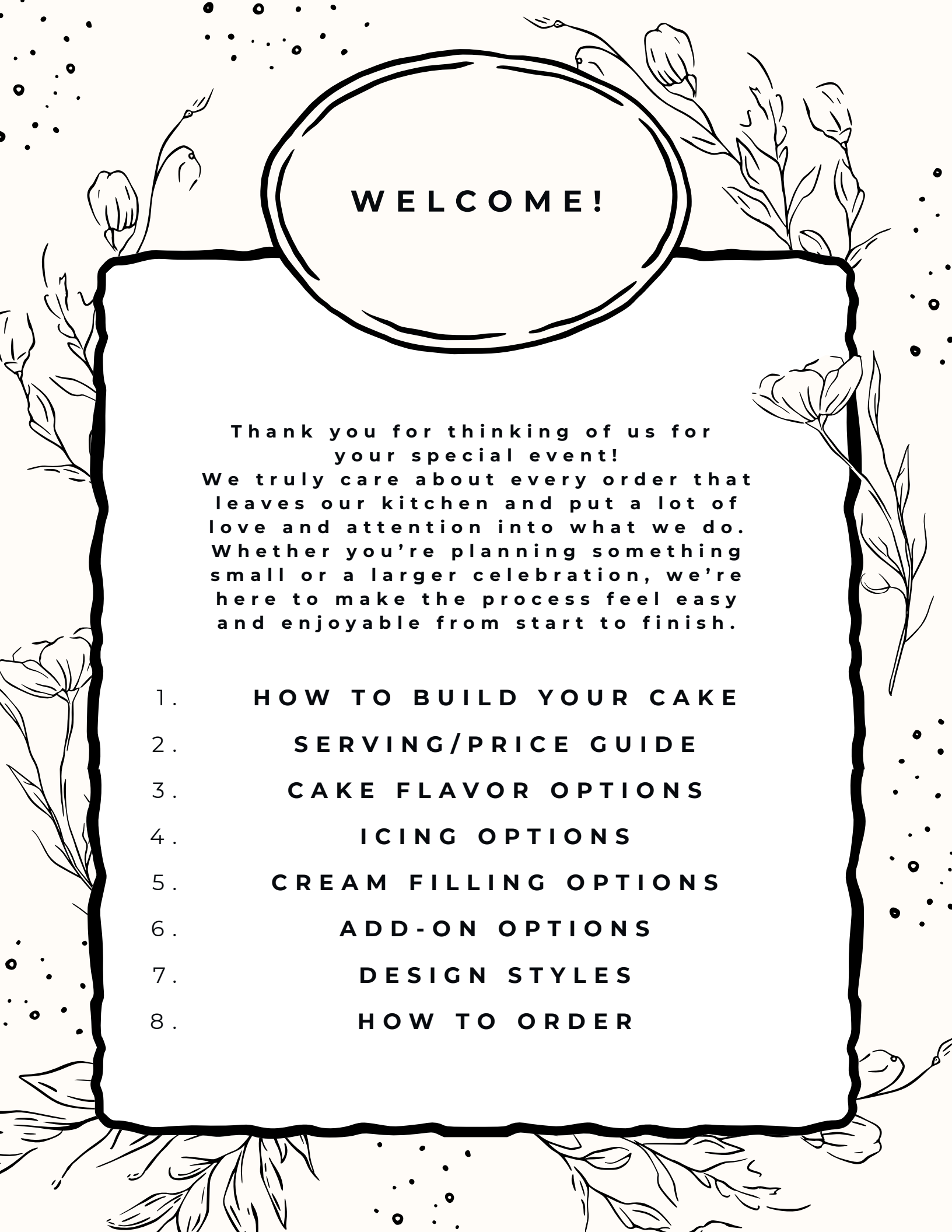


Julian's *Patisserie & Cafe*

CAKE MENU & GUIDE



www.julianscafe.com



WELCOME!

**Thank you for thinking of us for
your special event!**

**We truly care about every order that
leaves our kitchen and put a lot of
love and attention into what we do.
Whether you're planning something
small or a larger celebration, we're
here to make the process feel easy
and enjoyable from start to finish.**

- 1. HOW TO BUILD YOUR CAKE**
- 2. SERVING/PRICE GUIDE**
- 3. CAKE FLAVOR OPTIONS**
- 4. ICING OPTIONS**
- 5. CREAM FILLING OPTIONS**
- 6. ADD-ON OPTIONS**
- 7. DESIGN STYLES**
- 8. HOW TO ORDER**



HOW TO BUILD YOUR CAKE

STEP ONE

Select the size of your cake.
Use the Serving Guide to select the
appropriate size cake for you guest count.

