

CHAMBERS WALK CAFÉ & CATERING
2667 MAIN STREET, LAWRENCEVILLE, NJ (609) 896-5995

Chambers Walk Catering



Congratulations on your upcoming wedding!

Everyone at Chambers Walk Catering is looking forward to working with you to create a memorable and enchanting day. Whether you decide to have your wedding in an area mansion, a historic mill or your back yard, Chambers Walk will assist you in creating a perfect atmosphere that reflects your style and personal touches.

Once you have selected a location, we will be happy to meet with you to begin planning your day. During our meeting we will discuss the type of menu and food items that interest you, the type of rentals you may need for the day, the bar or beverage set-up and other reception details. This meeting will also give you the opportunity to look through our portfolio of photos so you can see different wedding receptions styles and configurations. Once these initial plans are set, we will send you a preliminary proposal outlining our services for the day.

Chambers Walk also invites you to come to our kitchen in the Village of Lawrenceville for a tasting of your menu. At the tasting, you will meet with the owner and our support staff that will be working with you until your wedding day. This gives you the opportunity to ask our team any questions you may have about cooking methods or presentation. Also at this time, we will show you the china, silverware, glassware, linens and chairs you will be renting for the reception.

Lastly, after any further adjustments to the proposal, we will send you a contract to formally book the day. Our catering director or wedding captain will meet with you again in the weeks prior to the wedding in order to finalize any last minute details.

To assist you in the initial planning, we have designed the following brochure. Included are sample menus for different months of the year, plated dinner selections, hors d'oeuvre lists and detailed information about menu planning, party rentals, service staff costs and bar service. We have also supplied you with a list of florists, musicians and catering locations we highly recommend to help make your day memorable.

Please give us a call at your convenience for an appointment!

Menu:

Included in this brochure are sample menus for your review. Each menu has a different style and presentation to give you an idea of the types of options available. You are not obligated to choose any one menu—please feel free to custom design your own wedding menu to suit your tastes and budget.

A price per person is determined based on the cost of the menu items at the time of the wedding and on the estimated number of guests. Once we have discussed your ideal menu and have a good idea of the number of guests attending, we will be able to give you a more exact menu cost.

The only additional charge not listed on the menus are wedding cakes. Our wedding cakes are baked and decorated in our kitchen by a certified pastry chef. The cost of wedding cakes ranges from \$5.50-6.50 per person, depending on cake flavor, level of detail in decorating and types of flowers used in the decoration.

Liquor:

For your convenience, Chambers Walk can handle all the ordering of liquor for your bar, as well as arrange for delivery and pick-up of returns. Our local liquor vendor has a vast array of wine, liquor and beer in stock. You are welcome to visit their store in Princeton or Hopewell to discuss your order, review their stock or to ask them for recommendations. You also have the option of doing all the liquor on your own.

The following is an estimated price range for a full bar and a beer and wine bar. These price ranges are estimates only—and are based on consumption. All unopened bottles are returned to the liquor vendor for a refund and you are only charged for the amount consumed. All liquor billing is done after the wedding reception.

Full Bar: (based on 100-125 guests)

Absolut Vodka, Tanqueray Gin, Jack Daniels, Dewars White Label, Seagrams VO, Mount Gay Rum, Heineken and Amstel Beer, Chardonnay Wine, Cabernet Sauvignon or Merlot Wine and Champagne. All mixers, sodas, bar condiments and ice are included.

*Any brand can be changed according to your preference.

Average Cost: \$750-1200

Beer and Wine Bar: (based on 100-125 guests)

Choice of a wide variety of white, red and rose wines, regular and light beer (imported or domestic), champagne, juices, sparkling cider, and assorted sodas.

Average Cost: \$400-800

**Our Liquor Vendor: Community Liquors, 23 Witherspoon Street, Princeton
Mark Bovenizer (609) 924-0750**

Rental Equipment:

Depending on the site location you select, you may need to rent additional partyware items. Some sites have tables and chairs you are allowed to use or rent for the day. The site manager will be able to give you an idea of the inventory of items available.

Our rental company has different styles of chairs, chinaware, flatware, napkin colors and prints, linens, etc. When you are deciding on the styles of rentals, we can provide you with the different samples from the rental company.

Providing an estimate of costs for rentals will depend on the reception site—each site and style of wedding requires different equipment. For example, a cocktail reception will have fewer rentals compared to a plated dinner. We will be able to provide you with an itemized list of the rental expenses after we have met and discussed the details of the reception. The following is a list of the types of rentals you may need for your reception.

