



# Cake Menu

## Vanilla Buttercream Cake

yellow sponge cake, vanilla buttercream

10" (serves 15 guests)	35.
half sheet (serves 48 guests)	65.
full sheet (serves 96 guests)	100.

## Chocolate Mousse Cake

chocolate buttermilk cake, 60% chocolate mousse, glazed in dark chocolate ganache

10" (serves 15 guests)	35.
half Sheet (serves 48 guests)	65.
full Sheet (serves 96 guests)	100.

## Walnut Praline Torte

walnut chiffon cake, praline buttercream, apricot preserves

10" (serves 15 guests)	42.
half sheet (serves 48 guests)	75.
full sheet (serves 96 guests)	115.

## Strawberry Vanilla Cream Cake

yellow sponge cake, pastry cream, whipped cream, sliced strawberries

10" (serves 15 guests)	42.
half sheet (serves 48 guests)	75.
full sheet (serves 96 guests)	115.

## Raspberry Lemon Buttercream Torte

lemon yellow sponge cake, raspberry preserves, lemon buttercream, white chocolate shavings

10" (serves 15 guests)	42.
half sheet (serves 48 guests)	75.
full sheet (serves 96 guests)	115.

Please allow 48 hours notice when ordering these cakes. All cakes are decorated with chocolate décor and seasonal fruit. Writing is available on all cakes. Custom cakes are available upon request and require one week's notice. Please contact the catering department for pricing. Orders can be placed through the Events Scheduling System or by emailing your order to [catering@law.harvard.edu](mailto:catering@law.harvard.edu). Questions? Please call the catering office at 617-495-5538

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