



How to order

To ensure that we are able to accommodate everyone, please place your order at least **one week in advance** by phone or in-person.

Custom Orders

With enough notice, we are happy to customize your order (from crafting a custom flavor profile to decoration requests). Custom orders are priced per design, **requires baker approval**, and must be finalized at least **one week prior** to pick-up.

For large orders or specific designs, please contact us within a **minimum 2 weeks prior** discuss options.

Allergens

Please notify us when placing your order if you have a guest with food allergies or dietary restrictions. We will do our best to accommodate.

Please note that while we are quite careful, our facility is not allergen-free.

20 Court Street, Plymouth, MA
774.283.4327



• Cake Menu •

• Fall 2021 •

Classic Layered Cakes

Three layers of cake, two layers of fillings, finished with a Swiss buttercream.

6"	Serves 8-10	\$40
8"	Serves 16-20	\$60
10"	Serves 24-32	\$75

Chocolate Trio

Chocolate buttermilk cake filled with Valrhona chocolate mousse, and finished with a decadent chocolate buttercream.

Bananas

Banana cake with a hazelnut milk chocolate mousse, finished with a caramel buttercream, and topped with a hazelnut feuilletine crunch.

Pear

Spiced sponge cake with pear butter, caramel cremeux custard, and finished with a brown sugar buttercream.

Raspberry

Vanilla sponge cake with raspberry mousse and finished with a vanilla buttercream.

• Cake Menu •

• Fall 2021 •

Entremets

French-style mousse cakes with various layers of flavors and textures, finished with a glaze

6" Serves 8-10 \$42

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Jawanza

Caramelia mousse with a flourless chocolate cake and chocolate buttermilk cake, finished with a feuilletine crunch and Caramelia glaze

Apple

Vanilla Bavarian* mousse, caramel cremeux custard with layers of spiced sponge, apple jam, and finished with a caramel glaze.

**optional variation of Bourbon mousse (please order in advance)*

Mango

Mango mousse, passion fruit curd sandwiched between vanilla sponge and finished with white chocolate

KeeganKreations

• Cake Menu •

• Fall 2021 •

Crowd Pleasers

Basque Burnt Cheesecake 6" Serves 6-8 \$35

This crème-brulee styled cheesecake has a caramelized exterior and an impossibly creamy center. Finished with vanilla Chantilly crème and topped with fresh berries.

Flourless Chocolate Torte 6" Serves 6-8 \$35

Valrhona dark chocolate flourless soufflé, finished with ganache and fresh raspberries.

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Key Lime Pie 8" Serves 6-8 \$28

Key lime custard filled into a sucre shell and topped with a torched meringue.

Chocolate Caramel Pie 8" Serves 6-8 \$28

Valrhona chocolate custard, caramel custard, Chantilly creme, chocolate shavings.

Seasonal Fruit Pie 8" Serves 6-8 \$28

Selection changes often, please call for details.

KeeganKreations