

## Classic Cake Occasions

At Classic Cake, we specialize in creating custom designed wedding and occasion cakes, desserts and confections for any special event.

- Weddings
- Birthdays
- Bar & Bat Mitzvahs
- Christenings
- Baby & Bridal Showers
- Holiday & Family Gatherings

Our consultants work closely with each client to gather every detail. Then our artistic culinary team takes over, bringing unique delicacies to life. The result is an exquisite display that touches all of one's senses and makes any special occasion even sweeter.



### RETAIL LOCATION

Short Hills Town Center  
480 E. Evesham Road  
Cherry Hill, NJ 08003  
(856) 751-5448

One Penn Center/Suburban Station  
1617 JFK Boulevard  
Philadelphia, PA 19103  
(215) 999-CAKE [2253]

### PRODUCTION & DISTRIBUTION

1824 E. Sedgley Avenue  
Philadelphia, PA 19124  
(215) 288-7440

[classiccake.com](http://classiccake.com)



## Weddings & Special Occasions



## About Classic Cake

At Classic Cake, our recipe simply creates the extraordinary, blending only the best in taste with an unsurpassed level of detail and commitment to service.

Led by renowned pastry chef, ROBERT BENNETT, Classic Cake uses exclusive techniques and the finest ingredients for our famous recipes.

- Cakes, Pastries & Pies
- Cookies & Cupcakes
- Chocolates
- Gelato & Sorbet
- Wedding & Occasion Desserts
- Artisan Breads
- Gift Baskets, Boxes & Trays

From our signature cakes, cookies and desserts to customized occasion delicacies and client-designed confections, we ensure our specialties to be of the highest in quality and the most satisfying in taste.





## The Cakes

### TRADITIONAL

Yellow • Chocolate • Half & Half

### POUND

Vanilla • Chocolate Chip • Marble • Lemon

### SPECIALTY

Carrot • Red Velvet

## The Fillings & Icings

### BUTTERCREAM

Vanilla • Chocolate • Mocha • Raspberry

### MOUSSE

Chocolate • White Chocolate

### CUSTARD

Vanilla • Chocolate

### SPECIALTY

Chocolate Fudge • Cream Cheese • Cannoli  
Whipped Cream • Lemon Curd • Fresh Fruit

Classic Cake offers a selection of chiffon (DE), sugar free and eggless cake flavors plus a gluten-free potato sponge.

We also have a variety of custom, pareve and sugar free fillings and icings.

## The Extras

The “extras” are truly endless and far too many to name. Classic Cake designs one-of-a-kind desserts with the likes of blown and pulled sugar atop colorful fondant or buttercream. From finishing touches of flowers, bows and beaded borders to handmade 3-D figurines, scanned photos and 2-D carved shapes of any kind, our consultants and decorators work tirelessly to create specialty cakes for any event.



## The Confections

Classic Cake complements our custom design cakes with a variety of great tasting desserts for gatherings of any size. Each dessert will be a blend of flavor and beauty, leaving the sweetest of tastes at the end of the event.

- Fancy Miniatures and Petit Fors
- Individual Dessert Shooters
- Cupcakes, Cakes Pops and Bombes
- Custom Cut and Decorated Cookies
- Handcrafted Artisan Chocolate Boxes
- Colorful French Macaron
- Decorative Table Centerpieces
- Takeaway Favors and Goody Bags



## The Consultation & Tasting

Collaboration is something we welcome. Schedule a complimentary consultation and tasting at either of our retail locations. A Classic Cake consultant will guide you with questions about event-related specifics and discuss popular trends, event themes and flavors of the season.

