

**FIRESIDE INN AND SUITES**  
**BANQUETS-PUB-WEDDING CAKES-FINE DESSERTS-CATERING**  
**1777 Washington Ave., Auburn, ME 04210**  
**(207) 777-1777/ (207) 212-4310**  
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**SPECIALTY CAKE SELECTIONS**

(all cakes come in the following sizes: 6"- serves 4-6; 8"- serves up to 12; 10"- serves up to 20; 12"- serves up to 35; 1/2-sheet-serves up to 50; 14"- serves up to 60; full-sheet - serves up to 100)

**Traditional**

Delicious and moist, pale yellow or dark chocolate cake, layered and iced with your choice of flavored buttercream (chocolate, vanilla, lemon, raspberry, amaretto, or orange; extra charge for white chocolate or hazelnut-chocolate).  
6"-\$14.95/ 8"-\$23.95 10"-\$35.95/ 12"-\$55.00/ 1/2-sheet-\$75.00/ 14"- \$90.00/ full-sheet-\$100.00

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**Chocolate Raspberry Cream Cheese**

Chocolate cake layered with seedless raspberry preserves and buttery cream cheese frosting.

**Lemon**

Vanilla cake, layered with fresh lemon curd and vanilla buttercream or cream cheese frosting.

**Carrot**

Moist, lightly spiced carrot cake layered with cream cheese frosting.

**German Chocolate**

Chocolate cake, layered with rich chocolate buttercream and a caramel-coconut filling, with or without pecans.

6"-\$15.95/ 8"-\$25.95/ 10"-\$37.95/ 12"-\$60.00/ 1/2-sheet-\$80.00/ 14"- \$100.00/ full-sheet-\$120.00

**White Chocolate Mousse**

Vanilla cake, layered with rich white chocolate mousse and seedless raspberry jam or fresh raspberries.

Chocolate Mousse

Chocolate or vanilla cake, layered with rich and creamy Belgian chocolate mousse; and chocolate buttercream.

Boston Creme Daquoise

Vanilla cake, layered with Grand Marnier or vanilla bean pastry cream, rich chocolate ganache, and a crisp hazelnut almond meringue; iced in chocolate buttercream.

Fresh Fruit

Vanilla cake, layered with seasonal fresh fruit (strawberries, blueberries, raspberries, peaches, etc.) with vanilla or amaretto buttercream.

6"-\$16.95/ 8"-\$27.95/ 10"-\$40.00/ 12"-\$65.00/ 1/2-sheet-\$85.00/ 14"-\$105.00/  
full-sheet-\$130.00

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\*\*\*All of our cakes are prepared on premise, from scratch, without preservatives. We use only the freshest, finest ingredients: imported Belgian chocolate, fresh cream, eggs, and butter, locally-grown fruits (in season), unbleached flour, etc.\*\*\*

Thank you!

Mark Thompson, General Manager  
Theresa Hyatt, C.E.P.C., Executive Chef/Pastry Chef  
Fireside Inn, Auburn, ME