

## Wine Cakes:

**Raspberry Wine:** Moist white wine cake filled with lovingly prepared raspberry puree and frosted with Italian buttercream.

**Lemon Wine:** Rich and tart lemon curd spread between lemon infused white wine cake embraced by pale yellow Italian buttercream.

**\*Lemon Lime Wine:** Lemon infused white wine cake filled with two layers of tart key lime curd and one layer of lemon curd. Frosted with summer green Italian buttercream.

**Key Lime Wine:** Pucker-up for this sweet and tangy cake. Key lime curd fills layers of lime infused white wine cake. Finished with rich Italian buttercream frosting.

**\*Lime Rickey:** Moist white wine cake filled with two layers of raspberry puree and one layer of key lime curd. Lime infused buttercream finishes this tart and tangy dessert.

**\*Lemon Raspberry Wine:** Lemon curd and raspberry puree are alternated amongst white wine layers. Classically iced with light yellow Italian buttercream.

**\*Raspberry Orange:** A truly elegant and adult dessert. Four layers of white wine cake each brushed with orange liqueur. Raspberry puree and white chocolate orange mousse dance in the middle. Frosted with pale orange Italian buttercream.

**Old Fashion Wine:** White wine cake filled and frosted with our light chocolate old fashion buttercream. Perfect for those that like it 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:** Creamy white cake layers infused with lemon, each filled with a layer of lemon curd and a sprinkle of coconut. Frosted with sweetened whipped cream or Bernice's buttercream. Your choice!

**\*Lemon Blueberry:** Creamy white cake infused with lemon, filled with two layers of house made blueberry puree and one layer of lemon curd. Frosted with a rich yellow Italian buttercream.

**\*Lemon Huckleberry:** A slice of Montana summer! Creamy white cake infused with lemon, filled with huckleberry puree and frosted with a lemon infused Italian buttercream.

**Strawberry Tall:** If you like it short, you'll love it tall! Creamy white cake layers frosted with your choice of whipped cream or Bernice's butter cream and filled with fresh strawberries sandwiched between either whipped cream or Bernice's buttercream. Beautiful & tasty.

**Hazelnut Latte:** White wine cake brushed with hazelnut liqueur, filled with hazelnut buttercream and frosted with Bernice's signature mocha buttercream.

**Raspberry Poppy Seed:** Our white wine cake layers flecked with poppy seeds. Frosted with Italian buttercream icing and filled with Bernice's handmade raspberry puree.

**Lemon Poppy Seed:** Wine cake layers infused with lemon and sprinkled with poppy seeds. Frosted in summer yellow Italian buttercream icing and filled with Bernice's tart, sweet from-scratch lemon curd.

**Chocolate Rum Poppy Seed:** Rich and fudgy chocolate ganache hugged around moist rum infused wine poppy seed cake. Filled with creamy chocolate mousse.

**Chocolate Raspberry Wine:** Four layers of moist white wine cake each filled with raspberry puree. Light chocolate Bernice's buttercream finishes this classic cake.

**Wine Raspberry Grand:** White wine cake layers brushed with orange liqueur and filled with raspberry puree. Frosted with light pink Bernice's buttercream and finished with an elegant chocolate pour over.

**Confetti:** White wine cake layers speckled with rainbow sprinkles and filled with bright fruit flavors: lime curd, raspberry puree, and blueberry puree. Finished with our sophisticated Bernice's buttercream. For the kid in all of us.

**PB & J:** Sweet and tart house made raspberry puree sandwiched between moist white cake. Frosted with a peanut butter buttercream. Just like mama used to make but with frosting!

**Carrot:** Moist and flavorful. Chock full of pecans, raisins, coconut, and pineapple. Frosted with our decadent cream cheese icing. 30 years and still a favorite!

**Boston Cream:** Creamy white cake layers saturated and filled with a vanilla pastry cream. A dark chocolate ganache finish makes this cake heavenly, rich, and succulent.

**Red Velvet:** Milk chocolate cake layers tinted luscious red. Filled with Bernice's fantastic cream cheese frosting, frosted with Italian buttercream, and sprinkled with cocoa powder.

