

THE WEDDING CAKE COLLECTION



Patina Catering's pastry chefs combine the finest ingredients and the latest design techniques to create a wedding cake that reflects your unique, personal style. Select from our signature flavors, fillings and frostings, or share your ideas with us! Our pastry chefs can create custom flavor combinations based on your theme. Schedule a consultation with our pastry chefs today!

CROQUE EN BOUCHE

Add a touch of Paris to your wedding day! This French wedding dessert is a beautiful option that impresses guests with a tower of cream filled puff pastries glazed with caramel.

SIGNATURE FLAVORS

Grand Cru Dark Chocolate
Tahitian Vanilla
Red Velvet
California Almond and Berry
Japanese Green Tea
Hazelnut Carrot Cake
Tropical Coconut

FILLINGS

Dark Chocolate Cream with Raspberry Jam
Light Chocolate Cream
Milk Chocolate Chantilly Cream
Tahitian Vanilla Cream
Whipped Cream Cheese
Hazelnut-Praline Cream
Lemon Curd
Passion Fruit Curd

FROSTING

Butter Cream
Swiss meringue & butter cream. Available in any flavor.

Rolled Fondant
White or chocolate with a satin-like, elegant finish. Available in any color.

Whipped Cream

*Wedding cake pricing and tasting information available upon request. Delivery and set-up fees may apply. We also offer custom party favors.

PATINA
W E D D I N G

Part of Chef Joachim Splichal's Patina Restaurant Group
www.patinawedding.com
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