

White Chocolate Mousse
European elegance rendered edible with white chocolate shavings, yellow sponge and a roulade wrap.



Opera Cake

Multi-tiered finery hand prepared featuring alternating layers of chocolate and yellow roulade with ganache and cappuccino mousse. Put on your tux and tackle a bite!

Coconut Cake

Rich coconut surrounds this yellow sponge and butter cream delight. Light and tasty, but not for the coconut adverse!



Bittersweet Chocolate Mousse

Rich Mousse, tasty cake served in a clean light design, a tad less guilt than some of the super dense and chocolate monsters.



Devil's Food

Rich chocolate sponge is wedded to vanilla butter cream with this rendition of an age old favorite, decorated



with chocolate paillette and ready to feed your hungry guests.

All cakes available in the following sizes:

6" serves 6-8
8" serves 8-10
10" serves 10-12
1/4 Sheet serves 18-28
1/2 Sheet serves 28-50
Full Sheet serves 50-100

We are happy to personalize cakes (in standard ways) free of charge.

If a cake has decorations present, then a plaque will be provided, if preferred, decorations can be removed and writing rendered on the cake

Special art work can be done with proper notice, samples of art and some extra charges depending on difficulty.

Allergy Information

All cakes are produced in facility that handles nuts, these items (*) have actual nuts in the recipe. Full recipes are available upon request



LOCATIONS

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For 30 years the bakers and pastry Chefs at Bread & Chocolate have wowed the Washington DC area with their craftsmanship. Come and see how we make indulgence easy with the highest quality ingredients and handcrafted caring. Bon appetite!

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Fruit Bavarian *

Elegance and attention to detail highlight this colorful classic, our best seller.



Chocolate Pear William

This elegant show stopper brings European style to the dessert palate. Rich dark chocolate balanced with crisp seasonal pear.

German Chocolate

The extraordinary flavors of coconut and chocolate; meld in this hearty crowd pleasing favorite. Feature a signature cake and "wow" your guests with this level of craftsmanship.



Mango Mousse

The sweet mango finds a light and airy background in this delicately handmade mousse cake. Rich exotic and fruity, this dessert will compliment any event.



Chocolate Truffle

This is the true meaning of chocolate cake. Rich chocolate sponge layered with our signature chocolate ganache and topped with another round of chocolate. Three times the



fun, this will stop chocolate lovers dead in their tracks.



Grand Marnier

This dramatic cake features yellow and chocolate sponge with a sweet butter cream, the wisp of citrus flavor from orange cognac and topped with rich dark chocolate shavings.

Carrot Cake *

This spicy rendition of a classic provides a sweet healthy treat, great for afternoon tea, or a perfect finish to any meal.



Cappuccino Cake

This frothy light blend of yellow and chocolate sponge, features Bavarian and butter cream and is finished with coffee syrup and cinnamon for one rich cup of cake on a plate.



Strawberry Shortcake *

This classic American sells year round with a fresh simple approach to dessert. The color and freshness of this offering is sure to please all your guests.



Vanilla Butter Cream

Sometimes the simple approach is best. Fresh whipped Butter Cream and moist cake finished with croquant. Cake does not have to be dense and overpowering. Let this dessert dance on the palate for those who like it plain.

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Tiramisu Cake

A classic dessert translated to cake, with the same light airy texture and rich coffee flavors as the original and dusted with a dark cocoa.

Black Forest Cake

Deep chocolate flavor haunts the woods of this classic offering. Tall and colorful this cake sells through eye appeal and delivers a tasty revelation.



Chocolate Raspberry Truffle

This rich blend of mousse and chocolate sponge is light in texture and vibrant with fruity raspberry flavor throughout. A dusting of fine dark cocoa powder renders an elegant finish to any meal.



Chocolate Decadence *

Dense moist and flour-less these rich flavors use almond flour to render chocolate shock in a texture to be savored.



Lemon Buttercream

Light and airy, sweet and tart this cake will lightly touch upon all your taste buds and bring about a guiltless pleasure, we promise!

