

# ***DAHL & DILUCA&CUCINA RUSTICA***

## ***CAKE MENU***

All of our desserts are made from scratch using real dairy products, Belgium chocolates, Fresh fruits and nuts and the finest ingredients available. Artificial flavors, preservatives or butter substitutes are never used.

In today's world of fine dining, dessert has become the "Grand Finale" of the dining experience. Our mission is to act as your personal pastry chef and work with you one on one to create a dessert or specialty cake that reflects the occasion in taste and appearance. Gone are the days of the white cake, white frosting wedding cake rule. Today there are no rules! Anything you can imagine can be done. The following is a listing of some of the specialty cakes we do, as well as other cake flavors and fillings. If there is something you had in mind but do not see it listed, just let us know and we will be happy to make it for you.

### **Specialty Cakes**

- Italian Cream Cake:** The Traditional wedding cake, a moist white cake with coconut and pecans, frosted with cream cheese frosting.
- Tiramisu:** Delicate ladyfinger sheets soaked with a special Kailua/amaretto espresso bend and then filled with mascarpone cheese filling and a coffee whipped cream garnish.
- Chocolate Trio:** Silky layers of white chocolate, milk chocolate and dark chocolate mousse, stacked on an oreo cookie crust. A chocoholics dream comes true!
- Hazelnut Torte:** Two layers of deep chocolate cake, one layer of hazelnut cake, filled and frosted with Frangelico buttercream and coated with ganache.
- Lemon Pecan Torte:** Two layers of white cake, one layer of pecan cake filled with lemon mousse and frosted with lemon buttercream.
- Chocolate Sin Torte:** Deep chocolate cake filled and frosted with chocolate mousse, coated with ganache and chocolate pieces.
- Carrot Cake:** Traditional with cream cheese icing or "Our Stuffed Carrot" that is filled With a layer of cheesecake!
- Cheesecakes:** Every flavor imaginable! Strawberry swirl, Kahlua Bullseye, Margarita, White Chocolate Raspberry, Black Forest, just to name a few.
- Other Cake Suggestions:** Traditional White Cake  
Lemon, Orange or Almond can be made from the white cake  
Deep Chocolate Cake  
Marbled Cake  
Chiffon Cake

**Bavarian Cream with or without fruit**  
**Whipped Cream ( plain, chocolate or coffee flavored)**  
**Fresh Fruits**  
**Coconut Cream**  
**Fruit Preserves or Jams**  
**German Chocolate Filling**  
**Cheesecake Layer**  
**Buttercream:**

**Vanilla, Chocolate, Mocha, White Chocolate, Lemon, Orange, Raspberry, etc.**  
**Amaretto, Kahlua, Frangelica, Grand Marnier, Rum, Chambord, etc.**

**Mousses :**  
**Chocolate, White Chocolate, Cappachino, Lemon, Mango, Raspberry, Passion Fruit**

**Cream Cheese Icing**

**Frosting Choices :**

**Whipped Cream, Ganache, Buttercream, Cream Cheese Icing, Rolled Fondant**

**Again, wedding cakes have come a long way from the traditional all white cake. In fact, who says you have to have a cake! It is your day...do what you like. Here are some different options to consider:**

**Miniature Pastry Tower with/without a smaller scale wedding cake**

**Individual Wedding Cakes for every guest**

**Each table has it's own pastry tower or wedding cake**

**Specialty desserts related to the theme or menu of the wedding with or without a small traditional wedding cake**

**A Groom's Cake**

**Miniature Pastries**

**Chocolate Dipped Strawberries**

**Traditional Eclairs**

**Cheesecake Wedges in assorted flavors**

**Traditional Petit Fours**

**Fruit Tarts**

**Lemon Mousse in White Choc. Praline cups**

**Tiramisu Bites**

**Pear Eclairs with caramel**

**Cream Puffs**

**Kahlua Truffle Wedges**

**Chocolate Amaretto Cups**

**Raspberry Mousse in Chocolate Cups**

**Cream Horns**

**Reine De Saba Petit Fours**

**We have a large variety of beautiful stands and platters that make a dramatic presentation. There are many ways to add a special touch to the traditional wedding cake. We would be happy To work with you to find what works best for you. We do Chocolate Placecards, Chocolate Sauce Boxes, Edible Centerpieces, and all kinds of little gifts.**