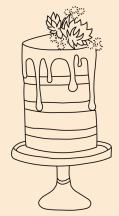
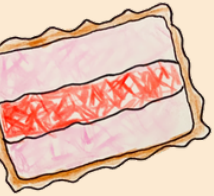
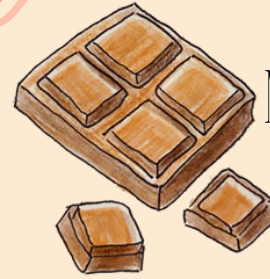


Cake Menu



MIGNONE
CAKES



VANILLA RASPBERRY

Vanilla butter cake with raspberry coulis filling

WHITE CHOCOLATE, RASPBERRY & PASSIONFRUIT

White chocolate mud cake with raspberries baked through and passionfruit curd filling

LEMON & COCONUT

Coconut cake with lemon curd filling



SNICKERS MUD CAKE

Dark chocolate mud cake with peanut butter, salted caramel sauce and crushed peanut filling

FERRERO ROCHER

Chocolate buttermilk cake with Nutella and crushed hazelnut filling

STICKY DATE

Sticky date cake with salted caramel sauce filling

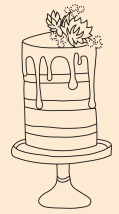
SPICED CARROT

Spiced carrot cake with cream cheese frosting filling and crushed walnuts

** These are just a sample of popular cake + filling combos. If you have another combo in mind, just let me know!*



Serving Guide



MIGNONE
CAKES



ONE TIER

4 LAYERS OF CAKE

6" 10d/20c
7" 15d/30c
8" 20d/40c
9" 25d/50c
10" 30d/60c
11" 35d/70c
12" 40d/80c



EXTRA TALL ONE TIER

6 LAYERS OF CAKE

6" 15d/30c
7" 20d/40c
8" 25d/50c



TWO TIER

8 LAYERS OF CAKE

4"+6" 15d/30c
5"+7" 20d/40c
6"+8" 30d/60c
7"+9" 40d/80c
8"+10" 50d/100c
9"+11" 60d/120c
10"+12" 70d/140c



THREE TIER

12 LAYERS OF CAKE

4"+6"+8" 35d/70c
5"+7"+9" 45d/90c
6"+8"+10" 60d/120c
7"+9"+11" 75d/150c
8"+10"+12" 90d/180c

SERVING GUIDE

Dessert portions (d) This is a slightly bigger portion, best for when the cake is the only dessert at the event

Coffee portions (c) This is a slightly smaller portion, which is great to complement other desserts being served

Strangely, the size of a cake coffee serving for a wedding is generally slightly smaller than a party cake serving, so keep this in mind when choosing your cake size.