

Vanderbrooke Bakers and Caterers

65 Main Street, Old Saybrook, CT 06475 Phone: 860-388-9700 Fax: 860-388-1186

Custom Cakes

Layer cake with butter cream or fruit preserve filling

8"	10-12 servings	\$21.95
10"	15-18 servings	\$33.95
¼ sheet	20-25 servings	\$40.00
12" or ½ sheet	40-50 servings	\$65.00
14"	55-60 servings	\$70.00
Full sheet	85-100 servings	\$125.00

Butter cream cake with mousse filling or fresh fruit

8"	10-12 servings	\$23.95
10"	15-18 servings	\$39.00
¼ sheet	20-25 servings	\$45.00
12" or ½ sheet	40-50 servings	\$69.00
14"	55-60 servings	\$75.00
Full sheet	85-100 servings	\$135.00

Carrot cake with cream cheese icing

Layer cake with mousse and fresh fruit

Ganache Cakes

8"	10-12 servings	\$24.95
10"	15-18 servings	\$42.00
¼ sheet	20-25 servings	\$48.00
12" or ½ sheet	40-50 servings	\$74.00
14"	55-60 servings	\$86.00
Full sheet	85-100 servings	\$155.00

Choice of cake:

Vanilla	Chocolate	Almond
Hazelnut	Spice	White chocolate

Choice of filling:

Lemon mousse	Raspberry mousse	Chocolate mousse	Strawberry
mousse	Peach mousse	Pastry cream	
White chocolate mousse	Hazelnut mousse	Cherry mousse	
Fresh fruit (seasonal)			

Choice of icing:

Vanilla butter cream	Lemon butter cream	Chocolate butter cream
Mocha butter cream	Cream cheese	Whipped cream
Chocolate ganache		

Please specify preferred colors for flowers or writing. Additional design charges may apply.

Custom cakes should be ordered one week in advance to guarantee availability.

Most of our cakes should be refrigerated, but served at room temp. Allow ½-1 hour.

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Breads:

Country French baguette or round loaf	\$3.25
No fat, no cholesterol, white French bread	
Flanders baguette or oval loaf	\$3.25
No fat or cholesterol, Belgian white bread with steel-cut oats and rye chops (crunchier than French).	
Five-grain bread oval loaf	\$3.95
Wheat, rye, steel-cut oats, cornmeal and millet	
Soft crust, crunchy grains, a little honey and canola oil	
Squaw bread oval loaf	\$3.95
Cornmeal, molasses and caramelized sugar	
Slightly sweet with a crunchy crust and no dairy	
Sourdough round loaf	\$3.95
No fat or cholesterol, made with our own starter and a little fresh yeast.	
A tangier flavor than peasant sourdough, also available with caraway seeds	
Kalamata olive oval loaf	\$3.95
Pain levain base with chopped Kalamata olives	
Honey whole wheat or whole wheat - oval loaf	\$3.95
Non-dairy, low fat, softer and lighter whole wheat, great for sandwich bread	
Jewish rye oval loaf	\$3.95
40% rye with caraway and molasses, non-dairy, low fat	
Walnut rosemary round loaf	\$3.75
Pain levain base with chopped walnuts and fresh rosemary	
Dill rye or rye oval loaf	\$3.95
30% rye with dill	
Cheese breads round loaf	\$4.25
Cheddar onion	Gorgonzola roasted red pepper
Cheddar corn	Cheddar olive
Garlic parmesan	Artichoke parmesan
Cheddar bacon	Cheddar veggie
Cheddar chive	Mexican (jalapeños, cheddar and corn)
Onion parmesan	Tomato Swiss or cheddar
Assorted Dinner Rolls – 1dz.	\$5.25 or \$.50 ea.
Assorted Sandwich Rolls – 1dz.	\$10.95 or \$.95 ea.
Portuguese sweet bread Rectangle loaf	\$5.95
Buttery and sweet - great for French toast.	
Challah bread	\$5.95
Soft, rich, braided Jewish-style bread	
Large ceremonial double braid -2' long	\$25.00
Focaccia	\$15/half sheet
Flat bread with olive oil topped with caramelized onions & rosemary	\$4.50 free-form
or tomatoes & parmesan	
Stuffed breads - (10-12 people)	\$16.95
Spinach with roasted peppers & cheeses, pepperoni or sausage with peppers & onions	
Quick breads	\$6.00lg. \$3.95sm.
Cranberry-orange-walnut, lemon poppy, apple cinnamon, pumpkin, blueberry, banana, or zucchini	

