

DAVIS BAKERY & CO.

# Cake

MENU

Our cakes and frostings are baked on demand and made from scratch. Stop by the shop and take your pick from the day's offerings or call a few days in advance and let us help create the perfect ending to your next dinner party or special event.

## CAKE FLAVORS

Just Vanilla  
Classic Chocolate  
Hummingbird  
Red Velvet  
Strawberry  
Carrot  
Elvis  
Tiramisu\*

Vanilla Buttercream  
Chocolate Buttercream  
Peanut Butter Buttercream  
Vanilla Italian Buttercream  
Heavenly Mousse Frosting  
Cream Cheese Frosting  
Strawberry Cream Cheese Frosting  
Raspberry Preserves  
Strawberry Preserves  
Guava Paste  
Fresh Seasonal Fruit

## FROSTING & FILLINGS

6"

**2 Layer \$12** Serves 4-6

10"

**2 Layer \$30** Serves 12-16  
**3 Layer \$35** Serves 16-20

9"

**2 Layer \$20** Serves 10-12  
**3 Layer \$25** Serves 12-15

12"

**2 Layer \$40** Serves 18-22  
**3 Layer \$45** Serves 25-35

**1/4 Sheet**

**1 Layer \$25** Serves 12-15  
**2 Layer \$35** Serves 16-22

**1/2 Sheet**

**1 Layer \$45** Serves 38-42  
**2 Layer \$55** Serves 40-60

**Custom**

**Creat your own design.**  
Pricing available upon request.



**1/2 Dozen Cupcakes \$13.50**  
**Dozen Cupcakes \$27**

**\*Additional Charges - Tiramisu \$5.** Fresh seasonal fruit **\$3-\$5.**

### Payment

We accept all major credit cards. Payment is due on or before pick up. Deposits may be required for custom cakes at time of order.

### Ordering & Cancellation Policy

Because we bake on demand, we ask that orders be placed in person or on the phone at least 48 hours in advance. Pricing for custom design and decoration will vary. To cancel an order, please provide 48 hours notice to avoid a 35% service charge.

### CAKE CARE

**We use Butter.** Real butter is the essential ingredient that gives our products the taste of homemade baking. Butter makes our cakes taste great, but only at the right temperature. To best enjoy our cakes serve them at room temperature. We suggest keeping cakes with buttercream at room temperature for a minimum of 30-60 minutes and maximum of four hours before digging in.



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