

Happy Springtime! ... We are your artisan baker. Whatever theme or scale of your event, we will use our considerable culinary skills and knowledge to create unique, delicious, fine gourmet products: petits fours, cakes, ice cream, and desserts. Our delectable creations offer classic recipes that are inspired by our clients and memories of nostalgia.

Important Cake Detail

Our from-scratch baked goods are made to order (not frozen or made days ahead). Our moist, buttery, tender 4-layer cakes reach 6"- 8" in height. The layers consist of 3 fillings then iced in our Italian meringue buttercream.

Our cakes and cupcakes are artfully decorated with edible organic flowers, 23-karat gold leaf, edible silver leaf, edible sparkly glitter, edible gold dusted fresh berries and tempered chocolate decorations.

*To achieve superior flavor and texture, please remove your chilled cake from the fridge 1 hour prior to consumption to enjoy at room temperature (72°) due to its high butter content.

We use ONLY the finest, high quality couverture chocolates (not candy melts), cocoa powders imported from France, Italy, and Venezuela (not the local grocer's). **These nuances are reflected in our pricing**. We use Madagascar bourbon vanilla beans and European style French butter (not oil or grease) to create our exceptional delectable treats. You'll taste the difference! We require a 3-day advanced notice for small orders and 7-day notice for orders of 50+ guests.

Pricing

Our small buttercream cakes start at \$7 per person and start at \$11 per person for tiered cakes.

Cupcakes start at \$3.75 each. Please place orders online, www.TieredandPetite.com/products.

All cake flavors are cupcake friendly. *Due to recent increase in our suppliers' rates, our prices have increased.

Single Tiered Cakes:

- 84 Round 6" (14-18 guests) 120 Round 8" (20-22 guests) 192 Round 10" (32-38 guests)
- 3.75+ Cupcakes

Wedding/Multi-Tiered Cakes:

- 11 Chocolate Ganached Italian Meringue Buttercream
- 11 White Chocolate Fondant
- 12 Modeling Chocolate
- 14 Sugar Flowers, Intricate, Labor-Intensive Design

Cake Care & Cutting Instructions

Once you receive your cake order, please be sure to place in the fridge until 1 hour prior to consumption to achieve superior texture and flavor. Remember, cakes and chocolate are sensitive to warm environments. Your cake may be kept in fridge for 5 days in or 2 months in freezer.





Gourmet Cakes Flavors

All cakes are made fresh, to order, from scratch. Non-alcoholic cakes are available on request.

TRADITIONAL CAKE FLAVORS

GOLDEN VANILLA BUTTER

VANILLA BEAN BUTTER CAKE, VANILLA BEAN CRÈME MOUSSELINE FILLING, MADAGASCAR BOURBON VANILLA BEAN ITALIAN MERINGUE BEAN BUTTERCREAM

VALRHONA CHOCOLATE TRUFFLE

CHOCOLATE BUTTER CAKE, VALRHONA CHOCOLATE "TRUFFLE" GANACHE, MOCHA CRÈME MOUSSELINE FILLING, MOCHA İTALIAN MERINGUE BUTTERCREAM

FUNFETTI BIRTHDAY CAKE

FUNFETTI BUTTER CAKE WITH COLORFUL SPRINKLES, FUNFETTI CRÈME MOUSSELINE FILLING, FUNFETTI BUTTERCREAM

CHOCOLATE VANILLA

VALRHONA CHOCOLATE BUTTER CAKE, VANILLA BEAN CRÈME MOUSSELINE FILLING, VANILLA BEAN BUTTERCREAM

VANILLA CHOCOLATE

GOLDEN VANILLA BUTTER CAKE, VALRHONA CHOCOLATE GANACHE, VANILLA BEAN CRÈME MOUSSELINE FILLING, MOCHA BUTTERCREAM

MARBLE

CHOCOLATE BUTTER CAKE SWIRLED GOLDEN VANILLA BUTTER
CAKE, VALRHONA GANACHE, CREAM CHEESE
BUTTERCREAM, VANILLA BEAN CRÈME MOUSSELINE FILLING,
VANILLA BEAN BUTTERCREAM



CHOCOLATE CAKE FLAVORS

CHOCOLATE HAZELNUT

FRANGELICO HAZELNUT LIQUEUR CHOCOLATE BUTTER CAKE, FRANGELICO HAZELNUT MOCHA CRÈME MOUSSELINE FILLING, CHOCOLATE GANACHE, FRANGELICO HAZELNUT BUTTERCREAM, FRANGELICO PIPETTES

