



# Menu of Flavors

## OUR STANDARD CLASSIC CHOICES FOR YOUR SPECIALITY EVENT CUSTOM CAKES

Make your own creation, have fun combining flavors, frostings and fillings and fillings and fillings. Mix & match!  
Order min. 2 weeks in advance. Payment due 10 days prior to secure your booking & to schedule your work.

### Cake Bases

Vanilla  
Chocolate  
Red Velvet  
Marble  
Chocolate chip  
Lemon  
Orange  
Almond  
Coconut...

### Cake Fillings

**Italian Meringue Buttercream  
Or French Buttercream  
with flavor of choice:**  
Vanilla, Coffee, Chocolate, Mocha,  
Peanut Butter, Dulce de Leche,  
Lemon, Lime, Gingerbread...

**Whipped Chocolate Ganache**  
Dark, Milk or White

### Crème Pâtissière

Vanilla, Chocolate, Almond

Whipped Cream  
Cream Cheese  
Artisanal Fruit Jam  
Seasonal Fruits

### Icings & Coverings

Italian Meringue Buttercream  
with eventual flavors of choice  
or Rolled Fondant

### Soaks

Champagne  
Grand Marnier  
Rum  
Amaretto

Vegan and gluten free options available upon request.

Buttercream finished cake are starting at \$7.00 / serving and Fondant cakes at \$ 8.00 / serving

Prices may vary by design, extra charges may apply for additional fondant details, piping decorations, sugar flowers, fresh fruits, fresh flowers, any extra adds-on etc. Soaks and special ingredients are considered as upgrades with price

SugarChef -The Gardens of Bagatelle Inc.

Custom Cake Boutique

851 SE 6th. Avenue, Delray Beach Fl. [sugar@sugarchef.com](mailto:sugar@sugarchef.com) 561-808-6257



## POPULAR COMBINATIONS

(all finished in Italian Meringue Buttercream or Fondant according to your *own* design)

### Les Classiques

Vanilla Cake, Fresh Strawberries & French Vanilla Buttercream

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Chocolate Cake with Peanut Buttercream

### Les Traditionnels

Chocolate Cake, Grand Marnier soak & Whipped Chocolate Ganache

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Red Velvet with Cream Cheese Filling

### La Version Élégante

Vanilla Cake, Champagne soak, Fresh Raspberries, White Chocolate Buttercream

### La Version Originale

Chocolate chip cake with a Grand Marnier soak and a French Vanilla Buttercream

### Les Options “Vegan”

Coconut Cake, Chocolate Vegan Buttercream

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Banana Cake, Rum Soak & Coconut Cream

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### Croquembouche – Upgrade

A very traditional French Wedding Cake

Choux pastries filled with French buttercream built in a majestic tower

CERTAIN PARTICULAR FLAVORS OR FILLINGS, SUCH AS LIQUORS, CURDS, ETC.

ARE AVAILABLE UPON REQUEST & MAY BE SUBJECT TO UPGRADE CHARGES.

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