

POPULAR FLAVOR SUGGESTIONS

CHOCOLATE PEANUT BUTTER TORTE: dark chocolate cake layered with peanut butter cream and enrobed in dark chocolate ganache.

TANDYCAKE: white cake layered and iced with peanut butter cream and enrobed in dark chocolate ganache.

****STRAWBERRIES AND CREAM:** white cake layered with whip cream and fresh strawberries.

****CHOCOLATE STRAWBERRY TORTE:** dark chocolate cake layered with chocolate mousse and fresh strawberries.

FRESH RASPBERRY COCONUT TORTE: white cake layered with black raspberry preserve and fresh coconut mousse.

COCONUT MOUSSE TORTE: white cake layered with coconut Mousse.

LEMON COCONUT TORTE: white cake layered with lemon mousse and fresh coconut.

LEMON MOUSSE TORTE: white cake layered with lemon curd and lemon mousse.

****LEMON BLUEBERRY TORTE:** white cake layered with lemon mousse, fresh blueberries and cheesecake.

RED RASPBERRY TORTE: white cake layered with red raspberry preserves and lemon mousse.

****RICOTTA CASSADA:** white cake layered with ricotta cheese mousse with chunks of dried apricot, white and dark chocolate shavings.

****CANNOLI TORTE:** white cake layered with fresh cannoli cream

SPICED APPLE: spice cake layered with cinnamon cream cheese mousse with chunks of apple.

****AMBROSSIA TORTE:** white cake layered with vanilla custard filling, chunks of mandarin oranges, pineapple and coconut.

BLACK RASPBERRY CHAMBORD TORTE: white cake brushed with chambord and layered with black raspberry chambord preserves and mousse.

CHOCOLATE FRAMBOISE TORTE: chocolate cake brushed with chambord and layered with black raspberry chambord preserves and mousse.

****ALMOND GATEAUX:** white cake brushed with Amaretto and layered with almond butter cream with a layer of plain cheesecake.

KEYLIME TORTE: white cake brushed with keylime syrup and layered with tangy keylime curd and whip cream..

****BLACK AND WHITE TORTE:** alternating layers of chocolate and white cake layered with black raspberry and chocolate mousse with a layer of cheesecake.

CHOCOLATE ESPRESSO: chocolate cake brushed with Kahlua and layered with chocolate ganache and espresso mousse.

****CHOCOLATE CHERRY CORDIAL:** chocolate cake brushed with Kirsch and layered with whip cream and bing cherries.

MOCHA HAZELNUT TORTE: chocolate or mocha cake brushed with Frangelica layered w/chocolate ganache & mocha hazelnut butter cream.

LEMON POPPY SEED TORTE: white poppy seed cake soaked with lemon syrup and layered with lemon mousse.

****FRENCH MERINGUE TORTE:** white cake layered with chocolate ganache, hazelnut butter cream and hazelnut cinnamon meringue

****FRESH FRUIT TORTE:** white cake layered with whip cream, layer of cheesecake with fresh strawberries, blueberries and raspberries.

****ITALIAN RUM TORTE:** white cake brushed with Rum and alternating layers of chocolate and vanilla custard.

CHOCOLATE MOUSSE TORTE: dark chocolate cake layered with chocolate ganache and chocolate mousse.

CHOCOLATE CARAMEL PECAN: dark chocolate cake layered with chocolate fudge, caramel fudge and chunks of pecans.

CHOCOALTE CRÈME DE MENTHE TORTE: dark chocolate cake brushed with Crème de Menthe and layered with chocolate ganache and Crème de Menthe mousse.

WHITE CHOCOLATE MOUSSE TORTE: white cake layered with white chocolate mousse.

****WHITE CHOCOLATE RASPBERRY MOUSSE TORTE:** white cake layered with white chocolate mousse and black or red raspberry preserves with fresh raspberries.

MILK CHOCOLATE MOUSSE TORTE: white cake layered with dark chocolate ganache and milk chocolate mousse.

CITRUS MOUSSE TORTE: white cake layered with lemon mousse, lime mousse and red raspberry mousse.

****CARROT CAKE:** loaded with carrots, pineapple, raisins, coconut and walnuts layered with cream cheese BUT iced in Buttercream.

****CHOCOLATE BANANA TORTE:** chocolate cake layered with banana puree, chocolate ganache and banana custard.

****BANANA SPLIT:** white cake layered w/banana custard with chunks of maraschino cherries and pineapple and iced in dark chocolate ganache.

