CAKE DESCRIPTIONS

FROM DORTONI BAKERY IN PORT JEFFERSON

CHOCOLATE BIRTHDAY

Vanilla cake with raspberry filling with a chocolate ganache icing on top.

VANILLA BIRTHDAY

Vanilla cake with raspberry filling and white chocolate ganache icing on top.

CHOCOLATE MOUSSE

Chocolate cake with chocolate mousse filling/top.

TRIPLE CHOCOLATE THREAT

Chocolate cake filled with a rich Dobashe cream and chocolate mousse cream.

Frosted with chocolate fudge.

MILKY WAY

Chocolate cake filled with vanilla mousse and caramel topped with chocolate ganache and caramel.

GERMAN CHOCOLATE

Chocolate sponge filled with German chocolate filling. Topped with chocolate fudge icing with walnuts and coconut.

COOKIES AND CREAM

Chocolate cake filled with cookies and cream mousse. Covered in crushed Oreos and topped with chocolate ganache.

RED VELVET

Red velvet cake filled and frosted with cream cheese.

VELVET

Velvety rich chocolate cake filled with raspberry moussed and finished with a chocolate ganache on top.

DULCE DE LECHE

Vanilla cake filled with a South American caramel mousse. Topped with dulce de leche.

DOLCE VITA

Vanilla cake filled with mascarpone cream and dulce de leche.

CARROT CAKE

A nut free cake classic carrot cake featuring crushed pineapple and a cream cheese frosting.

RAINBOW SPRINKLE

Vanilla cake filled and frosted with buttercream and topped with rainbow sprinkles.

COCONUT CREAM

Vanilla cake with coconut cream cheese frosting both inside and out. Topped with coconut shreds.

TIRAMISU

Vanilla cake filled with mascarpone cheese dusted with Belgian cocoa.