CHOCOLATE RASPBERRY

CHAMBORD RASPBERRY LIQUEUR CHOCOLATE BUTTER
CAKE, CHAMBORD LIQUEUR INFUSED FRESH RASPBERRY
PRESERVES, CHOCOLATE GANACHE, RASPBERRY MOCHA
CRÈME MOUSSELINE FILLING, RASPBERRY MOCHA
BUTTERCREAM, CHAMBORD PIPETTES

BAILEY'S IRISH CREAM

BAILEY'S İRISH WHISKY BUTTER CAKE, IRISH CRÈME MOUSSELINE FILLING, CHOCOLATE GANACHE, IRISH CREAM BUTTERCREAM, IRISH CREAM PIPETTES

CHOCOLATE CHERRY

CHERRY CHOCOLATE BUTTER CAKE, BLACK CHERRY
PRESERVES, CHOCOLATE GANACHE, MOCHA CRÈME
MOUSSELINE FILLING, CHOCOLATE CHERRY BUTTERCREAM

EBONY ORANGE BLOSSOM

ORANGE CHOCOLATE BUTTER CAKE, ORANGE BLOSSOM CRÈME MOUSSELINE FILLING, ORANGE MOCHA BUTTERCREAM, CHOCOLATE GANACHE, CANDIED ORANGE PEELS

AFTER DINNER MINT

CRÈME DE MENTHE MINT LIQUEUR INFUSED CHOCOLATE
BUTTER CAKE, FRESH MINT WHITE CHOCOLATE GANACHE,
CHOCOLATE GANACHE, MOCHA CRÈME MOUSSELINE
FILLING, CRÈME DE MENTHE BUTTERCREAM, CRÈME DE
MENTHE PIPETTES

CHOCOLATE PEANUT BUTTER

PEANUT BUTTER WHISKY DOUSED CHOCOLATE PEANUT BUTTER CAKE, CHOCOLATE PEANUT BUTTER CRÈME MOUSSELINE FILLING, CHOCOLATE GANACHE, PEANUT BUTTER CHOCOLATE BUTTERCREAM, HONEY ROASTED PEANUTS, PEANUT BUTTER WHISKY PIPETTES







EXQUISITE CAKE FLAVORS

SWEET POTATO POUNDCAKE

SWEET POTATO POUNDCAKE, CREAM CHEESE BUTTERCREAM, WHISKY CARAMEL, PECANS, VANILLA BEAN BUTTERCREAM

CHERRY VANILLA ROSE (cherry blossom)

VANILLA BEAN ROSE BUTTER CAKE, BLACK CHERRY PRESERVES, ROSE CRÈME MOUSSELINE FILLING, VANILLA BEAN ROSE BUTTERCREAM

BEER & CIGAR (Groom)

GUINNESS STOUT BEER CHOCOLATE BUTTER CAKE, CHERRY VANILLA CIGAR WHITE CHOCOLATE GANACHE, BEER CRÈME MOUSSELINE FILLING, BEER BUTTERCREAM, BEER DRIZZLE, CHOCOLATE UTZ POTATO CHIP

PINK CHAMPAGNE (Bride)

BLUSH CHAMPAGNE CAKE, BLUSH CHAMPAGNE CRÈME MOUSSELINE FILLING, WHITE CHOCOLATE STRAWBERRY CHAMPAGNE BUTTERCREAM, CHOCOLATE DIPPED STRAWBERRIES, CHAMPAGNE PIPETTES

PEACHES & CHAMPAGNE

CHAMPAGNE BUTTER CAKE, FRESH PEACH PRESERVES, CHAMPAGNE CRÈME MOUSSELINE FILLING, CHAMPAGNE BUTTERCREAM, CHAMPAGNE PIPETTES

24-CARROT GOLD MOIST SPICED CARROT CAKE, WALNUTS, RAISINS, PINEAPPLES, CREAM CHEESE BUTTERCREAM, VANILLA BEAN BUTTERCREAM

AUTHENTIC RED VELVET (No red dye!)

