

# Cake

DAVIS BAKERY & CO.

MENU

Our cakes and frostings are baked on demand and made from scratch. Stop by the shop and take your pick from the day's offerings or call a few days in advance and let us help create the perfect ending to your next dinner party or special event.

## CAKE FLAVORS

**Just Vanilla**  
**Classic Chocolate**  
**Hummingbird Cake**  
**Red Velvet Cake**  
**Strawberry Cake**  
**Carrot Cake**

**Vanilla Buttercream**  
**Chocolate Buttercream**  
**Peanut Butter Buttercream**  
**Vanilla Italian Buttercream**  
**Heavenly Mousse Frosting**  
**Cream Cheese Frosting**  
**Strawberry Cream Cheese Frosting**  
**Raspberry Preserves**  
**Strawberry Preserves**  
**Apricot Preserves**  
**Fresh Seasonal Fruit**

## FROSTING & FILLINGS

6"

**2 Layer \$25** Serves 4-6  
**3 Layer \$30** Serves 6-8

10"

**2 Layer \$50** Serves 12-16  
**3 Layer \$55** Serves 16-20

9"

**2 Layer \$40** Serves 8-10  
**3 Layer \$45** Serves 10-15

12"

**2 Layer \$60** Serves 18-22  
**3 Layer \$65** Serves 25-35

### 1/4 Sheet

**1 Layer \$35** Serves 10-12  
**2 Layer \$45** Serves 15-20

### 1/2 Sheet

**1 Layer \$55** Serves 38-42  
**2 Layer \$70** Serves 40-60

### Full Sheet

**1 Layer \$115** Serves 50-65  
**2 Layer \$175** Serves 90-110



**1/2 Dozen Cupcakes \$13.50**  
**Dozen Cupcakes \$27**

Inscription and simple decoration **\$3**. Fresh seasonal fruit **\$3-\$5**.

### Payment

We accept all major credit cards. Payment is due on or before pick up. Deposits may be required for custom cakes at time of order.

### Ordering & Cancellation Policy

Because we bake on demand, we ask that orders be placed in person or on the phone at least 72 hours in advance. Pricing for custom design and decoration available upon request. To cancel an order, please provide 48 hours notice.

### CAKE CARE

**We use Butter.** Real butter is the essential ingredient that gives our products the taste of homemade baking. Butter makes our cakes taste great, but only at the right temperature. To best enjoy our cakes serve them at room temperature. We suggest keeping cakes with buttercream at room temperature for a minimum of 30-60 minutes and maximum of four hours before digging in.

