

Wine Cakes

Raspberry Wine: Moist white wine cake filled with house-made raspberry purée and frosted with Italian buttercream

Lemon Wine: Tart yet rich lemon curd spread between lemon-infused white wine cake layers and frosted with a pale yellow Italian buttercream

***Lemon Lime Wine:** Lemon-infused white wine cake filled with two layers of tart lime curd and one layer of lemon curd and frosted with a light green Italian buttercream

***Lime Rickey:** Moist white wine cake filled with two layers of raspberry purée and one layer of luscious lime curd then finished with a lime-infused buttercream

***Lemon Raspberry Wine:** Lemon curd and raspberry purée are alternated amongst white wine layers. This cake is finished in a light yellow Italian buttercream.

***Raspberry Orange:** Four layers of white wine cake brushed with orange liqueur, filled with raspberry purée and orange-white chocolate mousse, then frosted with a pale orange Italian buttercream

Old Fashioned Wine: White wine cake filled and frosted with our light chocolate old fashioned buttercream ~ Simple and delicious!

Hazelnut Wine: White wine cake layers brushed with hazelnut liqueur then filled and frosted with hazelnut Italian buttercream ~ An employee favorite!

Specialty Cakes

Lemon Coconut: Lemony white cake layers filled with lemon curd and a sprinkle of coconut then frosted with your fresh whipped cream or Bernice's buttercream ~ Your choice!

***Lemon Blueberry:** Lemon-infused white cake filled with two layers of housemade blueberry purée and one layer of lemon curd and frosted with a pale yellow Italian buttercream.

Lemon Huckleberry: Lemon-infused white cake filled with Huckleberry purée and frosted with lemon-infused Bernice's buttercream ~ A taste of Montana in every bite!

bernice's
bakery
est. 1978

Strawberry Tall: Creamy white cake layered with fresh strawberries then frosted and filled with your choice of fresh whipped cream or Bernice's buttercream ~ If you like it short, you'll love it tall!

Raspberry Poppy Seed: Poppy seed white wine layers filled with Bernice's housemade raspberry purée then frosted with a white Italian buttercream

Lemon Poppy Seed: Lemony white wine layers baked with poppyseeds then filled with Bernice's luscious lemon curd and frosted in a light yellow Italian buttercream

Chocolate Rum Poppy Seed: Rum-soaked wine poppy cake layers filled with dark chocolate mousse. This cake is then frosted in rich dark chocolate ganache.

Confetti: White wine cake layers baked with rainbow sprinkles and filled with bright fruit flavors: lime curd, raspberry purée, and blueberry purée. It's finished with Bernice's buttercream and garnished with more sprinkles ~ the classic birthday cake!

Carrot: Moist spice cake chock full of pecans, raisins, coconut, and pineapple, and finished with our decadent cream cheese frosting ~ a traditional favorite!

Boston Cream: Creamy white cake layers infused with rum then filled with our vanilla pastry cream. It's then frosted with dark chocolate ganache ~ rich and succulent.

Red Velvet: Milk chocolate cake layers tinted deep red, filled with Bernice's cream cheese frosting and finished with Italian buttercream and a touch of cocoa powder

***Night & Day:** A checkerboard of dark chocolate and white wine cake filled with dark chocolate ganache then frosted with Bernice's buttercream and finished with a dark chocolate ganache pour over.

Chocolate Cakes

Chocolate Chocolate: Layers of dark chocolate cake filled and frosted with dark chocolate ganache then covered with an elegant chocolate ganache pour over

Chocolate Delight: Moist dark chocolate cake layers filled with dark chocolate mousse then frosted with a creamy light chocolate buttercream. We finish this staff favorite with dark chocolate accents.

Old Fashioned Chocolate: Moist chocolate cake layers filled and frosted with old fashioned buttercream ~ a true classic!

Chocolate Raspberry: Layers of dark chocolate cake filled with raspberry purée then covered with a dark chocolate ganache pour over

Chocolate Raspberry Grand: Dark chocolate cake brushed with orange liqueur, filled with raspberry purée, frosted with light pink buttercream and finished with a dark chocolate ganache pour over

Raspberry Mocha: Dark chocolate cake layers soaked with black coffee, filled with raspberry purée and frosted with Bernice's espresso buttercream

Mocha: Dark chocolate cake layers infused with black coffee, filled and frosted with your choice of espresso whipped cream or Bernice's espresso buttercream

***50 Shades of Chocolate:** A duo of German chocolate and dark chocolate cake layers filled with white chocolate mousse, then frosted with light chocolate buttercream and finished with a dark chocolate ganache pour over ~ Mmmmm.

Cakes range in price based on size and flavors

Round Cakes		Range
6"	Serves 8-10 people	\$24-\$39
8"	serves 12-14 people	\$38-\$66
9"	serves 16-18 people	\$44-\$80
10"	serves 24-26 people	\$54-\$96
12"	serves 32-34 people	\$72-\$134
14"	serves 48-50 people	\$93-\$203

Chocolate Peanut Butter: Moist dark chocolate cake layers filled with a fluffy peanut butter mousse and frosted with a peanut butter buttercream

German Chocolate: Light chocolate cake layers filled with a creamy pecan-coconut filling and frosted in dark chocolate ganache ~ Decadent!

Chocolate Hazelnut: Chocolate cake brushed with hazelnut liqueur filled and frosted with a toasted hazelnut Italian buttercream.

Turtle: Dark chocolate cake layers filled with rich house-made caramel and toasted pecans, frosted with a salted caramel buttercream and finished with a dark ganache pour over

Chocolate Lavender: Dark chocolate cake layers filled with local lavender-infused white chocolate mousse and frosted in dark chocolate ganache ~ Distinctly floral and rich!

Grasshopper: Chocolate cake filled and frosted with a minted light green buttercream then finished with a luscious chocolate ganache pour over

Camel Spit: Rich dark chocolate cake layers filled with a delectable medley of dingdong, caramel, and chocolate mousse. This cake is then frosted with our salted caramel buttercream ~ Our signature cake!

Sheet Cakes

Some of our cakes cannot be made into sheet cakes exactly as they appear on our menu. These are denoted with an asterisk. * Please inquire with our customer service staff for alternative suggestions!

Sheet Cakes		Range
10 x 15	25 people	\$62-\$121
10 x 10	15 people	\$44-\$80

Dietary Restrictions:

Many of our cakes can be made wheat free and/or vegan. Please inquire with our customer service staff for these options.