

Our pastry department strives to offer unique and fanciful sweet finishes to any special occasion. Please call Wild Ginger Seattle at 206.623.4450, Wild Ginger Bellevue at 425.495.8889, or The Triple Door at 206.838.4333 to place your order or to inquire about your own personalized dessert. (Remember to mention any dietary restrictions). Cake orders require notice 72 hours in advance. Thank you!

# create your own cake

Please allow 72 hours notice for cake orders

Round Cakes		
Size 6"	6-8 people	\$35
Size 8"	9-12 people	\$45
Size 10"	12-20 people	\$60
Size 12"	20-30 people	\$85

  

Sheet Cakes		
Size 1/4 sheet	25-30 people	\$60
Size 1/2 sheet	40-50 people	\$90
Full sheet	80-96 people	\$175

\*Note: Sheet cakes yield slightly smaller pieces depending on the size of your group. Larger sizes quoted upon request.

**Cake Flavors:**

- Devil's Food
- Chocolate Chiffon
- Yellow Chiffon
- Red Velvet
- Almond Sponge
- Carrot
- Pandan Chiffon
- Banana
- Silk Brocade
- Vegan Chocolate

**Fillings:**

- Fruit Mousse  
(such as raspberry, lychee, mango, passion fruit, taro, coconut)
- Whipped Chocolate Ganache
- Hazelnut mousseline cream
- Cream Cheese
- Lemon Curd

**Embellishments:**

- Add a crunchy element to your filling or coating!\*
- \$5
- Toasted Nuts ~ Walnuts, Pecans, Almonds, Macadamia, Hazelnuts, Pistachios
- Other ~ Croquant (toasted sweetened rice confection), Cocoa Nibs, Toasted Cake Crumbs, Toasted Coconut

**Frostings & Coatings:**

- Chocolate Ganache
- Whipped Chocolate Ganache
- Chocolate Buttercream
- Buttercream Frosting
- Cream Cheese Frosting
- Chantilly Cream
- Meringue

- Fresh Flowers:      Orchids (cymbidium, dendrobium, phalaenopsis)
- \$15                      Roses, Rose Petals

\* Additional cost applies. See pricing above.