Tables

Chairs

Chinaware

Silverware

Glassware (bar & table)

Salt & Pepper Shakers

Tents or Canopies

Table Linens

Linen Napkins

Table Bars or Lattice Bars

Buffet Tables

Cake Tables

Coffee Urns

Dance Floor

For Information on Tent Rentals call:

L & A Tent Rentals

Brian Richardson

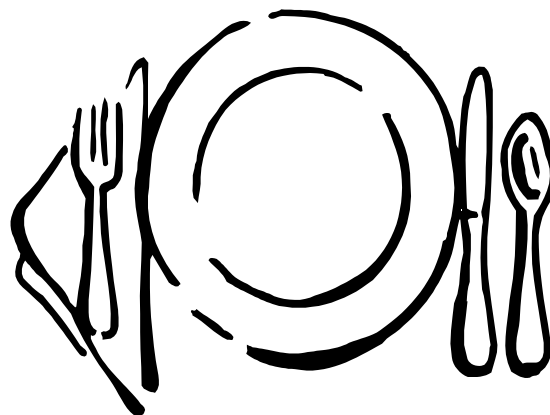
(609) 584-0054

(609) 462-6097

Adams Rental

Greg Hamer

(609) 689-9500



Service Staff:

Captain:

\$400-450 for the day

This person is the most important hired staff person at your reception. The captain meets with you before the wedding to become familiar with the details and agenda for the day. She/He will serve as the liaison between the kitchen and the reception area. This includes coordinating the duties of the staff, the timing of important events, and any other support staff.

Kitchen Staff:

\$30.00 per server, per hour

Responsibilities include food preparation, food presentation for displays, buffets or seated dinners and clean-up of kitchen facility.

Servers

\$30.00 per server, per hour

Servers are a mix of experienced, energetic, friendly men & women. Our standard server uniform is black pants, white tuxedo shirt, and black bow-tie.

Bartenders:

\$30.00 per server, per hour

Professionally trained bartenders dress in either black and white for formal weddings or white shirt and tie for less formal weddings.

Summary of Catering Expenses:

An approximate total cost for all the above items: food, rentals, service staff and liquor is \$95-140 per person. Your proposal will include an itemized breakdown of all these costs.

Florist:

We recommend you contact a local florist for all of your decorating needs. Your florist can provide you with added touches, such as, votive candles for the tables, aisle runners, wedding arches, chupas, tent pole decorations and table numbers. Below are a list of florists we highly recommend:

Dahlia Floral Concepts
7 North Highway 31
Pennington, NJ 08534
Adriene Presti
(609) 737-0556

Wildflowers of Princeton Junction
164 Cranbury Road
Princeton Jct, NJ 08550
Michael
(609) 275-6060

Musicians:

Over the years we have heard a number of different musicians and music styles at wedding ceremonies and receptions. Below is a list we put together of true professionals and great musicians.

Corporate One Music
Glenn McClelland
PO Box 591
Lambertville, NJ 08530
(609) 397-3301

* Glenn is an entertainment coordinator and musician. He can help you to find a certain style band to meet your needs. He has contacts with different local bands and can introduce you to the right band for you.

Sound Choice, DJ
Dave Hoeffel
87 Federal City Rd
Lawrenceville, NJ 08648
(609) 737-6865
professional D.J entertainment
www.djchoice.com

Princeton Music Connection
Wendy Zofter
PO Box 223
Princeton, NJ 08542
(609) 936-9811
classical music, string
quartets, trios and jazz

Reception Sites:

**Mountain Lakes House
57 Mountain Avenue
Princeton, NJ 08540
Contact: Sally Comerford
(609) 924-8720**

**The 1860 House
The Montgomery Cultural Center
124 Montgomery Road
Skillman, NJ 08558
Contact: Wilma Ruskin
(609) 683-4650**

**The Ellarslie Museum
Cadwalader Park
Trenton, NJ 08606
Contact: Brian Hill
(609) 989-3632**

**Fernbrook Bed & Breakfast
George Davidson Road
Chesterfield, NJ 08505
Contact: Susie Kuser
(609) 298-3868**

**The Prallsville Mill
PO Box 28/98
Stockton, NJ 08559
Contact: Edie Sharp
(609) 397-3586**

**The Italian American Club on Founder's Lane
off of Terhune Road
Princeton, NJ 08540
Contact: Tony Carnevale
(609) 924-4345**

