

Menu of Flavors

All our Artisan Custom Cakes and Cupcakes are custom designed, and are priced based on flavors, shape, design, decoration, and number of servings.

Our standard cakes have 4 layers with 3 layers of filling, usually covered. In an Italian Meringue Buttercream or can have a fondant finish, if requested.

Combine your favorite flavors, frosting and fillings

Cake Bases

Vanilla
Chocolate
Marble
Chocolate Chip
Almond
Red Velvet
Lemon Chiffon
Orange Chiffon
Banana
Coconut

Fillings

Italian Meringue Buttercream
French Buttercream
With...
Vanilla
Chocolate
Dulce de Leche (Caramel)
Strawberry
Raspberry
Lemon or Lime
Mocha
Coffee
Coconut
Peanut butter
Cookies & Cream
Biscoff (Speculoos)
Chocolate Whipped Ganache
White, Milk or Dark
Whipped Cream Cheese
Whipped Mascarpone
Artisanal Fruit Jams
Lemon, Mango Curd (seasonal)
Fresh Seasonal Fruits (seasonal)

Soak

Champagne
Rum
Grand Marnier
Amaretto
Etc.

Covering

White Italian Meringue Buttercream
Rolled fondant
Ganache

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.

GF and Vegan options available on request.



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