

Gluten and Vegan Friendly Cupcake Flavors

(Some flavors have to be altered to accommodate dietary restrictions)

White Cake Base

Cherry Cordial

White cake soaked in an Amaretto syrup, with a layer of chocolate ganache, and a cherry buttercream

PB&J

White Cake soaked in an Amaretto syrup, with a layer of strawberry jam and a peanut buttercream

Grasshopper

White cake soaked in a mint Baileys syrup, with a layer of chocolate ganache and a mint buttercream

Strawberry Daiquiri

White cake soaked in a Bacardi Limon syrup, with a strawberry and lime buttercream

Strawberry Shortcake

White cake soaked in a vanilla rum syrup, with a thin layer of a concentrated strawberry buttercream and a vanilla buttercream

Think Spring

White cake soaked in an Amaretto syrup, with a layer of orange marmalade, and a Bavarian buttercream with Starburst jelly beans

Blueberry Tart

White cake soaked in a vanilla Bourbon syrup, with a thin layer of lemon buttercream and a blueberry buttercream

Eat Me I'm Irish

White cake soaked in a Bailey's syrup, with a chocolate hazelnut buttercream

White Chocolate Raspberry

White cake soaked in a raspberry liquor syrup, with a layer of white chocolate ganache and a raspberry buttercream

Pina colada

White cake soaked in coconut rum syrup, with a coconut buttercream with candied pineapple

Pumpkin Cheesecake Spice

White cake soaked in pumpkin rum syrup with a pumpkin cream cheese buttercream

Lime Margarita

White cake soaked in a lime margarita and tequila syrup, with a lime curd buttercream and topped with a little salt

Raspberry Key Lime

White cake soaked in a vanilla Syrup, with a layer of raspberry jam and a key lime buttercream

Caramel Apple

White cake soaked in a Caramel Apple Pie Liqueur syrup, with a caramel apple buttercream

Whiskey Old Fashioned Sweet

White cake soaked in whiskey and bitters syrup, filled with an orange whiskey buttercream

Strawberry Pink Champagne

White cake soaked in champagne with a strawberry jam and champagne buttercream

Chocolate Chip Cookie Dough

White cake soaked in a Chocolate Chip Cookie Whiskey syrup with a chocolate chip cookie dough buttercream

Salted Watermelon

White cake soaked in a Salted Watermelon Whiskey syrup with a salted watermelon buttercream

Jolly Rancher

White cake soaked in a Strawberry Liqueur syrup, with a Jolly Rancher buttercream

Fruity Cereal

White cake soaked in a Loopy syrup with a fruity cereal buttercream

Yellow Cake Base

Peach Melba

Yellow cake soaked in a Peach Bourbon syrup, with a layer of raspberry jam and a peach buttercream

Blackberry Lemon

Yellow cake soaked in vanilla and Limoncello Syrup, with a layer of blackberry jam and a lemon buttercream

Cherry Lemonade

Yellow cake soaked in a Limoncello syrup, with a cherry lemonade buttercream

Orange Dream

Yellow cake soaked in an orange liquor syrup with a layer of orange marmalade and an orange buttercream

S'more

Yellow cake soaked in a RumChata syrup with a Ganache filling and topped with a toasted meringue

Triple Vanilla Crème Brûlée

Yellow cake soaked in Caramel Bailey's syrup, with a vanilla Bavarian buttercream

Passion Pineapple

Yellow cake soaked in a Passion Fruit Rum syrup, with a layer of pineapple preserves and a passion fruit buttercream

White Chocolate Cookies and Cream

Yellow cake soaked in a vanilla syrup, with a white chocolate cookies and cream buttercream

Strawberry Fields

Yellow cake soaked in a rum syrup, with a layer of strawberry jam and a cream cheese buttercream

Raspberry Latte

Yellow cake soaked in a raspberry liquor and coffee liquor syrup, with a layer of raspberry jam and a coffee buttercream

Lemon Drop

Yellow cake soaked in a Limoncello Syrup with a Lemon Buttercream

Other Cake Base

White Chocolate Chai

Chai cake soaked in an Amaretto syrup with a white chocolate buttercream

RumChata Churro

Chai cake soaked in a RumChata syrup with a cinnamon and caramel buttercream

Chocolate Cake Base

Berries and Chocolate

Chocolate cake soaked in an amaretto syrup, with a layer of chocolate ganache and a mixed berry buttercream