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Cakes, Tortes and Tarts

Chocolate mousse bombe:			\$23.95
Dome of chocolate mousse atop a thin layer of chocolate cake, glazed with ganache			
Oreo cookie mudslide:			\$23.95
Crushed Oreos mixed in chocolate mousse; on an Oreo cookie crust			
Lemon Mousse:			\$24.95
Vanilla cake layered with lemon mousse, iced with vanilla butter cream			
White chocolate-strawberry:			\$24.95
White chocolate cake layered with strawberry mousse, iced with vanilla butter cream			
Raspberry Mousse:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Vanilla cake layered with raspberry mousse, iced with vanilla butter cream			
Chocolate truffle:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Dense chocolate-almond cake with white chocolate-hazelnut mousse and chocolate ganache			
Tiramisu:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Sponge cake soaked with kahlua & layered with mascarpone cheese, chocolate & lady fingers.			
Triple chocolate:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake with chocolate mousse and chocolate ganache			
Black & White Torte:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake layered with white chocolate mousse, covered with ganache			
Carrot:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Three layer cake with pineapple, walnuts, coconut and carrots, cream cheese icing			
Hazelnut mocha:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Vanilla cake layered with white chocolate hazelnut mousse, iced with mocha butter cream			
Chocolate Cherry:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake layered with cherry mousse and covered with chocolate ganache.			
Sin cake:	8" serves 10-12	10" serves 15-18	\$19.00 / \$27.00
Flourless chocolate cake with a thin layer of raspberry preserves and chocolate ganache			
Key lime mousse torte:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Graham cracker crust topped with key lime mousse			
New York Style Cheesecake:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Assorted flavors and crusts			
Fresh fruit tarts:	8" serves 8-10	10" serves 10-12	\$24.95 / \$28.95
(Seasonal only) tart shell filled with vanilla pastry cream, topped with fresh fruit and apricot glaze			
Frangipane tarts:	8" serves 8-10	10" serves 10-12	\$24.95 / \$28.95
Tart shell with almond filling topped with seasonal fruit and apricot glaze			
Fresh fruit Galette:	8" serves 8-10		\$14.95 / \$6.25 each
Rustic tart with a buttery crust folded over a mound of fresh fruit filling			
Fresh fruit pies:	8" serves 8-10		\$14.95 / \$6.25 each
Seasonal fruit with a double crust, lattice crust or streusel topping			
Aztec Cake:	8" serves 8-10	10" serves 10-12	\$27.95 / \$39.95
Decadent 5 layer chocolate cake with cinnamon mousse, chocolate ganache, chocolate mousse and almonds			

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Mini Desserts: (one dozen minimum per item - 3 days notice)

Tarts	\$1.50 each	
Fresh fruit with vanilla pastry cream (seasonal)		
Mousse fillings: lemon, raspberry, chocolate, strawberry, white chocolate, mocha		
Caramel nut tarts		
Lemon curd tarts		
Key lime tarts		
Fruit with a crumb topping		
Chocolate ganache tarts		
Frangipane with seasonal fruit		
Petits fours	\$2.00 each	
Almond-Raspberry		
White Chocolate-Lemon		
Chocolate		
Éclairs	\$1.25 each	
Filled with chocolate or vanilla pastry cream, dipped in chocolate		
Mini cheesecakes	\$.75 each	
Mini bars	\$1.00 each	
Frangipane, chipper bars, apple-date, linzer, blueberry-crumble, lemon, brownies with or without nuts, pecan diamonds		
Cream puffs	\$.95 each	
Filled with vanilla pastry cream, mousse or whipped cream		
Chocolate truffles	\$1.25 each	
Assorted flavors		
Mini chocolate mousse bombs	\$2.25 each	
Drop Cookies	\$8.00/lb.	
Sugar Cookies	\$16.00/lb.	
Fancy Cookies such as:	\$16.00/lb.	
Rugelach	Macaroons dipped in chocolate	Pignoli macaroon
Mexican wedding	Thumbprints	Cinnamon crescents
Gingerbread	Linzer	Cranberry-pistachio biscotti
Almond macaroons	Chocolate-hazelnut biscotti	Chocolate crackle

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Wedding Cakes:

Our most popular cakes: \$4.00 per person

Vanilla cake with lemon mousse
Chocolate cake with chocolate mousse
Vanilla cake with raspberry mousse
Orange poppy seed cake with white chocolate mousse
White chocolate cake with strawberry mousse

*All the cakes listed above are iced with an Italian vanilla butter cream.

Specialty cakes: \$4.95 per person

Carrot cake with cream cheese filling
Hazelnut cake with white or dark chocolate mousse
White chocolate cake with fresh strawberries
Almond cake with raspberry preserves and chocolate ganache

Premium cakes: \$5.95 per person

Tiramisu cake soaked with Kahlua, filled with mascarpone cheese

Let us create a cake to your specifications: (priced accordingly)

Cake choices

Chocolate	Vanilla	Hazelnut	Almond
Orange poppy seed	White Chocolate	Carrot	Spice

Filling choices

Chocolate mousse	Lemon mousse	Raspberry mousse	Strawberry mousse
White chocolate mousse	Cherry mousse	Peach mousse	Fruit preserve
Fresh fruit	Chocolate ganache	Mascarpone	Vanilla pastry cream

Icing choices

Vanilla	Chocolate	Lemon	Mocha butter cream
Chocolate ganache	Cream cheese	Rolled fondant (\$4.50 minimum)	

Basic icing designs (Extra charge for special designs or specialty garnishes)

Triple dot/Swiss dot Embroidery Butter cream flowers
Basket weave Lattice Chocolate curls, bows, etc.
Lily of the Valley Non-traditional shapes Gum paste flowers, shells, bows
Smooth sides Pillars and stands Marzipan
Traditional swag
Edible flowers
Fresh berries

A non-refundable deposit is required to book the date. We must have the final guest count one week prior to the wedding. The balance must be paid by check or cash, prior to delivery of the cake.

One eight inch cake: FREE for your anniversary when order a wedding cake from us.

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Individual Dessert Menu

(3 days notice please)

Chocolate mousse bombes	\$4.25
Cheese cake	\$3.50
Flavored cheese cakes	\$3.95
Mousse towers	\$3.25
Fresh fruit tarts (seasonal)	\$4.95
Bread pudding	\$2.75
Napoleons	plain \$3.50 with berries \$4.50
Cupcakes	\$1.50 decorated \$2.00
Mousse cups	\$4.25
Baklava	\$2.00
Cream Puffs	\$2.95
Éclairs	\$3.50
Crème brulee	\$2.50
Cannoli	\$1.75
Sin cake	\$4.25
Strudel	\$3.25
Whoopie Pies	\$2.50
All assorted bars and brownies	\$2.00
Sliced Cake	\$3.25
Fruit pies	\$6.25