

Wedding Cake Details for The CT Wedding Group - Buttercream Cake

What type of Cake is Included?

Included Cake Flavors:

Golden, Chocolate, Marble, Carrot, Walnut, Banana, Red Velvet, Coconut, Funfetti (Golden and Chocolate Cake are provided on our standard tasting plate. If interested in tasting other flavors, please request when the tasting appointment is made.)

Included Fillings:

Fresh sliced strawberries with Pastry Cream, White Chocolate Mousse with Mixed Berries, Raspberry Buttercream with Fresh Raspberries, Peanut Butter Chocolate Mousse, Chocolate Truffle, Mocha Buttercream, Coconut Butter Pecan, Cannoli Filling, Oreo Mousse, Lemon Curd, Passion Fruit Curd, Cream Cheese Frosting

Included Frostings:

Vanilla, Mocha, Lemon, Mint and Almond French Buttercream or Chocolate Ganache Glaze

STYLES:

Included Shapes: Round, Square or Hexagon Cupcakes and Cupcake Towers

Included Piping Patterns:

Variety of Scrolls, Textured Buttercream, Arched Lace Patterns, Swiss Dots, Cornelli Lace, Monograms (More intricate and detailed piping patterns are available as an upgrade)

Included Accents:

Satin Ribbons in a wide variety of colors White Chocolate Seashells

Additional Upgrades Available

Fresh Flowers**
Sugar Flowers
Monogram Cake Toppers

**Fresh Flowers are available as an upgrade or can be supplied by your Florist. Flowers must be delivered to JCakes 1 or 2 Days before the Wedding. Please bring the names of the flowers you will use to your tasting appointment.

Contact us to schedule an appointment for a complimentary tasting www.j-cakes.com or 203 488 2800



Mocha French Buttercream Smooth- Frosted Cake with Beaded Border



Vanilla French Buttercream Frosted Cake with Cornelli Lace Arches



Horizontal Textured Vanilla French Buttercream Cake



Off-Set Square Vanilla Buttercream Cake with Piped Dots & Scrolls and Satin Ribbon & Beaded Borders



Chocolate Ganache-Covered Cake With Piped Dots and Beaded Borders



Vanilla French Buttercream-frosted Cake with Piped Dots and Satin Ribbon Borders



Comb-Textured Vanilla French Buttercream with Beaded Borders



Vanilla French Buttercream-frosted Cake with Cornelli Lace Piping



Vanilla French Buttercream-frosted Cake with Variety of Scrolls Piping



Vanilla French Buttercream Frosted Cake with Pink Satin Ribbon Borders and Piped Monogram (Gold and Silver Monogram Cake Toppers are Available as Upgrades)



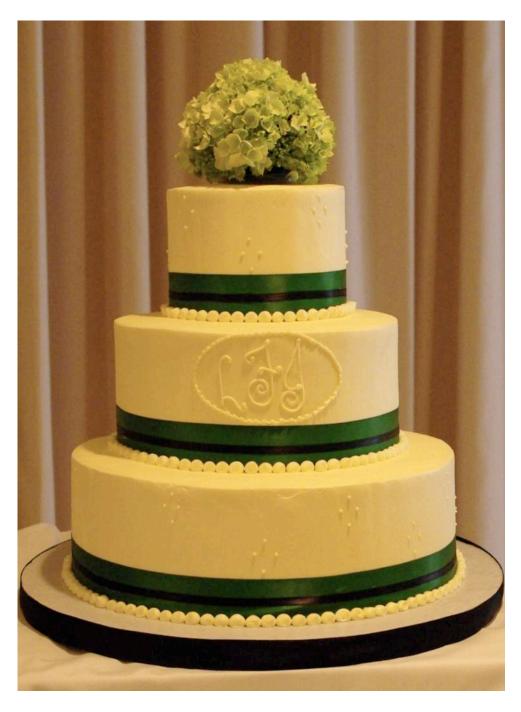
Vertical Textured Vanilla French Buttercream



Short Textured Buttercream



Long Textured Buttercream



Vanilla French Buttercream-frosted Cake with Swiss Dots, Satin Ribbon Borders, and Piped Monogram

Fondant Covered Cakes The following designs are included in the CT Wedding Group Fondant-Covered Cake Dackage



Ivory Buttercream Cake with Fondant Ruffles and Lace Band



Ivory Fondant-Covered Cake with Silver Dragee Borders and Sugar Roses



Purple Fondant-Covered Cake with Satin Ribbon Borders and Silver Dragee Accents with a Cascade of Fresh Orchids



Black and White Fondant-Covered Cake with Sugar Flowers and Satin Ribbon Borders (Sugar Flowers are Available as an Upgrade)



Ivory Fondant-Covered Hexagon Cake with Quilting Pattern, Satin Ribbon Borders, and Piped Hearts



Ivory Buttercream-Frosted Cake with Rouched Fondant and Lace Fondant Cutouts

Eupcake Menu - Our Most Popular Flavors



Boston Cream
Golden cake filled with vanilla pastry cream and frosted with chocolate ganache. Garnished with a maraschino cherry.



Lemon Supreme
Golden vanilla cake filled with
homemade lemon curd and frosted
with yellow vanilla French
buttercream. Garnished with white
chocolate shavings.



Chocolate Mousse
Chocolate Devil's Food Cake filled with hand whipped chocolate mousse.
Frosted with mocha French buttercream and garnished with dark chocolate shavings.



White Chocolate Mousse
Golden Layer cake filled with hand
whipped white chocolate mousse.
Swirled with vanilla French
buttercream and garnished with white
chocolate shavings.



Cannoli
Golden Vanilla cupcake filled with
homemade cannoli filling and topped
with vanilla French buttercream,
chocolate chips and a cannoli shell
piece.



Chocolate Peanut Butter
Chocolate Devil's Food Cake filled
with hand whipped peanut butter
chocolate mousse and frosted with
chocolate buttercream. Garnished
with chocolate chips and crushed
peanuts.



Salted Caramel
Chocolate Devil's Food filled
with salted caramel and frosted
with mocha French
Buttercream, garnished with a
pretzel.



Oreo Cookies and Cream
Chocolate Devil's Food filled with a hand whipped white chocolate oreo mousse.
Frosted with vanilla French buttercream and garnished with a mini oreo.



German Chocolate
Chocolate Devil's Food filled with
homemade coconut butter pecan filling
and frosted with mocha French
buttercream. Garnished with pecans.



Cupcake Display Tower with Anniversary Top Tier