



WEDDING CAKE MENU

MOKA

Devil's food cake soaked with Kahlua, filled with a creamy coffee mousse, finished with mocha buttercream.

GATEAU AU CITRON

Three layers of genoise cake soaked with Napoléon liqueur, filled with a tangy lemon mousse, finished with lemon buttercream.

JEZEBEL

Almond paste genoise cake soaked with Amaretto, filled with rich chocolate mousse and apricot jam, finished with vanilla buttercream.

CHAMONIX

Moist devil's food cake layered with creamy white chocolate raspberry mousse and fresh raspberries, finished with white chocolate buttercream.

GATEAU DU PRINTEMPS

Rich coconut cake, layered with tangy lime mousse, finished with coconut buttercream.

GENÈVE

Moist chocolate cake, layered with rich milk chocolate mousse, finished with a bittersweet chocolate ganache. A chocolate lover's delight!

RASPBERRY ROYALE

Almond paste genoise cake soaked with Amaretto, layered with creamy raspberry white chocolate mousse, finished with vanilla buttercream.

HAZELNUT CHOCOLATE TORTE

Hazelnut sponge cake filled with gianduja buttercream and rich chocolate mousse, finished with gianduja buttercream.

LE SICILIEN

Moist chocolate cake, soaked with Frangelico, filled with creamy pistachio mousse and chocolate ganache, finished with white chocolate buttercream.

6323 College Avenue ♦ Oakland, California 94618 ♦ (510) 654-0338

Open Daily 7:30AM - 7:00PM

www.lafarine.com



WEDDING CAKES

Thank you for inquiring about wedding cakes made by La Farine. For over 30 years, La Farine has been producing exquisite wedding cakes made with the finest, freshest ingredients. With that tradition in mind, we look forward to helping you create an exceptional wedding cake that is an interpretation of your personal style as well as your taste for outstanding desserts.

Our pricing reflects the use of the finest ingredients and uncompromising standards. Cake prices start at \$5.75 per serving depending upon the intricacy of the design. We also provide side cakes at \$3.50 per serving. Delivery and set up fees start at \$40 depending on the location of your reception. A 50% deposit is required to reserve your date.

Please take the time to read the attached cake menu, then give us a call at (510)654-0338 and ask for Mary Anne Murakami to set up a complimentary tasting and consultation. You may choose three selections from our wedding cake menu for your tasting. Or, if you prefer, visit our bakery and browse through our portfolio over a cup of coffee at our family table. We also have a very informative website, so please visit us at www.lafarine.com.

Thank you and we look forward to working with you.

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