RED BEET COCOA BUTTER CAKE, CREAM CHEESE BUTTERCREAM, VANILLA BEAN BUTTERCREAM

CHOCOLATE STRAWBERRIES & CHAMPAGNE

BLUSH CHAMPAGNE CAKE, VALRHONA CHOCOLATE CAKE, BLUSH CHAMPAGNE CRÈME MOUSSELINE FILLING, FRESH STRAWBERRIES, CHOCOLATE GANACHE, BLUSH CHAMPAGNE BUTTERCREAM, CHOCOLATE DIPPED STRAWBERRIES, BLUSH CHAMPAGNE PIPETTES

CREAMY CARAMEL RUM

MYER'S JAMAICAN RUM BROWN SUGAR BUTTER CAKE, BOURBON CARAMEL CRÈME MOUSSELINE FILLING, WHISKY CARAMEL BUTTERCREAM, CARAMEL SHARDS, FLEUR DE SEL

WHITE CHOCOLATE RASPBERRY DREAM

VALRHONA WHITE CHOCOLATE BUTTER CAKE, VALRHONA WHITE CHOCOLATE CRÈME MOUSSELINE FILLING, FRESH RASPBERRIES, FRESH RASPBERRY PRESERVES, VALRHONA WHITE CHOCOLATE BUTTERCREAM

SMOOTH ALMOND VELVET

ALMOND INFUSED BUTTER CAKE, ALMOND INFUSED CRÈME MOUSSELINE FILLING, VELVETY SMOOTH ALMOND BUTTERCREAM, SLIVERED ALMONDS

CARIBBEAN BLACK CAKE

MYER'S JAMAICAN RUM CAKE, RUBY PORT-SOAKED DRIED FRUITS AND SPICES, VANILLA BEAN CRÈME MOUSSELINE FILLING, VANILLA BEAN BUTTERCREAM

GERMAN'S CHOCOLATE

COCONUT CHOCOLATE BUTTER CAKE, PECAN COCONUT FILLING, COCONUT CHOCOLATE GANACHE, COCONUT CRÈME MOUSSELINE FILLING, COCONUT CHOCOLATE BUTTERCREAM, WHISKY CARAMEL DRIZZLE, PECANS







FRESH FRUIT FLAVORS:

TROPICAL DELIGHT

COCONUT BUTTER CAKE, PASSION FRUIT CURD FILLING, COCONUT CRÈME MOUSSELINE, GUAVA BUTTERCREAM

STRAWBERRIES 'N CREAM

GOLDEN VANILLA BUTTER CAKE, FRESH STRAWBERRY PRESERVES, CREAM CHEESE BUTTERCREAM, VANILLA BEAN CRÈME MOUSSELINE FILLING, VANILLA BEAN BUTTERCREAM

CUCKOO 4 COCONUTS

COCONUT BUTTER CAKE, COCONUT MACAROON FILLING, COCONUT CRÈME MOUSSELINE FILLING, COCONUT BUTTERCREAM, TOASTED MACADAMIA NUTS

PINEAPPLE COCONUT

COCONUT BUTTER CAKE, PINEAPPLE COCONUT FILLING, PINEAPPLE CRÈME MOUSSELINE FILLING, PINEAPPLE COCONUT BUTTERCREAM

POSH WINE POACHED PEAR

CARDAMOM BUTTER CAKE, CABERNET POACHED PEAR COMPOTE, GOAT CHEESE BUTTERCREAM, CARDAMON CRÈME MOUSSELINE FILLING, CINNAMON BUTTERCREAM, CABERNET REDUCTION DRIZZLE, WHITE CHOCOLATE PISTACHIO BARK

LEMONICIOUS

LEMON BUTTER CAKE, LEMON CURD FILLING, LEMON CREAM CHEESE BUTTERCREAM, VANILLA BEAN CRÈME MOUSSELINE FILLING, VANILLA BEAN BUTTERCREAM

HARVEST APPLE

CINNAMON BUTTER CAKE, GRANNY SMITH APPLE COMPOTE, CINNAMON CRÈME MOUSSELINE FILLING, CALVADOS APPLE BRANDY BUTTERCREAM, WHISKY CARAMEL DRIZZLE

PIÑA COLADA

MALIBU RUM COCONUT BUTTER CAKE, PINEAPPLE RUM CRÈME MOUSSELINE FILLING, COCONUT RUM BUTTERCREAM, GOURMET MARASCHINO CHERRIES







CRAZY CANDY FLAVORS

CHOCOLATE CHIP COOKIE DOUGH MONSTER

CHOCOLATE CHIP VANILLA BEAN BUTTER CAKE, EGGLESS FILLING, VANILLA BEAN BUTTERCREAM, SOFT-BAKED CHOCOLATE CHIP COOKIE

STRAWBERRY MILKSHAKE

GOLDEN VANILLA BUTTER CAKE, STRAWBERRY "MILKSHAKE" MOUSSELINE FILLING, BLUE "STRAWBERRY MILKSHAKE" BUTTERCREAM, WAFFLE CONES, STRAWBERRY MALT BALLS

PB & J

HONEY ROASTED PEANUT BUTTER CAKE, RASPBERRY PRESERVES, PEANUT BUTTER CRÈME MOUSSELINE FILLING, WELCH'S GRAPE BUTTERCREAM, NUTTER **BUTTER COOKIES**

