



KAHN'S CATERING

events • weddings • gatherings

CUSTOM CAKES AND WEDDING CAKES

Wedding cakes are not available for individual sale.

All cakes must accompany a catered event.

Cake exteriors are vanilla buttercream. Our pastry chef prepares our buttercream recipe with real butter, which richens the color to a warm white.

Gluten Free: Gluten free cakes are available in chocolate and red velvet. Most buttercream filling & frostings are GF.

Please consult your Event Specialist for details.

Vegan: Vegan cakes are available in chocolate. Many fillings & frostings can be made vegan.

Vegan frostings cannot be smoothed, and will be textured unless fondant is selected.

Please consult your Event Specialist for details.

Every wedding event will receive a complimentary anniversary cake to take home following the event. The cake is a replica of the top tier of the wedding cake including design and flavor.

Signature Flavors

Vanilla cake, caramel filling, malted vanilla buttercream

Vanilla cake, fig preserves, goat cheese buttercream filling

Vanilla cake, raspberry coulis, vanilla buttercream filling

Vanilla cake, latte buttercream filling

Vanilla cake, sugar cookie dough filling, vanilla buttercream

Vanilla cake, banana pudding, vanilla wafer crumbles, vanilla buttercream filling

Almond cake, amaretto buttercream filling

Almond cake, amaretto latte buttercream filling

Almond cake, blackberries, goat cheese buttercream filling

Almond poppyseed cake, blackberry filling, almond & lemon cream cheese filling

Almond cake, almond cream filling, apricot buttercream filling

Chocolate cake, dark chocolate buttercream, dark chocolate ganache

Chocolate cake, honey drizzle, dark chocolate ganache, pistachio buttercream

Chocolate cake, cherry filling, pistachio buttercream

Chocolate cake, nutella cream, hazelnut buttercream filling

Chocolate cake, chocolate mousse filling

Chocolate cake with vanilla, chocolate, and strawberry buttercream

Chocolate cake, salted caramel, chocolate buttercream filling

Chocolate cake, chocolate chip cookie dough buttercream filling

Chocolate cake, peanut butter buttercream filling

Chocolate cake, raspberry coulis, chocolate buttercream filling

Chocolate cake, marshmallow fluff filling, cocoa buttercream filling

Lemon cake, lemon curd filling



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Spring and Summer Flavors

Lemon cake, blueberries & lemon curd filling
Lemon cake, raspberry coulis filling, lemon buttercream filling
Strawberry cake, vanilla cream, strawberry buttercream filling
Vanilla cake, streusel & berry compote filling, vanilla buttercream
Vanilla cake, dried french lavender, vanilla honey buttercream filling
Vanilla cake brown butter buttercream filling, brown butter streusel

Fall and Winter Flavors

Maple cake, bacon, maple bacon buttercream
Spice cake with amaretto buttercream filling
Brown sugar spice cake with pumpkin buttercream filling
Chai spice cake, chai spice buttercream filling
Chai spice cake, cranberry orange compote, chai spice buttercream filling
Chocolate cake, dark chocolate peppermint buttercream
Pumpkin spice cake, pumpkin pie filling, cinnamon sugar buttercream
Pumpkin cake, maple cinnamon buttercream filling
Pumpkin spice cake, mini chocolate chips, graham cracker crumbs, marshmallow buttercream filling
Chocolate cake, dark chocolate peppermint buttercream filling
Vanilla cake with ginger orange buttercream filling
Vanilla cake, white chocolate candy cane ganache, white chocolate buttercream filling

Custom Décor and Handwork:

Fondant Exterior

Additional Tier

Cake, buttercream, standard decor

Glass Cake Pedestal Rental

Tasting Cakes

4 in. tasting cake *Serves 2*

6 in. cake topper/tasting cake *Serves 6*

quote basis
additional \$2.00 per person

\$125.00 per tier

\$6.00 per person

\$50.00 each

\$20.00

\$30.00