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

## Chocolate Cakes:

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

**Chocolate Delight:** Moist dark chocolate cake layers filled with lovingly prepared chocolate mousse and frosted with creamy chocolate Bernice's buttercream.

**Old Fashion Chocolate:** Moist chocolate cake frosted like mom used to ---simple, fluffy white icing & filling--- An instant classic!

**Chocolate Raspberry:** Raspberry puree between layers of dark chocolate cake iced with chocolate ganache.

**Chocolate Raspberry Grand:** Dark chocolate cake filled with raspberry puree and brushed with orange liqueur. Light pink Bernice's buttercream and a luscious chocolate pour over finish this elegant cake.

**Raspberry Mocha:** Dark chocolate cake layers enhanced with coffee, filled with raspberry puree, and frosted with Bernice's mocha buttercream. The name says it all.

**Mocha:** Your choice: espresso whipped cream or Bernice's mocha buttercream frosting filled and frosted around layers of dark chocolate cake infused with espresso.

**\*50 Shades of Chocolate:** We combine our German chocolate and dark chocolate cake layers with white chocolate mousse. Then frost the entire cake with light chocolate Bernice's buttercream and finish with a dark chocolate pour over. Mmmmm.

**Chocolate Peanut Butter:** Moist dark chocolate cake layers filled with a fluffy peanut butter mousse and frosted with peanut butter buttercream. A new favorite!

**Dark Chocolate Orange:** A sophisticated combination of dark chocolate and zesty orange make this cake sure to please. Dark chocolate cake filled with white chocolate orange mousse and frosted with chocolate ganache.

**German Chocolate:** Light chocolate cake layers filled with a creamy pecan and coconut filling. Chocolate ganache finish. An elegant cake you won't soon forget.

**Chocolate Hazelnut:** Chocolate cake brushed with hazelnut liqueur. Your choice: chocolate ganache or hazelnut Italian buttercream filling. We finish this nutty treat with hazelnut Italian buttercream.

**Turtle:** Dark chocolate cake layers filled with creamy homemade caramel and pecans. Frosted with Bernice's salted caramel buttercream and a luscious ganache pour over. This cake is a winner.

**Chocolate Lavender:** Chocolate cake layers hugged by chocolate ganache then filled with Local Lori's Lavender infused white chocolate mousse. A distinct floral flavor complimented by the richness of dark chocolate.

**Grasshopper:** Chocolate cake filled and frosted with a minted, light green Bernice's buttercream. A luscious ganache pour over adds to the elegance of this cake

**\*Camel Spit:** Rich, dark chocolate cake hugging a medley of fillings: ding dong, caramel, and chocolate mousse. To make this cake more perfect than it already is, we've frosted it with salted caramel buttercream.

**\*Some of our cakes cannot be made into sheet cakes as they appear on the menu. Please inquire with our customer service staff for alternative suggestions.**

## Cakes Range in Price per Size & Serving

### Round Cakes:

6"	serves 8 - 10 people	Start at \$29
8"	serves 12 - 14 people	Start at \$48
9"	serves 16 - 18 people	Start at \$58
10"	serves 24 - 26 people	Start at \$70
12"	serves 32 - 34 people	Start at \$98
14"	serves 48 - 50 people	Start at \$148

### Sheet Cakes

10 x 15 single layer	25 people	Start at \$56
10 x 10 single layer	15 people	Start at \$72

--Cake prices vary greatly based on the ingredients used. Please inquire with our customer service staff for specific pricing for each of our cakes.

## Other Desserts

<b>Fruit Pies</b>	\$30- 33
<b>Rustic Fruit Pies</b>	\$18
<b>Cream Pies</b>	\$45-50
<b>Cheesecakes</b>	\$22- 55
<b>Lemon Meringue Pie</b>	\$45
<b>Pecan &amp; Pumpkin</b>	\$18 - \$45
<b>Tarts</b>	\$45
<b>Tortes</b>	\$22-50