Plated June Dinner

Cocktail Hour

Selection of Five Passed Hors d'oeuvre

Imported and Domestic Cheese Display
to include wedges of Stilton, Brie, Boursin, Vermont Cheddar,
Port Salut, Sheep's Milk Feta with seasonal fruits and homemade crostini

Plated Dinner

Salad

Baby Spinach Salad
with Toasted Pecans, Cherry Tomatoes
and a Balsamic Vinaigrette

Entree

guest's choice of following entree

Blue Cheese Crusted Sirloin of Beef Filet
with Cranberry Bean Hash and Chipotle Aioli

Pecan-Lime Crusted Organic King Salmon
over Collard Greens and Mashed Sweet Potatoes

Housemade Herb Focaccia with Infused Oil

Dessert

White and Dark Chocolate Covered Strawberries

Wedding Cake
vanilla hazelnut cake with white chocolate mousse
and mixed berry filling and whipped cream icing

Colombian Supreme Coffee Service

Plated October Dinner

Cocktail Hour

Selection of Five Passed Hors d'oeuvre

Roasted Vegetable and Pate Display
to include roasted baby carrots, haricots vert, beets, fennel,
Yukon gold potatoes, cipollini onions, Portobello mushrooms, wild mushroom pate,
country pate and vegetable terrine
served with cornichons, pommery mustard and grilled crostini

Plated Dinner

Appetizer

Pumpkin Ravioli
with roasted squash, brown sage butter,
grana padano and amaretto cookie crumbs

Salad

Watercress Salad
with pears, toasted walnuts
gorgonzola and cider vinaigrette

Entrée

Pan-Roasted Frenched Chicken Breast
over sautéed spinach and chipotle sweet potato puree
topped with gremolata of pine nuts, parsley, capers and lemon zest

Assorted Artisinal Breads and Housemade Foaccia
with extra virgin olive oil

Dessert

Lemony Cheesecake Wedding Cake with Passion Fruit Sauce

Colombian Supreme Coffee Service

Buffet Dinner for April

Cocktail Hour

Spring Crudité Display

to include baby carrots, asparagus, red and yellow peppers, celery, cherry tomatoes, cucumbers and lemon aioli dipping sauce

Fruit and Cheese Display

to include imported and domestic cheeses, crostini and flatbreads

Plated Salad

Baby Spinach Salad

with Smoked Duck, Toasted Pistachios and Lemon-Feta Aioli

Spring Buffet Dinner

Grilled New Zealand Lamb Bistecca
over roasted chick pea and lime hummus
with preserved lemon gremolata

Sautéed Chicken Picatta
with roasted artichokes, pine nuts, caperberries,
pinot grigio and fresh herbs

Sun-dried Tomato and Fontina Ravioli
with fresh plum tomato, basil and olive oil

Poached Asparagus

Yukon Gold Potato Wedges with Three Herb Pesto

Assorted Artisinal Breads and Housemade Focaccia
with infused oil

Dessert

Wedding Cake

white wine cake with chocolate ganache
filling and buttercream icing

Colombian Supreme Coffee Service

Casual Stations for Dinner in May

Cocktail Hour

Selection of Five Passed Hors d'oeuvre

Antipasto Display

to include eggplant rollatini with chevre, sliced prosciutto, sopressata salami, mortadella, piave vecchio, asiago, basil pesto, sun-dried tomato pesto, dolmas, olives, pepperoncini, focaccia and crostini

Station One

Fresh Horseradish-Crusted Tenderloin of Beef
served with roasted red pepper coulis, red onion confit
and horseradish crème fraiche
above served with artisanal dinner rolls

Roasted Red Potatoes with Extra Virgin Olive Oil and Fresh Rosemary

Station Two

Cumin-Roasted Organic Salmon
to include horseradish sauce, lemon caper mayonnaise
and marinated cucumber, red onion and fennel
served with toasted black bread

Grilled Summer Vegetables

Pasta Station

fresh pasta sautéed to order to include
Sun-dried Tomato and Fontina Ravioli
with chopped tomato, basil and olive oil
and
Cracked Black Pepper Linguini with Fresh Basil Pesto
assorted artisanal breads, rolls and
housemade Focaccia with extra virgin olive oil

