

CAKE MENU

Mercato on Main

**Below is our cake list, kindly submit an inquiry for pricing as they vary.
For custom cakes, please inquire.**

Chocolate St Honore

Layers of mille feuille, chocolate cream, custard, chocolate ganache. Covered in a chocolate cream with chocolate or vanilla filled cream puffs dipped in chocolate around the top and bottom

Servings available: 15-20, 20-30, 40-50, and 60-80 people.



@mercatoonmain



Mercato on Main



905.235.6400



mercatoonmain@gmail.com

Coffee St Honore

Layers of mille-feuille, coffee cream, and custard. Covered in a fresh coffee dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

Servings available: 15-20, 20-30, 40-50, and 60-80 people.

Vanilla St Honore

Layers of mille feuille, french chantilly cream, and custard. Covered in a fresh dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

Cream alternatives include: vanilla & chocolate cream OR vanilla & coffee cream

***This cake can also be offered as diabetic*

Servings available: 15-20, 20-30, 40-50, and 60-80 people.



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Mixed Fruit St Honore

Layers of mille-feuille, french chantilly cream, custard, and assorted fruit. Covered in a fresh dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

**This cake can also be offered as diabetic

Servings available: 15-20, 20-30, 40-50, and 60-80 people.

Hazelnut St Honore

Layers of mille-feuille and hazelnut cream. Covered in a fresh hazelnut dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

Cream alternatives include: hazelnut sfoglia with chocolate & hazelnut cream OR hazelnut sfoglia with vanilla & hazelnut cream.

Servings available: 15-20, 20-30, 40-50, and 60-80 people.

Nutella St. Honore



Nutella St Honore

Layers of mille feuille, Nutella cream, and Nutella. Covered in a fresh hazelnut dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

Servings available: 15-20, 20-30, 40-50, and 60-80 people.



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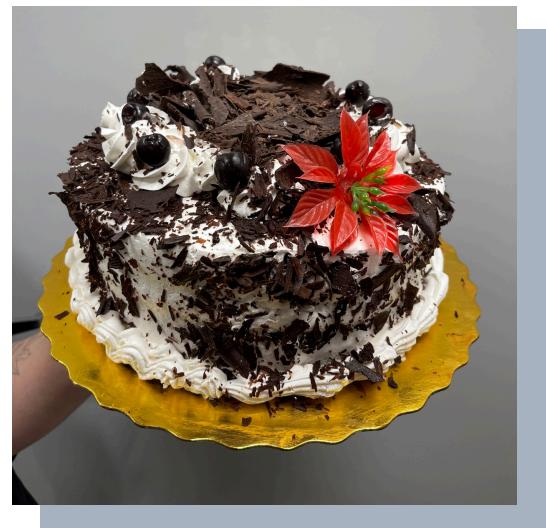
Strawberry St Honore

Layers of mille-feuille, french chantilly cream and custard, and fresh strawberries. Covered in a fresh dairy whipping cream with chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

**This cake can also be offered as diabetic

Servings available: 15-20, 20-30, 40-50, and 60-80 people.

Black Forest Cake



Frutta di Bosco St Honore

Layers of mille-feuille, french chantilly cream, Frutta di Bosco cream, and mixed berries (strawberries, raspberries, blackberries, blueberries). Covered in a fresh dairy whipping cream topped with mixed berries and chocolate or vanilla-filled cream puffs dipped in chocolate around the top and bottom.

Servings available: 15-20, 20-30, 40-50, and 60-80 people.

Chocolate Truffle

Layers of chocolate sponge soaked in brandy and chocolate truffle cream covered in a chocolate ganache.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Black Forest

Layers of chocolate sponge and chocolate mousse. Covered in a fresh dairy whipping cream and amarena cherries.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.



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Raspberry Chocolate Truffle

Layers of chocolate sponge filled with raspberry buttercream, and chocolate truffle cream; covered in a chocolate ganache.

Servings available: 6-8 and 10-12 people.

Carrot Cake

Carrot sponge with pineapple, coconut and walnuts; covered in a cream cheese and honey icing.

Servings available: 6-8 and 10-12 people.

Chocolate Sponge Cake

Layers of chocolate sponge and chocolate cream; covered in a chocolate cream.

Alternatives include: it can be **covered** in a vanilla cream. It can be **filled** with vanilla cream OR vanilla and chocolate cream OR chocolate and hazelnut cream.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Nutella Cake

Layers of vanilla sponge, Nutella cream, and Nutella.

Covered in a hazelnut cream.

