

YORKSHIRE
Pudding
CATERING



CAKES & CUPCAKES

CAKE OPTIONS

CAKE	FILLING OPTIONS	ICING OPTIONS
French Orange	Butter Cream Cheese w/ mandarin segments	Butter Cream Cheese
Vanilla	Vanilla Buttercream Chocolate Fudge Lemon Curd Buttercream Raspberry Buttercream	Vanilla Buttercream Chocolate Fudge Raspberry Buttercream
Chocolate	Chocolate Fudge Vanilla Buttercream Raspberry Buttercream	Chocolate Fudge Vanilla Buttercream Raspberry Buttercream
Spiced Carrot	Butter Cream Cheese	Butter Cream Cheese
Red Velvet	Butter Cream Cheese	Butter Cream Cheese
Coconut	Butter Cream Cheese Coconut Buttercream Chocolate Fudge	Butter Cream Cheese Coconut Buttercream Chocolate Fudge
Chocolate Caramel Crunch	Chocolate Fudge w/ Caramel Sauce and Fleur de Sel	Chocolate Fudge and Toasted Almonds



SIZES & PRICING

SIZE	FEEDS	PRICE	GF PRICE
6"	6 - 8	\$50	\$58
8"	8 - 12	\$60	\$69
9"	10 - 16	\$75	\$86
10"	15 - 25	\$85	\$98
12"	25 - 40	\$105	\$120
14"	40 - 50	\$130	\$149
Cupcakes: Mini / Reguar	Mini: Sold by 12 Reg: Sold by 6	Mini: \$24 (for 12) Reg: \$24 (for 6)	Mini: \$27 (for 12) Reg: \$27 (for 6)

**Please note Chocolate Caramel Crunch only available in 6", 8", 9" and 10" sizes.





FAQ

1. HOW DOES MY CAKE COME DECORATED?

All our cakes, except the Chocolate Caramel Crunch, come with our signature decoration of fresh, off-white roses and a ribbon (colour of your choice). You are welcome to remove one or both if you like - please just let us know when you place your order.

2. CAN I GET AN INSCRIPTION?

Yes, we can handwrite an inscription on the top of your cake in chocolate (max. characters depend on the size of cake) free of cost. If you would like your inscription in a tinted icing colour, additional fees will apply.

3. CAN I GET OTHER DECORATIONS/CAN I CUSTOMIZE MY CAKE?

Yes, basic upgrades available include: tinted icing, vintage piping/Lambeth method piping, textured icing, other florals/different coloured roses, etc. More elaborate upgrades (highly customized and/or themed cake involving figurines, fondant work, etc.) are also an option but require a minimum 2 weeks advance notice.

4. CAN YOU TIER CAKES?

Yes, we can tier our cakes. Additional fees apply.

5. WHAT'S THE BEST WAY TO EAT YOUR CAKE?

Our cakes should all be served at room temperature.

Depending on the size of the cake, we suggest you remove it from the fridge a minimum of 4 hours prior to eating. Leftovers can be covered and left on the counter for up to 3 days.



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FINE CATERING & EVENTS