Dessert

Wedding Cake
chocolate cake with ganache filling and buttercream icing

Colombian Supreme Coffee Service

Cool Buffet for an August Day

Cocktail Hour

Pacific-Rim Display

Indonesian Chicken Satay with Peanut Sauce, Grilled Pineapple Skewers,
Five-Spice Marinated Lamb Skewers with Cucumber Raita,
Miniature Peking Duck Spring Rolls with Minted Plum Sauce
and California Rolls with Wasabi and Pickled Ginger

Raw Bar and Smoked Fish Display

to include shrimp cocktail, oysters and clams on the half shell,
tccumin-cured salmon, smoked trout and smoked bluefish
served with horseradish sauce, lemon caper mayonnaise,
marinated cucumber, red onion and fennel salad
and black bread

Summer Evening Buffet

Marinated Tenderloin of Beef Display

served with pea shoot sprouts, orange ginger sauce and sesame oil

Sesame-Crusted South African Black Ruff with Grilled Pineapple Salsa

Grilled Spicy Eggplant and Smoked Tofu

Soba Noodle Salad with Asian Slaw and Sesame Ginger Vinaigrette

Baby Spinach Salad with Red Onion and Sherry Shallot Vinaigrette

Housemade Focaccia with Fresh Herbs and Sea Salt

Dessert

Assorted Miniature Fruit Tarts

Wedding Cake

white cake with chocolate mousse filling and buttercream icing

Colombian Supreme Coffee Service

Stations Dinner in November

Cocktail Hour

Selection of Five Passed Hors d'oeuvre

Tuscan Bruschetta Display

to include roasted tuscan white bean spread, sun-dried tomato confit,
green olive tapenade, marinated roasted red and yellow peppers
and Sicilian eggplant caponata

Plated Salad

Baby Spinach Salad
with wild mushrooms, pecorino cheese
and extra virgin olive oil

Stations for Dinner

Herb-Roasted Turkey Breast
stuffed with spinach and wild mushrooms
served with roasted garlic sauce

Roast Pork Loin stuffed with Dried Fruits and Figs
served with port wine sauce
above served with artisional breads and rolls

Station II

pastas sautéed to order
Garganelli Pasta ala Bolognese
and
Pumpkin Ravioli
with roasted squash, brown sage butter,
grana padano and amaretto cookie crumbs
above served with artisional breads and rolls

Dessert

Assorted Miniature Tarts

Wedding Cake

spice cake with roasted pear filling and cream cheese icing

Colombian Supreme Coffee Service

September Wedding

Cocktail Hour

Selection of Five Passed Hors d'oeuvre

Canapé Display

to include smoked trout with horseradish sauce,
cumin-cured salmon with tahini sauce on grilled lavash triangles,
tenderloin canapé on tuscan toast with red onion confit,
wild mushroom pate on grilled olive bread with whole grain mustard
and broccoli rabe and pecorino cheese on tuscan toast

Seasonal Fruit and Cheese Display

crostini, crackers and flatbreads

Plated Salad

Local Organic Greens Salad with Sherry Shallot Vinaigrette

Sunset Buffet

Pan-Seared Filet Mignon

served over sun-dried tomatoes and cipollini onions
with a balsamic au jus

Northshore Crab Cakes

over seasonal roasted vegetables with watercress coulis

Smashed New Potatoes with Boursin Cheese

Artichoke Confit with Garlic, Lemon and Mint

Sautéed Escarole with Golden Raisins, Pine Nuts and Capers

Homemade Foccacia with Fresh Herbs

Dessert

Wedding Cake

flourless chocolate cake with dark chocolate curls
served with seasonal berry sauce

Colombian Supreme Coffee Service

Summer Wedding on the Farm

Hors d'oeuvre

Baskets of Blue and Corn Tortilla Chips
with tomato and melon salsa and guacamole

Passed Hors d'oeuvre

Coconut Shrimp Skewers with Spicy Orange Sauce
Grilled Chicken Satay with Peanut Sauce
Asian Spring Rolls with Minted Plum Sauce
Seafood Ceviche on Cucumber Disks

Red Check Buffet

Black Coffee Barbecue Glazed Chicken Breast

Shrimp and Sweet Potato Cakes with Paprika Oil

Grilled Marinated Leg of Lamb
served with chopped red onion, chopped tomato,
shredded lettuce, feta cheese, tzatziki sauce and naan bread

Saffron Rice Salad
with black beans, roasted corn, chopped tomato,
feta and cilantro vinaigrette

