



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Special Event Cakes**

6" (Serves 6)—\$65

8" (Serves 10)—\$95

10" (Serves 15)—\$145

*Prices Include writing and decoration. Additional charge and two week notice for special decoration.*

#### **Almond Cake**

Layered with apricot buttercream and frosted with raspberry buttercream

#### **Banana Cake**

Moist light cake with cream cheese frosting and organic bananas

#### **Black And White**

Layers of chocolate cake, chocolate ganache, hot milk spongecake and buttercream

#### **Carrot Cake**

Made with organic carrots, walnuts, crushed pineapple, coconut and cream cheese frosting

#### **Chocolate Torte**

Two different Belgian chocolate layers with chocolate crème fraiche and Amaretto

#### **Chocolate Nouveau Cake**

Traditional American chocolate cake updated and made with Belgian chocolate

#### **Coconut Cake**

Vanilla cake with creamy coconut filling, white chocolate buttercream and toasted coconut

#### **Devil's Food Cake**

Lighter chocolate cake layered with milk chocolate cream

#### **Flourless Chocolate Cognac Cake**

Layered with chocolate ganache (gluten-free)

#### **German Chocolate Cake**

Belgian chocolate, toasted coconut and pecans

#### **Gianduia**

Very rich dense bittersweet and milk chocolate torte made with roasted hazelnuts (gluten-free)

#### **Lemon Bavarian**

Light cake filled with Bavarian cream and organic lemon curd



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### **Milk Chocolate Caramel Torte**

Belgian chocolate cake with nut-filled caramel and milk chocolate mousse

### **Orange Cake**

Made with organic oranges, ground walnuts, golden raisins and soaked with Myers Dark rum

### **White Chocolate Mousse Torte**

Flourless chocolate cake with white chocolate mousse and raspberries



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### **Special Event Cakes**

6" (Serves 6)—\$75

9" (Serves 14)—\$135

*Prices Include writing, gold or special theme board, matching color ribbon and fresh fruit clusters.*

#### **Espresso Chocolate Mousse**

Two layers of luscious chocolate mousse laced with dark rum and coffee, three layers of dense chocolate cake covered with a marbled chocolate glaze, edged with chocolate curls, candied violets.

#### **Raspberry Chocolate Seduction**

Three layers of chocolate cake brushed with raspberry jam. Filled with a raspberry chocolate ganache. Covered with ganache and a coat of chocolate cookie crumbs. Lavishly piped with ganache, decorated with fresh raspberries and gold.

#### **Milk Chocolate Caramel Toffee Cake**

Chocolate cake brushed with dark caramel, filled with a layer of milk chocolate ganache and a layer of crunchy caramel toffee buttercream. Covered with dark chocolate ganache and chopped toffee pieces.

#### **Intense Chocolate Flourless Cake**

An intense chocolate torte. Glazed with chocolate, decorated with chocolate scribbles and gold dust.

#### **Lemon Cake**

Three layers of lemon zested cake brushed with lemon syrup and fresh lemon curd. Filled with a tart lemon buttercream and edged with white chocolate curls. Fresh fruit garnish.

#### **Mango Mousse Torte**

Mango pieces inside a light mango mousse, surrounded by ladyfingers atop a layer of mango syrup soaked yellow genoise. Whipped cream garnish.

#### **Carrot Cake**

A dark, moist cake made with pineapple, coconut and pecans. Traditional vanilla cream cheese icing. Garnished with toasted pecans.

#### **Passionfruit Macadamia Torte**

Three layers of white cake soaked with fresh passionfruit juice, filled with a layer of passionfruit buttercream and a layer of macadamia buttercream. Surrounded by white chocolate curls, garnished with toasted macadamias and coconut.