

# 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.



851 Se 6<sup>th</sup> Avenue 33483 Delray Beach, Fl. - 561-808-6257 - mail:sugar@sugarchef.com - #Sugarchef.fl