

Culinary Concerts, Inc.

~ Celebration Cakes ~

Culinary Concerts cakes are carefully and skillfully prepared by our pastry chef with the finest and freshest ingredients available. We use pure sweet cream butter, Belgian chocolates, fresh fruits and purees, fancy nuts, unbleached flour, pure vanilla extract and premium brand liquors.

Chocolate Truffle Cake

“Dark chocolate cake with chocolate chips layered with chocolate truffle filling and frosted with mousseline buttercream”

Chocolate Raspberry Ganache Cake

“A moist chocolate cake layered with raspberry ganache filling and glazed with chocolate ganache or frosted with mousseline buttercream”

Chocolate Hazelnut Dacquoise

“Chocolate cake and hazelnut meringues layered with milk chocolate hazelnut ganache and finished with mousseline buttercream”

White Chocolate Whisper Cake

“White chocolate cake layers filled with raspberry mousse or white chocolate buttercream and finished with white chocolate buttercream”

Lemon Coconut Cake

“Moist coconut cake layered with lemon curd filling and frosted with lemon meringue buttercream”

Lemon Chiffon Mousse Cake

“Light lemon chiffon cake layered with lemon mousse and finished with lemon meringue buttercream”

Orange or Lemon Poppy Seed Cake with Berries

“Lemon or orange poppy seed butter cake layered with crème fraîche finished with mousseline buttercream and garnished with fresh berries”

Genoise with Fresh Fruit

“Light sponge cake filled with whipped cream and seasonal fresh fruit finished with vanilla buttercream”

Lemon Pistachio Cake

“Lemon cake with pistachio nuts layered with lemon curd and finished with lemon buttercream”

White Chocolate Pistachio Cake

“White chocolate whisper cake filled with pistachio buttercream and frosted in white chocolate buttercream”

Carrot Macadamia Nut Cake

“Moist carrot cake with macadamia nuts filled with cream cheese frosting and iced with vanilla buttercream”

Carrot Ginger Cake

“Moist carrot cake with candied ginger and currants filled with ginger cream cheese frosting and iced with vanilla buttercream”

Orange Almond Cake

“Orange flavored cake with almonds layered with amaretto buttercream and garnished with fresh peaches”

Tiramisu Cake

“Vanilla buttercream cake soaked with espresso syrup layered with mascarpone cheese mousse and frosted with mousseline buttercream”