SNICKERDOODLE COOKIE

CINNAMON SUGAR BUTTER CAKE, FROM SCRATCH COOKIE BUTTER FILLING, CINNAMON SUGAR CRÈME MOUSSELINE, CINNAMON BUTTERCREAM, SNICKERDOODLE COOKIES

CAMPFIRE S'MORES

CHOCOLATE MARSHMALLOW BUTTER CAKE, GRAHAM CRACKER BUTTER CAKE, FROM SCRATCH COOKIE BUTTER FILLING, TOASTED MARSHMALLOW BUTTERCREAM, GHIRARDELLI DARK CHOCOLATE SQUARES, HONEY TEDDY **GRAHAMS**

PANCAKES & BACON

CINNAMON SUGAR BUTTER CAKE, MAPLE CRÈME MOUSSELINE FILLING, MAPLE BUTTERCREAM, WAFFLE WEDGE, APPLEWOOD SMOKED MAPLE BOURBON BACON JAM, **BOURBON PIPETTE**

ICT STRAWBERRY SHORTCAKE (crunch cake)

ICE CREAM TRUCK (ICT) GOLDEN VANILLA BUTTER CAKE, STRAWBERRY CHOCOLATE CHIP COOKIE DOUGH FILLING, COOKIE BUTTER "SORBET" FILLING, STRAWBERRY "MILKSHAKE" BUTTERCREAM, FRENCH CRÈME MOUSSELINE FILLING, VANILLA BEAN CRUNCH COATING, STRAWBERRY CRUNCH COATING, STRAWBERRY MALT BALLS

VANILLA MILKSHAKE

GOLDEN VANILLA BUTTER CAKE, FRENCH VANILLA "MILKSHAKE" CRÈME MOUSSELINE, FRENCH VANILLA "MILKSHAKE" CRÈME CRÈME MOUSSELINE, VANILLA BEAN BUTTERCREAM, ICE CREAM WAFFLE CONES, VANILLA "MILKSHAKE" MALT BALLS

NEAPOLITAN

FRENCH VANILLA BUTTER CAKE, FRENCH VANILLA "MILKSHAKE" CRÈME MOUSSELINE, CHOCOLATE BUTTER CAKE, MILK CHOCOLATE "MILKSHAKE" CRÈME MOUSSELINE FILLING, STRAWBERRY BUTTER CAKE, STRAWBERRY "MILKSHAKE" CRÈME MOUSSELINE FILLING, NEAPOLITAN MALT BALLS, "ICE CREAM CONES"

CARNIVAL BANANA SPLIT

FRENCH VANILLA BUTTER CAKE, LAFFY TAFFY BANANA BUTTERCREAM, STRAWBERRY "MILKSHAKE" BUTTERCREAM, MILK CHOCOLATE GANACHE, COLORFUL SPRINKLES, MARASCHINO CHERRY, BANANA CHIP

SNEAKY SNICKERS BAR

PEANUT BUTTER CHOCOLATE BUTTER CAKE, CHOCOLATE PEANUT BUTTER CRÈME MOUSSELINE FILLING, SNICKERS BITS, PEANUT BUTTER CHOCOLATE GANACHE, CHOCOLATE MALT BUTTERCREAM, PEANUT BUTTER WHISKY CARAMEL, HONEY **ROASTED PEANUTS**

MR. BUTTERFINGERS

SALTED PEANUT BUTTER COCOA BUTTER CAKE, PEANUT BUTTER COCOA CRÈME MOUSSELINE FILLING, BUTTERFINGERS BITS, CHOCOLATE PEANUT BUTTER BUTTERCREAM, CHOCOLATE GANACHE

OREO COOKIES 'N' CREAM

CHOCOLATE MARSHMALLOW OREO BUTTER CAKE, VANILLA MARSHMALLOW OREO BUTTER CAKE, OREO FILLING, MARSHMALLOW OREO BUTTERCREAM



Additional Cake Decorations

- Sugar Flowers
- Organic Flowers
- Edible Fans, Spheres
- Edible 23-Karat Gold Leaf
- Edible Brooches

Additional Services

- Dessert Buffets by Tiered & Petite
- Tea Party Buffets by Tea Thyme
- Luxury Cake Tastings
- Wedding & Bridal Expos



Cotton's Gourmet Gifts & Creations, LLC By Phone or Appointment Only www.CottonsGourmetGC.com Cotton@TieredandPetite.com (202) 749-9943

We are a licensed, insured, and certified Southern style dessert company since 2003.