

Vanderbrooke Bakers and Caterers

65 Main Street, Old Saybrook, CT 06475 ~ phone (860): 388-9700 ~ fax (860): 388-1186

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 usually iced with an Italian vanilla butter cream.

\$4.95 per person

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

\$5.95 per person

Tiramisu cake soaked with Kahlua, filled with mascarpone cheese

Let us create a cake to your specifications:

Cake choices

Chocolate, vanilla, hazelnut, almond, orange poppy seed, white chocolate, carrot, spice

Filling choices

Mousses: chocolate, lemon, raspberry, strawberry, white chocolate, cherry, peach
Fruit preserves, fresh fruit, chocolate ganache, mascarpone, vanilla pastry cream

Icing choices

Vanilla, chocolate, lemon, mocha butter cream, chocolate ganache, cream cheese icing, rolled fondant*

Basic icing designs

Triple dot/Swiss dot
Basket weave
Lily of the Valley
Smooth sides
Traditional swag

Extra charge designs

Embroidery
Lattice
Non-traditional shapes
Pillars and stands
*Rolled fondant (\$4.50 min.)

Specialty garnishes

Butter cream flowers
Chocolate curls, bows, etc.
Gum paste flowers, shells, bows
Marzipan
Edible flowers, fresh berries

A \$40 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 if you order a wedding cake from us.