Roasted Red Potatoes with Rosemary and Garlic

Marinated Tomato, Cucumber and Red Onion Salad
with Cilantro Dressing

Baby Spinach Salad
with toasted pecans, cherry tomatoes and balsamic vinaigrette

Summer Zucchini Bread , Banana Nut Bread and
Biscuits with sweet butter

Dessert

Watermelon Basket
filled with fresh fruits and berries

Wedding Cake
shortcake with strawberry rhubarb filling
and buttercream icing

Fresh Brewed Iced Tea and Ginger Lemonade

Plated Dinner Selections

Salad & Appetizer Selections

Lobster and Heirloom Tomato Salad (summer)
with Popcorn Shoots, Three Herbs, Chive Oil and Lemon Juice

Panzanella Salad (summer)
with Beefsteak Tomatoes, Red Onions, Fresh Herbs, Cucumbers,
Ciabatta Croutons, Extra Virgin Olive Oil and 12 Year Old Balsamic Vinegar

Crab and Artichoke Cake (spring or summer)
with Watercress Greens, Green Apple Whole Grain Mustard
and Extra Virgin Olive Oil

Asparagus Salad (spring or summer)
with baby arugula, sun-dried tomatoes, fava beans and pecorino cheese

Baked Polenta Cakes with Grilled Vegetables, Arugula and Honey Walnut Pesto

Poached Lobster with Wild Mushrooms and Rosemary Essence

Pumpkin Ravioli (autumn or winter)
with Roasted Squash, Brown Sage Butter, Grana Padano and Amaretto Cookie Crumbs

Roasted Butternut Squash Soup with Crème Fraiche and Crispy Sage (autumn or winter)

Smoked Corn and Roasted Poblano Pepper Soup

Caramelized Mission Fig and Goat Cheese Tart
with prosciutto di parma and baby arugula

Prosciutto and Fresh Figs
over baby arugula with goat cheese and fig vinaigrette

Baby Arugula Salad with Fresh Berries, Pecorino Cheese
and Sherry Shallot Vinaigrette

Lobster and Asparagus Bisque

Caesar Salad with Anchovy Butter Focaccia Croutons, Housemade Traditional
dressing and parmigiano reggiano

Grilled Asparagus and Fontina Tart
with local greens and sherry shallot vinaigrette

Entree Selections

Oven-Roasted Filet Mignon

over sugar snap peas with cranberry chutney and extra virgin olive oil

Pan-Roasted Arctic Char

over risotto with sautéed porcini mushrooms and baby zucchini
with Red Onion Jam and Balsamic Syrup

Moroccan Spiced Pork Loin over Chick Pea Polenta

with raisins, toasted pine nuts and apricot sauce

Pan-Roasted Organic Salmon

over a Marinated Cucumber, Red Onion and Fennel Salad

Pan-Seared Double Bone Pork Chop

over Sweet Potato Puree topped with Spinach and Fontina

Roasted Frenched Chicken Breast

over asparagus with shallot and parsley potato slices and scallion coulis

Grilled New York Sirloin Steak and Diver Sea Scallops

served over baby leeks and wild mushrooms topped with extra virgin olive oil and paprika oil

Caramelized Shrimp and Sweet Potato Cakes

over wakame seaweed salad topped with papaya salsa and toasted sesame seeds

Northshore Crab Cakes

over corn and black bean relish topped with pineapple citrus salsa

Chicken Picatta with Sautéed Artichokes, Pine Nuts,

Pinot Grigio, Caperberries and Fresh Herbs

Pan-Seared Filet Mignon

over lobster and porcini mushroom mashed potatoes and topped with an herbed tomato compote

Passed Hors d'oeuvre Selections

Hot Items

Mini Lamb Chops with Fresh Mint Tzatziki
Northshore Crab Cakes with Remoulade Sauce
Asian Spring Rolls with Minted Plum Sauce
Grilled Chicken Satay with Peanut Sauce
Andouille Sausage and Alouette Cheese in Puff Pastry
Artichoke Hearts topped with Lemon, Garlic and Parmesan Bread Crumbs
Truffled Wild Mushroom Risotto in Phyllo
Crispy Carrot and Scallion Cakes with Feta and Black Olives
Coconut Shrimp Skewers with Spicy Orange Sauce
Apricot and Fennel Rolls with Balsamic Apple Glaze
Spanikopita with Chives and Crème Fraiche
Phyllo Cups with Wild Mushroom, Crème Fraiche and Fresh Tarragon
Phyllo Cups with Sun-Dried Tomato and Ricotta
Savory Lobster in Phyllo with Truffled Herb Rouille
Bacon-Wrapped Scallop Brochettes with Lemon Aioli
Peking Duck Spring Rolls with Minted Plum Sauce
Apple and Brie Turnovers
Jamaican Jerk Chicken Skewers with Mango Chutney

