

Wedding Desserts GUIDE





Pastry Works creates exquisite and sinfully delicious cakes and confections. Each creation is a work of art!

Custom wedding cakes, grooms' cakes, cupcakes and cake pops are among our many specialties. A variety of flavors and fillings are available, and design details are always based on your personal preference and style.

ORDER NOW!

Call us (919)828-5932

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Rated on **WEDDING**WIRE









Wedding Cake Special

^{\$}399

Basic Flavor (White, Chocolate or Yellow) with Buttercream Filling and Pearl Border

Cake serves up to 150 guests. No exchange or additional discount Basic flavors regularly \$4.25 pp

Specialty Sculpted Cakes

Specialty Cakes with Fondant Icingstart at ^{\$}499

Specialty embellishments and design work may incur additional charges. Upon acceptance of proposal a cake tasting and design consultation may be scheduled.

Other Specialties

Specialty Filled Cupcakes \$3.75pp

Find your Style

Online Cake Explorer

Signature Fillings & Deing

Signature	Fillings	**	Chocolate
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- ₩
 Buttercream
 ₩
 Caramel
- Whipped Cream Vrange
- 🛶 Fruit Jam

- **₩** Lemon
- 🛶 White

Specialty Plavors, Fillings, & Icing

Specialty Cake Flavors^{\$}4.75pp

-44-	Carrot	-414-	Pumpkin	
**	Red Velvet	-414-	Vanilla Chiffon	
-	Midnight Chocolate	-414-	Lemon Chiffon	
**	Banana	*	Cappuccino	
Specialty Fillings [§] .50 – [§] 1.00 _{pp}				
-	Chocolate Ganache	-414-	Chocolate Mousse,	
-	Pecan-Caramel	-414-	Caramel Mousse	
-	Cannoli Cream	-414-	Raspberry Mousse	
-	Bavarian Cream with	-414-	Key Lime Mousse	
	Fresh Berries	-414-	Passionfruit Mousse	
-44-	Chocolate-Cherry	-414-	Coconut Cream	
44	Lemon, Orange or Blackberry Curd	-414-	Nutella Cream	
Specialty Buttercreams ^{\$} .25pp				
-	Champagne	-414-	Swiss Buttercream	
-	Peanut Butter	-414-	Mint Chocolate Chip	
~	Oreo	*	White Chocolate	

✤ Cream Cheese

WEDDING DESSERTS

Pick Up Sweets

- Praline and Caramel Gateau
- 🛶 Chocolate Tahini Tart
- Mirlintons (gf)
- Strawberries Dipped in Popping Sugar
- Raspberry Coconut Bites
- ✤ Salted Caramel Shortbread Bites
- 🖇 Atlantic Beach Pie Bites
- Mini Banana Pudding Eclairs
- ₩ Chocolate "B-52"
- ⋆ Key lime Chocolate Cups
- 🛶 Mini Cream Puffs

- ✤ White Chocolate Brownie Bites
- 🛶 Coconut Kisses
- 👐 French Macarons
- ✤ Cheesecake Bites Platter
- 🛶 Melting Moments
- ✤ Baked Alaska with Salted Caramel Gelato
- → Milk Chocolate Brownie with Graham Ice Cream
- Chocolate Cherry Cake with Honey Cream Spiced Wine
- Apple Frangipane Tart with Cinnamon Gelato



French Macrarons



Honey Chevre Mousee Dome with Strawberry Filling

Elevated Plates

Will require staff.

- ✤ Coconut Almond Joy Tart
- ✤ Chocolate Mousse with Macadamia Nuts
- ✓ White Chocolate Mousse with Passion Fruit Gelee
- ✤ Passion Domes
- 👐 Banana Bread Pudding
- 👐 Fresh Fruit Tart
- 🗤 Gianduja Panna Cotta

- Milk Chocolate
 Lavender Panna Cotta
- 🖇 Paris Brest
- ✤ Pavlova with Lemon Curd & Fresh Fruits
- Vanilla Passion Rice Pudding
- Honey Chevre Mousse
 Dome With Stawberry
 Filling
- 👐 Yuzu Parfait

Dessert Display & Stations

Will require staff.

- 👐 Bananas Foster
- 🛶 Cannoli Bar
- 🛶 Crepe Station
- 🛶 Gelato Station
- 🛶 Gourmet S'mores Station
- Strawberry Shortcake Station
- ✤ Viennese Table

- 🖇 Cookies and Milk Station
- 🛶 Popcorn Bar
- 🛶 Donut Bar
- 🛶 Cupcake Bar
- 🛶 Fondue Bar
- 🛶 Frozen Cappucino



Donut Bar