

CAKE FLAVORS

Yellow - Chocolate - Marble - White - Red Velvet - Confetti
Carrot with Raisins and Walnuts - Pumpkin - Almond - Strawberry

FILLING FLAVORS

Any Buttercream Flavor - Bavarian - Blueberry - Caramel
Caramel Pecan - Caramel Whip - Cherry - Chocolate Truffle
Chocolate Custard - Cookies 'n Cream - Coconut Pecan
Fresh Bananas - Fresh Raspberries - Fresh Strawberries
Key Lime - Lemon - Lemon Curd - Mango - Nana Crème
Raspberry - Raspberry Chocolate - Raspberry Jam
Strawberry

MOUSSE FLAVORS

Banana - Caramel Cheesecake - Cheesecake
Chocolate Mint Chip - Chocolate - Lemon - Oreo - Peanut Butter
Pineapple - Key Lime - Raspberry Cheesecake - Raspberry
Raspberry White Chocolate - Strawberry - Vanilla Coffee
White Chocolate - Toasted Coconut - Mango - Tiramisu

FROSTING

Chocolate Supreme Cream - Supreme Cream - Mint Supreme Cream
Strawberry Supreme Cream - Oreo Supreme Cream - Cream Cheese
Elegantly Rolled Fondant - Chocolate Ganache

BUTTERCREAM FLAVORS

Almond - Vanilla Bean - Cappuccino - Caramel Chocolate
Caramel Cream Cheese - Chocolate - Chocolate Orange
Cinnamon - Ginger Cream Cheese - Hazelnut - Old Fashioned
Rum - Salted Caramel - White Chocolate - White

Gluten Free and Dairy Free options available upon request.



CAKES & DESSERTS

262/763-5070

GOOSEBERRIESMARKET.COM

690 W STATE ST., BURLINGTON, WI

MINI DESSERTS

Mini Cupcakes - Plain & Filled Cupcakes - Cake Pops
Cheesecake Pops - Mini Chocolate Covered Pretzels
Full Size Chocolate Covered Pretzel Rods
Chocolate Covered Strawberries - Mini Dessert Bars
Mini Cheesecakes - Individual Size Plain Cheesecakes
Mini Brownies - Mini Cookies - Assorted Macaroons
Mini Fruit Tarts - Mini Eclairs - Mini Cream Puffs
Mini Cannolis - Mini Truffles - Goose Brownies
Assorted Donut Holes - Donut Hole Kabobs
Mini Pie Bites - Chocolate Mouse Cups - Mini Fancy Pastries

PIES

Apple - Cherry - Blueberry - Pumpkin - Pecan
Very Berry - Strawberry Rhubarb - Dutch Apple
French Silk - Banana Cream - Grasshopper
Turtle - Lemon Meringue

Elegant Farmer "Famous" Pies available also.

CAKE COMBINATION IDEAS

LEMON TREAT - Yellow cake brushed with Raspberry Liqueur, filled with Lemon Curd and a Raspberry Mousse, finished with Vanilla Bean Old Fashioned Buttercream.

ITALIAN - Chocolate Cake brushed with Rum, layered with Cannoli Mousse and Pistachio Mousse, frosted with Chocolate Rum Mascarpone Old Fashioned Buttercream then covered with Chocolate Ganache.

PEANUT BUTTER CUP - Chocolate cake filled and frosted with Peanut Butter Mousse then covered with Milk Chocolate Ganache.

GRAND MARNIER - Yellow cake with a layer of Strawberry Jam and fresh Strawberries, a layer of Grand Marnier Buttercream Mousse then finished with Old Fashioned Buttercream infused with Grand Marnier.

CAPPUCCINO MOCHA - Chocolate cake filled with Mocha Mousse and Cappuccino Mousse then frosted with Hazelnut Chocolate Buttercream.

SWEET CARAMEL - Yellow cake filled with Salted Caramel and frosted with Vanilla Bean Old Fashioned Buttercream.

RED VELVET - Red Velvet cake layered with Cheesecake Mousse and Chocolate Fudge then completed with Cream Cheese Frosting.

TURTLE - Chocolate cake filled with Caramel and Pecans, iced with Chocolate Buttercream.

NUTTY CARAMEL - Chocolate cake brushed with Frangelico, filled with Nutella and crushed Peanuts then frosted with Salted Caramel Old Fashioned Buttercream.

14 KARAT CAKE - Carrot cake layered with Pineapple Mousse and toasted Coconut Mousse then finished with a combination of Old Fashioned Buttercream and Cream Cheese.

CAKE COMBINATION IDEAS

ANDES DREAM - Chocolate cake, filled with Andes Mint Chips and Chocolate Mint Mousse, frosted with Chocolate Buttercream then covered with Chocolate Ganache.

CHOCOLATE WHISPER - Chocolate cake filled with a Raspberry White Chocolate Mousse then finished with a Vanilla Bean Old Fashioned Buttercream.

DREAMSICLE - Yellow cake filled with Orange and Vanilla Mousse then frosted with Supreme Cream.

KEY LIME - Yellow cake filled with Key Lime Cheesecake Mousse then frosted with Supreme Cream.

RASPBERRY TRUFFLE - Chocolate cake layered with Chocolate Chips and Raspberry Filling, frosted with Chocolate Buttercream then covered with a Chocolate Ganache.

CINNAMON BUN - Yellow cake filled with Cheesecake Mousse then finished with a Cinnamon Buttercream.

COOKIES 'N CREAM - Chocolate cake filled with a Vanilla Oreo Mousse and frosted with Chocolate Supreme Cream.

APPLE HARVEST - Yellow cake filled with Apple Butter Mousse then finished with a Ginger Cream Cheese Buttercream.

RASPBERRY VELVETEEN - Red Velvet cake filled with Raspberry Cheesecake Mousse, frosted with a combination of Old Fashioned Buttercream and Cream Cheese then covered with a Chocolate Ganache.

ISLAND DREAM - Yellow cake brushed with Rum, filled with a Mango Mousse and toasted Coconut Mousse then finished with a Rum Old Fashioned Buttercream.

FAT ELVIS - Chocolate cake layered with Banana Mousse, Salted Caramel Buttercream and Caramelized Bacon filling then finished with a Chocolate Buttercream.