****BANANA TORTE:** white cake layered w/banana puree and banana custard.

COOKIES N CREAM TORTE: chocolate cake layered with ganache, whip cream and oreo cookies.

****PUMPKIN MOUSSE TORTE:** white cake layered w/fresh pumpkin cinnamon cream cheese mousse. SEASONAL

****Fresh fruit, seasonal flavors, meringue layers, cheesecake inserts and specialty and custom flavors are additional (all cakes listed with an asterisk fall into this category)**

Additional Charges will apply for specific choices of ribbon, flowers, chocolate bows and curls, fondant decorations, children's cartoon figurines, drawings, or a specific artwork or sculpture involved.

"PROVIDENCE"

Divine Cakes & Pastries

We recommend ordering with as much notice as possible, as we limit the amount of cake orders we accept to maintain our excellent reputation and high quality service.

There are always a variety of cakes available in the store to choose from.

All of our cakes are unique and customized. Please call for all cake quotes.

**2515 South Queen Street
Olde Tollgate Village
York, Pennsylvania 17402**

(717) 741-0120

Store Hours:

**Monday-Friday 8am - 6pm
Saturday 8am - 3pm
Closed Sunday**

CASH OR CHECK ONLY

NO CREDIT CARDS

**BRIDAL CONSULTATIONS ARE
AVAILABLE BY APPOINTMENT ON
MONDAYS ONLY BETWEEN 8-5 PM**

OCCASIONAL CAKES

All cakes are 3 layers of cake with 2 layers of filling.

*6" round serves 8 6" square serves 12
8" round serves 12 8" square serves 20
10" round serves 20 10" square serves 30
12" round serves 35 12" square serves 40
14" round serves 55 14" square serves 70*

Cakes are available in round, square, hexagon, heart or oval shape.*

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TWO TIER CAKES:

*8" and 6" round serves 15-20
10" and 6" round serves 20-25
10" and 8" round serves 25-35
12" and 6" round serves 40-45
12" and 8" round serves 45-50
14" and 8" round serves 60-70*

Ideal for Anniversaries, Baby and Bridal Showers, Birthday Parties. Decorated in a giftbox design with bow or as a dessert Cake.

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Any cake larger than two tier will be charged Wedding Cake prices.

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MINIATURE PASTRIES

*Cheesecakes
Black Raspberry Mousse Cups
Truffles
Chocolate Peanut Butter Cups
Fresh Fruit Tarts
Brownies
Cream Puffs
Chocolate Cherry Cordials
Éclair's
Lemon Blueberry Bars
Key Lime Tarts
Lemon Mousse Tarts
Pecan Diamonds
Chocolate Hazelnut Cups
Cannolies
Crème Brule Bars
Raspberry Crème Brule Bars
Chocolate Ganache Cups
Dried Fruit and Nut Tarts (Seasonal)
Pumpkin Mousse Tarts (Seasonal)
Apple Caramel Bars (Seasonal)
Pumpkin Cheesecakes (Seasonal)
Pumpkin Mousse Tarts (Seasonal)*

Above Pastries are \$15.00/dozen

Chocolate Covered Strawberries (Market Price)

*Imported French Macarons
Imported Swiss Truffles*

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to foods consumed

AVAILABLE DAILY

*Fresh Baked Breads
Quick Breads
Assorted Cookies
Italian Cookies
Seasonal Butter Cookies
Assorted Muffins
Cheese Danish & Cinnamon Buns
Blueberry, Cinnamon/Apple, White Chocolate Red Raspberry & Cranberry Orange Scones
Crème Brule Muffins
8" Whole Cheesecakes (Toppings addl, blueberry, cherry, strawberry, raspberry, chocolate or fresh fruit)
3" or 9" Fresh Fruit Flan
6" or 8" Chocolate Peanut Butter Brownie Cakes
3" Individual Key Lime Tarts
3" Individual Peanut Butter Tarts
Large Cannolies
Mini Carrot Bundt Cakes
Assorted Cupcakes
Jumbo Cupcakes*

Specialty Order Items(48 hours notice required)

*Petite Fores
Rugelach (Raspberry, Apricot, Chocolate Chip and Cinnamon Raisin)
Croissants (Butter, Chocolate & Almond)
8", 10" or 12" Chocolate Chip Cookie
Tiramisu
Limoncello
Pumpkin Roll (Seasonal)
Sfogliatelle
Jewish Apple Cake
Crème Brule Cups
Chocolate Raspberry Mousse Parfaits
Seasonal Mousse Parfaits
3" Individual Cheesecakes*