Cold Items

Smoked Trout Canapé with Horseradish Sauce on Black Bread
Broccoli Rabe and Pecorino Cheese on Crostini
Tenderloin with Red Onion Confit on Tuscan Toast
Tuna Tartar on Wasabi Rice Cracker
California Rolls with Wasabi and Pickled Ginger
Traditional Shrimp Cocktail
Cumin-Cured Salmon on Grilled Lavash with Tahini Sauce
Smoked Duck Canape with Apricot Mustard on Grilled Black Olive Bread
Mini Blue Crab Claws with Traditional Cocktail Sauce
Grilled Pineapple Skewers
Wild Mushroom Pate on Grilled Olive Bread with Apple Mustard
Crab Salad in Phyllo Cups (also available on a cucumber disk)
Eggplant Rollatini with Boursin and Chevre
Seafood Ceviche on Cucumber Disks
Phyllo Cups with Tarragon Chicken Salad

Stationary Hors d'oeuvre Displays

Tropical Fruit and Cheese~

to include wedges of Maytag blue cheese, brie, boursin, Vermont cheddar, fontina and port salut with seasonal fruits, housemade crostini and crackers

~Wild Mushroom Pate~

served with crostini, cornichons, pommery mustard and apricot mustard

~Grilled Vegetables~

to include zucchini, eggplant, sweet potatoes, cipollini onions, fennel, portobello mushrooms and red peppers served with crostini

~Tuscan Bruschetta~

green olive tapenade, sun-dried tomato pesto, arugula, honey-walnut pesto, three herb pesto, sweet pea puree, lime hummus and tomato, basil & mozzarella served with crostini and housemade focaccia

~Canape~

to include smoked trout with horseradish sauce; cumin-cured salmon with tahini sauce on grilled pita; beef tenderloin on Tuscan toast with red onion confit and broccoli rabe with pecorino cheese on crostini

~Pacific-Rim~

Indonesian chicken satay with peanut sauce; grilled pineapple skewers; five spice marinated lamb skewers; miniature Peking duck spring rolls with minted plum sauce and California rolls with wasabi and pickled ginger

~Raw Bar~

to include shrimp cocktail, oysters and clams on the half shell served with traditional cocktail and mignonette sauces

~Mediterranean Antipasto ~

to include eggplant rollatini with chevre, prosciutto, sopressata, mortadella, piave vecchio and Asiago cheeses, sun-dried tomato pesto, basil pesto, dolmas, olives, pepperoncini, house-made focaccia & crostini

~Fresh Herb-Crusted Tenderloin~

served with red onion confit, roasted red pepper coulis, horseradish crème fraiche and Artisinal breads and rolls

~Cumin-Roasted Organic Salmon~

to include horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with toasted black bread

~Smoked Fish~

to include cumin-cured salmon, smoked trout and smoked bluefish served with horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with black bread

~Summer Crudite~

to include baby carrots, asparagus, red and yellow peppers, celery, cherry tomatoes, cucumbers and lemon aioli dipping sauce

~Grilled Pizza Bar~

(choice of three toppings)
broccoli rabe and pecorino cheese; grilled vegetables and gruyere; caramelized onion and fontina; three herb pesto, fresh tomato, ricotta and parmesan; sausage, spinach, tomato & grana padano; and traditional tomato and mozzarella

Wedding Cake Selections

We take great care in bringing you the finest selection of wedding cakes. We believe that a wedding cake should be every bit as delicious as it is beautiful and your guests should enjoy the same fabulous dessert that they would when dining in an elegant restaurant.

Here are just some of our choices, which should help you in custom designing your own special cake.

Cakes

Wedding White, Traditional Yellow, Double Chocolate, Vanilla or Chocolate Genoise, Whipped Cream Cake, Decadent Carrot, Grandma's Spice Cake, German Chocolate, Cheesecake (any flavor), Lemon Pound Cake, White Chocolate and Chocolate Hazelnut

Fillings

Chocolate Mousse, Bavarian Cream, Tiramisu, White Chocolate Mousse, Fruit Mousses (any flavor), Whipped Cream, Fudge Filling and Fruit Custards

Icings

Buttercream, Whipped Cream, Rolled White or Chocolate Fondant, White Chocolate Buttercream, Chocolate Ganache Glaze