



You can indulge in The Pastry Box by choosing one of two options:

- **HAVE IT YOUR WAY:** Order individual cakes as you desire, with the flexibility to select exactly what you want, when you want it.
- **SEASON TICKET:** Enjoy a 12-month subscription that you can cancel at any time, ensuring a sweet surprise every month.

Velvet Vixen: Vanilla (JAN)

Velvety, Monochromatic Layers of Vanilla Cake filled with White Chocolate Ganache and Silky Vanilla Cream. Swiss Meringue Buttercream covers this Luscious, Semi-Sweet cake.

Key Lime (MAR)

Citrus, deconstructed, and naked are the character elements of this cake. The highlights are the flavor profiles, textures, and beauty! It's all you love in a Key Lime Pie, assembled in a layered cake.

Cherry Cordial (MAY)

A Picturesque interior layering chocolate and cherry sponge, Chocolate Ganache, and Cherry filling frosted in Cherry Swiss Meringue Buttercream

Peach Bellini (JUL)

Diced peaches are suspended in champagne cake layers and filled with ganache and champagne pastry cream. Schnapp Swiss Meringue Buttercream.

Toasted Almond Amaretto (SEP)

This amazing Almond cake is a combination of two cakes in one! It's filled with ganache and coated with crunchy, lightly Salted Toasted Almonds atop the silkiest Swiss Meringue Buttercream.

Candied Yam Jam (NOV)

The Ultimate Sweet Potato Pie in a Cake. Filled with Aunt Mary's Caramel and ribbons of streusel, it is simply frosted in Cinnamon Swiss Meringue Buttercream.



Black Velvet: Chocolate (FEB)

Triple Dark Dutch Chocolate is deep, moist, and delicious. It's layers of Chocolate times three: the cake, the filling, and the frosting. This cake is delicious.

Raspberry Pistachio (APR)

There are layers of Pistachio cake filled with Raspberry Coulis and nutty pistachio ganache. The Swiss Meringue Buttercream has a hint of sea salt. Chef's Kiss!

Strawberry Blush (JUN)

Blush Strawberry Cake Layers, Strawberry Ganache, Strawberry Puree, and Strawberry Swiss Meringue Buttercream. Not overwhelming, simply blushingly delicious.

Limoncello (AUG)

Luxurious Layers of velvety lemon cake, filled with curd, limoncello ganache and dressed in matching lemon Swiss Meringue Buttercream

Dirty Chai (OCT)

Oven Brewed Perfection. Layer Cake with a Warm Flavor Profile. Espresso Ganache, Creamy Buttercream, and a Dusting of Cinnamon Sugar Espresso. Bite into a sweet sip of a Dirty Chai Latte.

Red Velvet (DEC)

Tangy Rouge Cocoa Layers of Moist Scarlet Sweetness. This Crimson Delight is blanketed in The Original Waldorf Astoria Ermine.



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www.thepastrybox.club