

## Your special occasion

Congratulations on your upcoming special occasion and thank you for considering our bakery.

We will always do our best when helping you select a custom cake which meets your needs and requirements.

All of our cakes are made from scratch at our bakery using the freshest ingredients available.

While we offer many options in our cake menu we can always make modifications to suit your needs.

## Cake tasting

We hold cake tasting several times a year. Please view the website to find additional information on our tastings and the current schedule.

## Our Bakers....

Derek has been working in area bakeries for over 20 years in addition to teaching Culinary Arts at AISD.

Misty is a chef and recent graduate of the Texas Culinary Academy.

Carmen is a local cake decorator who placed Honorable Mention in 2008 Annual Capital Confectioners Cake & Sugar Art show & Competition

## Additional Desserts and Pastries

### *Petit Fours*

*Small bite size sponge cakes covered in a light frosting.*

### *Mini Eclairs*

*Pastry shell filled with vanilla flavored pastry cream and topped with Chocolate.*

### *Mini Cream Puffs*

*Small pastry puff ball filled with fresh whipped cream*

### *Tartlets*

*Crispy pastry shell filled with fresh custard and seasonal fruits.*

### *Cookies & Brownies*

*Mixed varieties of cookies for your occasion.*

### *Cupcakes & Mini Cupcakes*

*Select flavors and frostings from our cake menu.*

### *Chocolate Covered Fresh Fruit*

*Seasonal fruit covered in dark, milk or white chocolate.*



## Moonlight Bakery

*Locally owned Family Business*

### *Cake & Dessert Menu*

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## Selecting Your Cake...

There are a number of considerations when making your selection:

- ☞ Number Of guests
- ☞ Event
- ☞ Weather/Temperature – There may be issues with certain frostings or fillings depending on temperature or setting.

Pricing starts at \$3.00 per serving.



## Cakes & Pricing

### Cake Flavors

- ☞ White Wedding
- ☞ Yellow Butter Cake
- ☞ Chocolate
- ☞ Banana Nut
- ☞ Italian Cream
- ☞ German Chocolate
- ☞ Red Velvet
- ☞ Coffee
- ☞ Tres Leches
- ☞ Tiramisu

### Cake Fillings

- ☞ Cherry
- ☞ Chocolate
- ☞ Italian Cream
- ☞ Raspberry
- ☞ Coffee
- ☞ Cream Cheese
- ☞ Lemon
- ☞ Orange
- ☞ Vanilla



### Small Three Tiered Cake

A small round or square shaped three-tier cake. Within each layer and/or between the three layers you may select a filling. The top layer is 6-inch round, second tier is a 12-inch round and the bottom layer is a 18-inch round. This cake serves 60.

### Half Sheet (Serves 40)

Rectangle shaped two-layer cake 12" by 18"

### Full Sheet (Serves 80)

Rectangle shaped two-layer cake 24" by 36"

### Other options

Fresh fruit or flowers, marzipan, chocolate, gum paste, pastillage or fondant decorations.

There is also the option of petal or heart shaped cakes. Several different shapes can combined to create a cake.

### Delivery & Setup

Charges for delivery are 2.50 plus .75 per mile from bakery to site. There is no charge for cake setup.

### Platter or Tier rentals

We have several tiers and platters available for rental. Rates vary.