STEP TWO

Select your cake flavor.

STEP THREE

Select your icing flavor. This will be on the
outside of the cake and used to build the
cake.

STEP FOUR

Select your cream filling.

STEP FIVE

Select your optional add-ons.

STEP SIX

Select your cake design.

FINISHED!

You now have a customized cake by Julian
consisting of your choices of cake, icing, and
fillings!

SERVING/ PRICE GUIDE

Party Sized Portions: Approximately
1.5" x 2" Sized Slices

\$7 per serving (includes 1 filling)



ONE TIER

6 inch round: 12 servings; \$84

8 inch round: 16 servings; \$112

10 inch round: 24 servings; \$168

TWO TIERS

6" + 8" rounds:
28 servings; \$196

8" + 10" rounds:
40 servings; \$280



THREE TIERS

6"+8"+10" rounds:
52 servings; \$364

8"+10"+12" rounds:
75 servings; \$525



CAKE FLAVORS



Vanilla
Cake



Chocolate
Cake



GF
Chocolate
Cake



Carrot
Cake



Lemon
Soaked
Cake



Chocolate
Espresso
Soaked
Cake



Raspberry
Soaked
Cake



Strawberry
Soaked
Cake

ICING FLAVORS



Vanilla
Buttercream



Chocolate
Buttercream



Vanilla
Espresso
Buttercream



Chocolate
Espresso
Buttercream



Salted
Caramel
Buttercream



Strawberry
Buttercream



Raspberry
Buttercream



Nutella
Buttercream

CREAM FILLING OPTIONS



Pastry
Cream



Bavarian
Cream



White
Chocolate
Mousse



Salted
Caramel
Cream



Chocolate
Mousse



Nutella
Cream



Lemon Curd



Strawberry
Cream



Espresso
Pastry
Cream

ADD-ONS

+\$1.00 per serving



Fresh Fruit



Candied
Almonds



Cookie
Crumble



White
Chocolate
Chips



Toasted
Coconut



Caramel
Brownie
Crumble



Chocolate
Chips



Nutella



Raspberry
Jam

DESIGN STYLES

VINTAGE RUFFLE CAKE



INTRICATE PAINTED FLORAL CAKE



NAKED CAKE



CLASSIC CAKE



ABSTRACT BUTTERCREAM CAKE



TEXTURED BUTTERCREAM CAKE



PAINTED CANDLES
CAKE



HEART CAKE



PAINTED DAISY CAKE



ROSETTE CAKE



CLASSIC
FLOWER CAKE





POPULAR FLAVOR COMBINATIONS

ONE

Vanilla Cake soaked with Vanilla Syrup,
Vanilla Buttercream, Bavarian Cream, Fresh
Strawberries

TWO

Lemon Soaked Vanilla Cake, Vanilla
Buttercream, Lemon Curd, Fresh Blueberries

THREE

Chocolate Cake soaked with Vanilla Syrup,
Vanilla Buttercream, Chocolate Mousse,
Salted Caramel

FOUR

Chocolate Cake soaked with Vanilla Syrup,
Chocolate Espresso Buttercream, Chocolate
Mousse, Chocolate Ganache

FIVE

Espresso Soaked Cake, Vanilla Buttercream,
White Chocolate Mousse, Caramel Brownie
Crumble

SIX

Strawberry Soaked Cake, Vanilla Buttercream,
Lemon Curd, Fresh Strawberries



HOW TO ORDER

STEP ONE

Use this guide to choose your cake size, flavors, fillings, and design detail.

STEP TWO

Place your order request online at
www.julianscave.com

There you will indicate all the selections you made in Step One. There will be a \$0.99 service charge.

STEP THREE

Once you submit your request, your order will be reviewed by our team and we will reach out to you with any additional questions.

STEP FOUR

Once we finalize your details, you will receive an online invoice for the full amount of your cake.

STEP FIVE

Your cake is officially booked once we have received your payment! **(Please note, submitting an inquiry does not reserve your date, or confirm your order).**

LEAD TIME

We recommend placing orders at least 2-3 weeks in advance to ensure availability!