Double Chocolate Caramel Truffle

Chocolate cake soaked in a Butterschnaps syrup, with a layer of chocolate ganache, and a caramel buttercream

Chocolate Covered Candied Orange

Chocolate cake soaked in a Grand Gala syrup, with a layer of chocolate ganache and an orange buttercream

Java Explosion

Chocolate cake soaked in a coffee liquor syrup, with a layer of chocolate ganache and an espresso buttercream

Chocolate Pecan Toffee Cream

Chocolate cake soaked in a Bailey's syrup, with a pecan toffee Bavarian buttercream

Chocolate Crème Brûlée

Chocolate cake soaked in a Caramel Bailey's syrup, with a chocolate Bavarian buttercream

Chocolate Covered Peppermint

Chocolate cake soaked in a peppermint syrup, with a layer of chocolate ganache and a vanilla peppermint buttercream

Berries and Mint

Chocolate cake soaked in a mint syrup, with a mixed berry buttercream

Banana Split

White cake soaked in a Butterschnaps syrup, with a layer of strawberry jam and a banana buttercream

Chocolate Covered Cherry

Chocolate cake soaked in a Cherry Baileys syrup, with a layer of cherry preserves and a cherry buttercream

Chocolate Salted Caramel Pretzel

Chocolate cake soaked in a Salted Caramel Bailey's syrup, with a layer of chocolate ganache and a caramel pretzel buttercream

Chocolate Peanut Butter

Chocolate cake soaked in a Peanut Butter Whiskey syrup, with a layer of chocolate ganache and a crunchy peanut butter buttercream

Spice Me Up

Chocolate cake soaked in a Fireball Whiskey syrup, with a layer of chocolate ganache and a cinnamon and cayenne buttercream

Rocky Road

Chocolate cake soaked in a Creme De Cocoa syrup with Marshmallow Fluff and a chocolate buttercream with peanuts

Mint Avalanche

Chocolate cake soaked in a Mint Bailey's syrup with chocolate ganache with a mint cookie buttercream

Lovers Brew

Chocolate cake soaked in a Guinness syrup with a chocolate caramel buttercream

CUPCAKE PRICES

Regular Size Gluten Free

Stuffed- \$3.25

Flavored buttercream top- \$3.00

Regular- \$2.75

Mini Size Gluten Free

Stuffed- \$2.25

Flavored buttercream top- \$2.00

Regular- \$1.75

Regular Size Vegan

Stuffed- \$3.50

Flavored buttercream top- \$3.50

Regular- \$3.00

Mini Size Vegan

Stuffed- \$2.50

Flavored buttercream top- \$2.25

Regular- \$2.00

Extras

Regular Size-Fondant Covering- \$.50 ea

Colored Baking Cup- \$.20 ea

Fancy Wrappers- \$.75 ea

Mini Size-Fondant covering- \$.40 ea

Colored Baking Cup- \$.15

Fancy Wrappers- \$.50 ea

**Delivery and set up in town for
cupcake buffets is \$50**

**Most décor is included in the price. Some
of those are...**

Pearl Mixes

Flowers

Molded Chocolate Pieces (1-2 colors per piece)

Monograms

Glitter

We can do many other things just ask or let us know your theme (maybe subject to additional charges)

REGULAR CUPCAKES

Chocolate Gluten Free(Almond Flour)

White Gluten Free(Almond Flour)

Chocolate Dairy and Egg Free

White Dairy and Egg Free

**All cakes are made with soy oil

Includes vanilla or chocolate buttercream on top

OR CREATE YOUR OWN STUFFED

CUPCAKES.....

(Choose a Regular Cake and a Buttercream Filling)

BUTTERCREAM TOP/FILLINGS

Vanilla

Chocolate

White Chocolate

Raspberry

Strawberry

Lemon

Cherry

Coffee

Coconut

Caramel

Amaretto

Cherry Lemonade

Raspberry Lemonade

Cream Cheese

Lemon Cream Cheese

Vanilla Bavarian

Apple

Blueberry

Mixed Berry

Mint

Candy Cane

Orange

Chocolate Hazelnut

Pumpkin Cheesecake

Pina Colada

Pineapple

Champagne

Cookies and Cream

Cookie Dough

Passion Fruit

Lime

Whiskey Old Fashioned

Peanut Butter

Banana

Fruity Cereal

ADD A LAYER

Apricot Jam

Strawberry Jam

Raspberry Jam

Blueberry Jam

Blackberry Jam

Chocolate Ganache

White Chocolate Ganache

Vegan Nutella