

# Mini MELANIE

## Wedding Cake Menu

Mini Melanie works closely with each couple to design a custom and unforgettable wedding cake. The process begins by reviewing the below flavors, discussing design in depth, and setting up a tasting.

### **vanilla bean**

vanilla bean sponge cake with vanilla cream and vanilla buttercream

\* this flavor can also be funfetti-flavored with rainbow sprinkles

### **chocolate truffle**

chocolate cake with chocolate buttercream and chocolate ganache

### **almond raspberry**

almond sponge cake with amaretto syrup, vanilla buttercream and raspberry jam

### **salted caramel**

vanilla cake with salted caramel buttercream and salted caramel ganache

### **lemon berry**

vanilla sponge cake with lemon curd, fresh berries and vanilla buttercream

### **black and white**

vanilla cake and chocolate brownie cake with vanilla and chocolate buttercreams

### **olive oil**

lemon scented olive oil rosemary cake with lemon syrup and vanilla buttercream

### **carrot**

classic carrot cake with toasted walnuts, cream cheese frosting and salted caramel ganache

### **chocolate passion**

chocolate sponge cake with passion fruit curd and chocolate buttercream

### **key lime pie**

lime-scented vanilla cake with graham cracker streusel, toasted coconut and vanilla buttercream

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**Olive Oil Lemon Rosemary**  
rustic frosting & candied lemons



**Lemon Berry**  
white chocolate ganache, naked style  
with fresh cut flowers



**Salted Caramel**  
naked style with salted caramel  
glaze and fresh cut flowers



**Funfetti**  
naked style with salted caramel  
glaze and fresh cut flowers

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