decorated with seasonal fruit or chocolate.

#### **Lemon Raspberry Cake | 6" \$22 | 8" \$32 | 10" \$56 | ¼ Sheet \$85 | ½ Sheet \$115 | Full Sheet \$175**

Thin layers of Genoise and lemon syrup with delicate layers of lemon curd and raspberry preserve. Finished with Chantilly.

#### **Sacher Torte | 6" \$22 | 8" \$32 | 10" \$56 | ¼ Sheet \$85 | ½ Sheet \$115 | Full Sheet \$175**

Dense, dark chocolate cake with layers of chocolate ganache and fruit preserve. Glazed with chocolate and finished with chocolate decorations.

#### **Triple Chocolate Mousse | 6" \$22 | 8" \$32 | 10" \$56**

Milk, dark, & white chocolate mousse on a chocolate sponge base.

#### **Apple Bavarian Mousse (seasonal) | 6" \$22 | 8" \$32 | 10" \$56**

Vanilla Bavarian mousse with apple compote insert and Breton sable base.

#### **Tiramisu | 6" \$22 | 8" \$32 | 10" \$56 | ¼ Sheet \$85 | ½ Sheet \$115 | Full Sheet \$175**

Espresso-soaked lady fingers layered with mascarpone whipped cream. Finished with chocolate.

#### **Opera | 6" \$22 | 8" \$32 | 10" \$56 | ¼ Sheet \$85 | ½ Sheet \$115 | Full Sheet \$175**

Thin layers of almond sponge, cappuccino buttercream and chocolate ganache. Decorated with chocolate garnish.

#### **Strawberry Shortcake | 6" \$20 | 8" \$30 | 10" \$50 | ¼ Sheet \$75 | ½ Sheet \$105 | Full Sheet \$160**

Thin layers of Genoise filled with mousseline and fresh strawberries. Finished with Chantilly.

#### **Traditional Carrot Cake | 6" \$20 | 8" \$30 | 10" \$50 | ¼ Sheet \$75 | ½ Sheet \$105 | Full Sheet \$160**

A classic single layer of carrot cake iced with a cream cheese icing.

#### **Ten Layer Chocolate Cake | 6" \$28 | 8" \$36 | 10" \$60 | ¼ Sheet \$90 | ½ Sheet \$120 | Full Sheet \$180**

Thin layers of almond sponge, cappuccino buttercream and chocolate ganache. Decorated with chocolate garnish.

#### **Cookies 'n Cremeux | 6" \$22 | 8" \$32 | 10" \$56 |**

Dark chocolate mousse with vanilla cremeux insert and chocolate cookie base.

#### **Fruit Mousse Raspberry or Tropical | 6" \$18 | 8" \$28 | 10" \$44**

Layers of fruit mousse with a vanilla panna cotta insert wrapped in a decorative Swiss Roll Sponge. Topped with a clear vanilla glaze. Decorated with seasonal fruit or chocolate.