

We are happy to create a cake to suit any occasion. We recommend placing an order at least a week before your event. During the height of wedding season (May through October) our availability is limited for party cake orders. The more notice we have, the more likely we will be able to assist you. Below are some design suggestions:

BIRTHDAY CAKES

A floral design with trailing ivy and small rosebuds in pink

A colorful and festive Swirl and Dot pattern

Iced in chocolate and decorated with chocolate stars

BABY SHOWER

Small chocolate decorations in pastel colors in baby shapes such as rattles, teddy bears, rocking horses, diaper pins, etc....

BAPTISM OR CONFIRMATION

Basketweave design with a small cross and fresh flowers on the top along with an inscription

CHILDREN'S BIRTHDAY

We can use your invitation or napkin as inspiration for the design of the cake. Unfortunately we are unable to reproduce copyrighted materials.

BRIDAL SHOWER

A cake in the shape of Gift Boxes and decorated in the colors of the wedding.

BAR MITZVAH/BAT MITZVAH

We have two different torah designs or we can create a cake to coordinate with your theme.

GRADUATION CAKES

The Confetti Design, which is multi colored squares of chocolate scattered on a cake to look like confetti

Our website has examples of many of these designs. The address is www.premier-pastry.com

C A K E F L A V O R S

This is a sample of cakes that Premier Pastry can provide. The choices are not limited to this listing. We will be happy to discuss any variations.

RASPBERRY ALMOND TORTE

White cake layered with Amaretto buttercream, a crunchy almond pastry & raspberry preserves.

WHITE WEDDING CAKE WITH PRESERVES

Traditional white wedding cake layered with buttercream in a variety of flavors. The cake may also be layered with either raspberry, strawberry, or apricot preserves.

CHAMBORD GATEAU

Rich butter cake soaked with raspberry liqueur & layered with a fresh raspberry buttercream.

CHOCOLATE RASPBERRY TRUFFLE TORTE

Layers of chocolate cake, Belgian chocolate truffle filling & raspberry preserves.

CHOCOLATE CHAMBORD GATEAU

Rich chocolate cake flavored with raspberry liqueur & layered with a fresh raspberry buttercream.

HAZELNUT TRIO TORTE

Hazelnut sponge cake & hazelnut meringue layered with praline buttercream & Belgian chocolate truffle filling.

GRANDMA'S CHOCOLATE CAKE

Rich chocolate cake with chocolate or coffee buttercream.

FRESH STRAWBERRY TORTE (SEASONAL)

White butter cake layered with fresh strawberries & either Grand Marnier or Amaretto buttercream.

CHOCOLATE PRALINE TORTE

Layers of chocolate cake, baked nut meringue, praline buttercream & Belgian chocolate truffle filling.

DUNDEE CAKE

Rich spice cake with currants & golden raisins soaked in rum. It can also be layered with marzipan in the English tradition.

LEMON GATEAU

Lemon butter cake may be layered with fresh lemon buttercream, vanilla buttercream or lemon curd.

ORANGE PASSION FRUIT

Orange cake brushed with a light Orange Rum syrup & layered with a passion fruit cream.

PEACH MELBA

Vanilla cake layered with raspberry preserves, raspberry buttercream and chopped peaches.

MOCHA WALNUT TORTE

Caramelized walnuts & mocha buttercream are sandwiched between layers of chocolate & white butter cake brushed with espresso.

CHOCOLATE GRAND MARNIER TORTE

Chocolate cake layered with orange marmalade, Belgian chocolate & Grand Marnier buttercream.

CARROT CAKE

With walnuts and cream cheese icing.