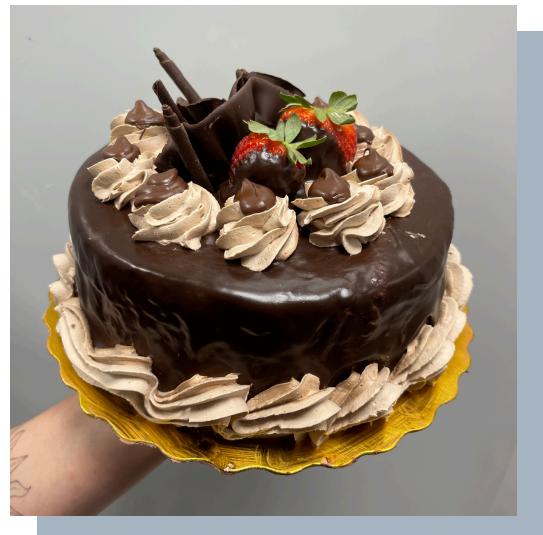
Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Banana Chocolate

Alternating layers of rich chocolate and banana cake with a whipped chocolate frosting

Servings available: 6-8 and 10-12 people.

Nutella Cake



CAKE MENU

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Hazelnut Cake

Layers of vanilla sponge, and 100% pure hazelnut cream; covered in hazelnut cream.

Cream alternatives include: It can be filled with a chocolate OR vanilla OR hazelnut and vanilla OR hazelnut and chocolate cream.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Classic Italian (Rum Cake)

Layers of vanilla sponge soaked with Galliano liqueur, custard cream, and chocolate cream. Covered in a fresh dairy cream.

****can be requested without alcohol*

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Grand Marnier

Layers of vanilla sponge soaked in Grand Marnier and a Grand Marnier chocolate cream; covered in a chocolate ganache.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Fruit Torte

Layers of vanilla sponge, french chantilly cream, custard cream, and a layer of mixed fruit. Covered in a fresh dairy whipping cream and topped with additional fruits.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Grand Marnier Cake



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Frutta di Bosco

Layers of vanilla sponge and Frutta di Bosco cream (contains an assortment of poured berries). Covered in a fresh dairy whipping cream.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Lemon Chiffon

Layers of vanilla sponge, filled and covered with lemon chiffon cream, and coconut shavings around the sides.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Lemon Yogurt

Layers of pudding sponge baked with yogurt and filled with a lemon curd cream. Covered in a white chocolate ganache with meringue around the top.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Lemon Yogurt Cake



Chocolate Mocha

Layers of chocolate and vanilla sponge; filled with mocha cream and covered in a chocolate ganache.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.



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Cheesecakes

Flavour options include: Strawberry, Chocolate, Blueberry, Cherry, Lemon, Raspberry, and Mixed Fruit.

Servings available: 6-8, 10-12, and 12-15 people.

Strawberry Shortcake

Layers of vanilla sponge, french chantilly cream, custard, and fresh strawberries. Covered in a fresh dairy whipping cream with fresh strawberries.

Servings available: 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Tiramisu

Layers of vanilla sponge soaked in Kahlua and mascarpone cream. Covered in a mascarpone cream with cocoa powder then surrounded with chocolate-dipped lady fingers.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Vanilla Sponge Cake

Layers of vanilla sponge filled with vanilla cream; covered in a vanilla cream.

Cream alternatives include: vanilla and chocolate OR chocolate OR vanilla and coffee.

Servings available: 6-8, 10-12, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Strawberry Cheesecake



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Strawberry Sfoglia

Layers of mille-feuille, french chantilly cream, custard, and fresh strawberries. Covered in a fresh dairy whipping cream.

***This cake can also be offered as diabetic*

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Strawberry Sfoglia



Chocolate Sfoglia

Layers of mille-feuille, chocolate cream, custard, and chocolate ganache; covered in a chocolate cream.

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Vanilla Sfoglia

Layers of mille-feuille, french chantilly cream, and custard. Covered in a fresh dairy whipping cream.

Alternatives include: vanilla sfoglia with vanilla & chocolate cream OR vanilla sfoglia with vanilla & coffee cream.

***This cake can also be offered as diabetic*

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Coffee Sfoglia

Layers of mille-feuille, coffee cream, and custard. Covered in a fresh coffee whipping cream.

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.



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Hazelnut Sfoglia

Layers of mille-feuille and hazelnut cream; covered in a fresh hazelnut dairy whipping cream.

Cream alternatives include: hazelnut sfoglia with chocolate & hazelnut cream OR hazelnut sfoglia with vanilla & hazelnut cream.

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Mixed Fruit Sfoglia

Layers of mille-feuille, french chantilly cream, custard, and assorted fruit. Covered in a fresh dairy whipping cream.

***This cake can also be offered as diabetic*

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Nutella Sfoglia

Layers of mille-feuille, Nutella cream, and Nutella; covered in a fresh hazelnut dairy whipping cream.

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Frutta di Bosco Sfoglia

Layers of mille-feuille, french chantilly cream, Frutta di Bosco cream, and mixed berries (strawberries, raspberries, blackberries, blueberries). Covered in a fresh dairy whipping cream with mixed berries.

Servings available: 6-8, 12-15, 15-20, 20-30, 40-50, and 60-80 people.

Hazelnut Sfoglia



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